



# Pilot plant Equipment catalogue

Contact

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# Pilot plant – unique opportunities

Microbiological laboratory

Chemical laboratory

- Authorized for export - produce samples for your customers
- Authorized to handle byproducts (Cat. 2)
- Authorized to conduct challenge tests with pathogens under strict monitoring



## Unit Operations

- Grinding
- Ghopping
- Blending
- Tumbling
- Multi stitch injection
- Stuffing
- Fermenting
- Curing
- Cooking
- Sous vide cooking
- Smoking
- Cooling
- Vacuum packaging
- Canning
- Freezing
- Ohmic heating

# High-speed chopper 30 liters – Kilia



Capacity approx. 10-20 kg depending on product.

Can chop with and without vacuum with 3 or 6 blades.

Adjustability:

- 2 knife speeds
- 2 bowl speeds
- Kneading function 2 speeds

# Meat grinder – K+G Wetter



Scrapping of raw materials to approx. 25 mm.

Notch to 1.5 mm, 3 mm, 5 mm, 10 mm using various perforated discs.

# Multi-Syringe – Fomaco



Injections salting of whole pieces of meat with brine

Can be set with different needle patterns and different needle types



# Fomaco three-room tumbler



Volume pr. room: 100 liters.

Maximum degree of filling approx. 80%  
depending on product type.

Tumbling during vacuum.

Adjustability options:

1. Total time, tumbling time, breaks
2. Revolutions per minute
3. Hard and soft carriers



# Vacuum Filling Machine – Handtmann VF50



Can portion from 5 g – 9999 g.

Can twist sausages with both natural and artificial casings.



# Smoking cabinets (x2) – Doleschal



Capacity: Product dependent - 1 rack per cabinet.

Products can either hang or lie on wire shelves.

Temperature: 5 – 95°C.

Humidity can be controlled from 50 – 99% relative humidity.

Air speed: low and high.

Smoke generator produces natural smoke from wood chips.

All data is logged and collected in a data file.

# Cooking cabinet – Doleschal



Capacity: depending on the product – 1 rack

Temperature: 0 – 95°C, boiling with steam

Programming different cooking programs Delta T  
boiling

Cooling with sprinkling

Cooling down to 0°C

Can be used for controlled defrosting

All data is logged and collected in a data file

# Climate cabinet – Maurer KLS 1710 EL/WA



Can be used for fermentation, maturation and drying of meat products.

Capacity: Product dependent - 1 rack per cabinet.

Temperature 5 – 35°C.

Humidity can be controlled from 50 – 99% relative humidity.

Air speed: infinitely adjustable from 5 – 100%.

Data logging of temperature, humidity and air speed.

# Sous vide – classic gastro



Capacity: approx. 40 kg depending on the type of product.

Setting options: Core temperature and holding time. All data is logged and collected in a data file.

The food is vacuum packed, and heat treated in water to a given core temperature and holding time. A very precise heat treatment temperature is achieved. Allows to produce products with great tenderness and juiciness.

After heat treatment, the products are cooled in the sous vide vessel.

# Light exposure of products



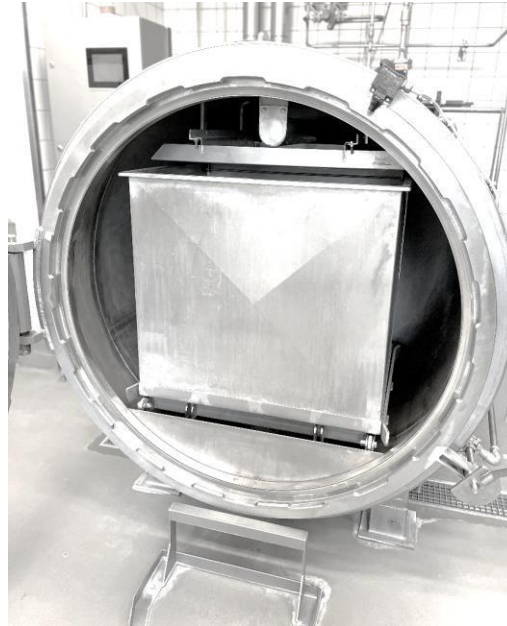
Can be used for shelf-life tests. Can copy detail lighting etc.

Variable light intensity (lux).

Timer function with light on and off.

Temperature control from 0 – 30°C.

# Autoclave KEA Phønix



Volume of container: 63×81×95 cm

Irrigation autoclave Cooling  
with cooling water

Temperature range: 5 – 140°C

Pressure: up to 6 bar

Data logging of time, temperature and  
pressure

# Vacuum can sealer - Hastrup



Closes cans under vacuum.

Dimension of cans:

- 90×95×50 mm H×L×W

- 45×95×50 mm H×L×W

# Vacuum packing machine RöscherMatic



Pack under vacuum - double chamber.

Vacuuming degree can be regulated. Bag size up to 75 cm × 65 cm.

Can handle bag types with different barrier properties, plastic thickness, etc.

# Vacuum Packing / MAP Packing with Controlled Atmosphere



Vacuum packaging - vacuuming degree can be regulated.

Bag size up to approx. 40 cm × 35 cm. Controlled atmosphere packaging (MAP).

1. Vacuum: approx. down to 5 millibars, gas injection up to 950 millibars.

2. Welding: setting the time and temperature depending on the bag type.

Standard gas mixtures based on  $N_2 + CO_2 + O_2$ .

Other gases can be ordered.

# Tray Sealer T250 – Multivac



Modified/controlled atmosphere packing (MAP).

Tray size: e.g. 190×143×52 mm L×H×W Volume 900 ml.

Standard gas mixtures based on  $N_2 + CO_2 + O_2$ .  
Other gases can be ordered.

1. Vacuum: approx. 20 millibars.
2. Gas supply: 950 millibars.
3. Welding: setting the time and temperature depending on the film and tray type.

# Slicer – Weber 305UB



## Product Size:

1. Maximum length mm: 1000
2. Maximum width mm: 250
3. Maximum height mm: 125 / 135 / 150

Slicing speed: max. 400 slices/min

Slice thickness mm: 0.5 – 50



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