

ConPro system

Continuous sausage production for new growth!



ConPro system





Alginate skin replaces casing:

The most modern way to produce sausages!

The Handtmann ConPro system raises the co-extrusion process to a new technological level and in so doing creates many completely new potential applications.

Both the ConPro 200 system and the more powerful ConPro 400 system combine the advantages of the edible Ruitenberg VegaCasing with the flexibility of Handtmann technology.

The basis system comprises of two vacuum fillers acting as a master and slave set-up, with the master machine continuously conveying product, and the slave machine precisely feeding VegaCasing gel to the co-extrusion head. The basic concept of the slave machine within the system offers the option of individually determining the casing thickness and guarantees a consistent, measurable application, unique to the Handtmann ConPro system and guarantees reproducibility with respect to product quality, production costs and production process.

Rudin VegaCasing, patented and unique:

- Pure vegetable, alginate-based ingredients.
- Chemical process: the VegaCasing gel becomes a solid product skin through solidification in the fixation solution.
- Wide variety of applications for fresh and dry sausage products.
- Offers new production options for traditionally manufactured products.
- Opens up potential for developing new products.
- The Rudin VegaCasing is offered in different formulations with respect to thickness, colour and taste and can also be adapted to a specific product or process.
- Further applications such as cheese, fish, vegetarian products and sweets, for example, are also possible.
- Products can be declared and positioned on the market as „skinless, or casing-free“.
- Ideal for kosher, halal and vegetarian products.



Process options

Filling and co-extruding



The filling of a continuous sausage rope ensures maximum productivity with superior product quality. The VegaCasing hardens in the fixation solution while the sausage rope is being fed to the conveyor belts of the AL system.

- Constant product output under continuous pressure.
- Gentle encasing of the product with a thin, precisely-definable layer of VegaCasing.
- Co-extrusion process: parallel output of product and VegaCasing guarantees a consistent, measurable application.
- No down-times thanks to continuous process.

Cutting and hanging



The interplay of the cutting unit and hanging unit guarantees individually cut sausage loops of uniform length. The result is a smooth process step that ensures maximum productivity both technologically and economically.

- Perfect hanging of the continuous sausage ropes.
- Perfect central hanging of the individually cut sausage ropes.
- Flexibility of the system enables wide a range of variants for the individual products.



Cutting and forming



The continuous sausage rope is precisely cut into defined units. The forming process step (ends are formed into sausage-typical round shape) provides an excellent and appetising product for the highest customer demands.

- Exact cutting of the continuous sausage rope into defined portions for uniform length and consistent weights with each portion.
- Individual product design as a basis for new product ideas.
- Automated production of well-formed sausage ends for first-class appearance.
- Option for downstream process step of collating and depositing in trays.

Collating



Depositing



The process steps of collating and depositing are the continuation to the complete solution. Using the Handtmann collating module, portions can be collated in different ways. The precise depositing on the collating belt or the exact depositing in trays are the perfect basis for further downstream automation such as packaging.

- Various collating options.
- Process reliability from filling through cutting and shaping to collating and depositing.
- High level of automation with comprehensive rationalisation effect.

Advantages





The technology for your market offensives:

Up to 40% lower production costs!

Continuous sausage production with VegaCasing provides significant growth potential, allowing forward-thinking processors to capture new market share and customers.

Technological success factors:

- Guaranteed process reliability thanks to sophisticated technology.
- Large calibre range: 10 to 32 mm, combined with very short conversion times.
- Optimal synchronisation and simple operation via the control system of the vacuum filler.
- Flexibility through a modular structure. Vacuum fillers can also be used for other production processes.

Economical success factors:

- Using the VegaCasing cuts casing costs significantly.
- Production costs can be reduced by up to 40% compared with the equivalent products using natural casings, enabling offensive marketing strategies.
- Clear increase in efficiency through continuous production flow.
- High productivity and relatively low investment costs allow a fast return on investment.
- Low maintenance costs with few wearing parts.
- Low operating costs through low energy, salt and water consumption.

Qualitative success factors:

- Perfectly filled, high-quality products.
- Guaranteed reproducible standards in portioning capacity, weight accuracy, length consistency and appearance as an important prerequisite for downstream processes such as packaging in automatic systems.



Models



The entry-level model into the ConPro product world:
the Handtmann ConPro 200 system.

Handtmann has developed the ConPro 200 system for companies that have recognised the market potential and would like to get started with ConPro technology.

This also makes it the ideal entry-level model for medium-scale producers. It is based on the world-renowned ConPro 400 industry standard and precisely meets all the requirements of a highly-productive entry-level class in price and performance.

The vacuum fillers VF 612 and VF 616 for medium-scale producers are the basis for the compact ConPro 200 system. The other modules depend on the individual product or process.

