

Accurate, clean and fast

Whether fresh or frozen meat, salami sausage or ham – efficient high-performance cutting equipment is needed for clean cuts to be produced fast. In this issue, *Die Fleischerei* presents its readers with a random selection of equipment systems made to meet professional requirements.

► **Modern cutting machines** are made to process meat from beef, pigs, poultry or wild animals with or without bones and, whether fresh or frozen, cutting it into slices, stripes or cubes without a problem. Many of these equipment units will also automatically portion the meat so processed in gram-accurate fashion, arranging it ready to be packed. What is important, however, is that the material to be cut is not exposed to too high a pressure; and what should also be remembered is the fact that meat prepressing makes for a particularly high cutting quality. When selecting the right cutting machine, meat processors should pay particular attention to high-precision cuts and high cutting safety. And for an additional aspect, equipment construction and design should make for an almost maintenance-free unit that also assures fast and easy cleaning.

These equipment units' degree of automation is on the constant increase, because the market is permanently looking for solutions that allow the cutting process to be adjusted to preceding and succeeding process steps in an optimum manner. As part of that effort, cutting equipment is frequently combined with packaging machines to accelerate the entire processing run. In industrial as well as more craft-rooted butcher businesses, multifunctional bone saws are used in practice in a similar way. For the most part of robust design, these units guarantee a clean bone sawing process as well as a coarse and unproblematic preliminary cut-down of frozen meat blocks. And here again, speed and precision are important criteria in

equipment selection. But over and above that, butchers should also look for a construction concept where the hygienically sanitational design includes fulfilment of all strict and stringent hygiene regulations. And last but not least, the safety aspect plays an important role in procurement as well, because plant workers – not rarely those without any previous training on the job – must be able to operate without any risk of danger to their personal health.

Efficient processing of frozen meat

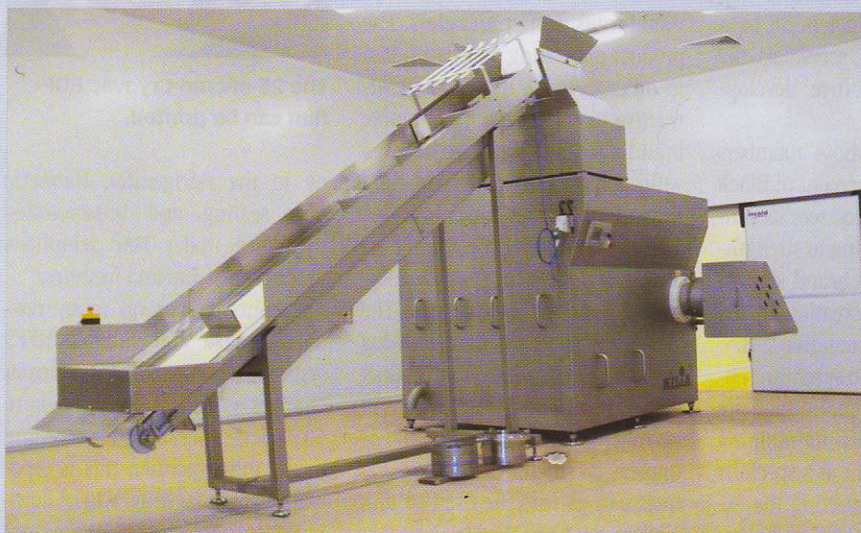
According to the statements from equipment manufacturer Kilia of Neumünster, Germany, its successful breaker technology is available in the most different performance categories (from 1 t/h to 12 t/h) and as an individual unit (SP50/SP100/SP150) as well as in combination with a frozen meat grinder (TP160/TP200/TP220 and WAW W300) and can, as such, be seen as a starting point for modern and automatic frozen meat processing.

By way of belt infeed, the deep-frozen blocks of meat (down to -30 °C) are moved over to the rotating breaker drum with its specifically developed breaker teeth that are low in wear and tear. And this setup is emphasized to assure gentle and low-noise cutdown of frozen meat into approx. dual fist-size pieces. In the frozen meat breaker grinder (model series TP), these pieces can be immediately processed further while inside the machine, in which connection direct grinding over a 2-mm final hole disk is also possible without a problem. Forwarding the processed material to the normally following mixer or blending grinder is via transporting belts or screw conveyor. All Kilia mixers and blending grinders are optionally available with a vacuum as well as with a cooling system, and can assume control of the entire processing line via a recipe manager system with interlinking software. And if so desired, a flow-through chopper, model Fine Cut from Kilia, can subsequently be integrated into the processing line as well.

But as an alternative, the processing line can also purely start with a frozen meat breaker (Kilia model series SP) which will then be combined with the practice-proven Kilia frozen meat equipment system.

Compact and saving on space

The Slicer Divider 660 from equipment company Treif of Oberlahr, Germany, helps to bring use of available space to an optimum, thanks to its compact design, while also combining this benefit with the performance capacity of far bigger equipment units, as the



First breaking, then grinding – a combination of the frozen meat grinder W300 with the top-mounted breaker unit SP150 guarantees efficient frozen meat processing.