Performance data:

ConPro 200

Portions	Max. 200/min. ends are formed	
Hanging	Calibre 13 mm	360 kg/h
	Calibre 15 - 17 mm	475 kg/h
	Calibre 21 mm	625 kg/h
Cutting	Calibre range	10 - 26 mm
	Port./min.	Max. 400
Cutting and forming	Calibre range	10 - 32 mm
	Port./min.	Max. 200
Collating and depositing	Calibre range	10 - 32 mm
	Port./min.	Max. 200
	Single portion	80 - 400 mm
	Number per group	1/2/3/4 groups side by side
	Group width	20 - 200 mm

Patents (USA/Kanada): 7,479,058;7,524,240;7,258,604;5,145,450



For industrial high-performance:
the Handtmann ConPro 400 system.

The ConPro 400 system is used for industrial high-performance in continuous sausage production.

The industrial producer benefits from twice the performance compared with the ConPro 200 and also from the highest product quality. The ConPro 400 system is based on a high-performance VF 628 as master for the product and a VF 620 as slave for the VegaCasing. The other modules depend on the individual product or process.

Performance data:	ConPro 400	
Portions	Max. 400/min. ends are formed	
Hanging	Calibre 13 mm	720 kg/h
	Calibre 15 - 17 mm	950 kg/h
	Calibre 21 mm	1.250 kg/h
Cutting	Calibre range	10 - 26 mm
	Port./min.	Max. 1.500
Cutting and forming	Calibre range	10 - 32 mm
	Port./min.	Max. 400
Collating and depositing	Calibre range	10 - 32 mm
	Port./min.	Max. 400
	Single portion	80 - 400 mm
	Number per group	1/2/3/4 groups side by side
	Group width	20 - 200 mm

Patents (USA/Kanada): 7,479,058;7,524,240;7,258,604;5,145,450

Product examples

Fresh sausage



Calibre	21 - 23 mm
Machines	ConPro 400 + GD 93-3 + GM 310 + ZM 80
Process	Formed, cut, deposited
Effective capacity	350 port./min.
VegaCasing	3 - 3.5%
Number of operators	1 person
Savings/advantages	1 - 2 persons Approx. 40% casing costs Approx. 2 - 3 times the capacity of natural casing

Chipolata



Calibre	19 - 23 mm
Machines	ConPro 400 + GD 93-3
Process	Formed, cut, hand rolled
Effective capacity	200 port./min.
VegaCasing	3 - 3.5%
Number of operators	1 person
Savings/advantages	1 person Approx. 40% casing costs Approx. twice the capacity of natural casing

Longaniza



Calibre	21 mm
Machines	ConPro 400 + GD 93-3 + GM 310 + ZM80
Process	Formed, cut, deposited
Effective capacity	400 port./min.
VegaCasing	2%
Number of operators	1 Person
Savings/advantages	2 persons Approx. 40% casing costs Approx. 2-3 times the capacity of natural casing

Merguez



Calibre	19 mm
Maschinen	ConPro 400 + GD 93-3 + GM 310 + ZM80
Process	Formed, cut, deposited
Effective capacity	400 port./min.
VegaCasing	3 - 3.5%
Number of operators	1 person
Savings/advantages	1 person Approx. 40% casing costs Approx. 2-3 times the capacity of natural casing



Mould-ripened dry sausage sticks



Calibre	15 mm
Machines	ConPro 400 + GD 93-3
Process	Formed, cut, placed on a rack, mould-ripened
Effective capacity	400 port./min.
VegaCasing	4%
Number of operators	1 person
Savings/advantages	1-2 persons

Salami sticks



Calibre	15 - 17 mm
Machines	ConPro 400 + GD 93-3 + AHE
Process	Formed, cut, hung in pairs, smoked
Effective capacity	200 port./min.
VegaCasing	4 - 5%
Number of operators	1 person
Savings/advantages	2 persons Approx. 45% casing costs Approx. twice the capacity of natural casing

Snack sticks



Calibre	13 mm
Machines	ConPro 400 + GD 93-3 + AHE
Process	Hung endlessly, smoked, cooked, cut separately
Effective capacity	450 port./min.
VegaCasing	4 - 5%
Number of operators	1 person
Savings/advantages	2 persons Approx. 45% casing costs Approx. twice the capacity of natural casing

Choricitos



Calibre	17 mm
Machines	ConPro 400 + GD 93-3
Process	Formed, cut, cooked, hand sorted
Effective capacity	400 port./min.
VegaCasing	4%
Number of operators	1 person
Savings/advantages	2 persons Approx. 45% casing costs Approx. twice the capacity of natural casing

ConPro system

The Handtmann ConPro system offers impressive options for producing the existing product portfolio much more economically and for opening up new market potential with innovative products.

Get in touch with the specialists at Handtmann to realise the perfect solution for your requirements.

**The Handtmann ConPro system.
The most modern way to
produce sausages.**



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