

Universal Fresh Sausage Line

Flexible, highly automated fresh sausage production



- In line, highly automated process
- Suitable for different casings
- Maximum flexibility
- Savings on labor and casings

The Universal Fresh Sausage Line makes possible a very flexible and highly automated production of fresh sausages up to 36,000 products p/h. It can produce and pack a wide variety of sausages with natural, prefab collagen or alginate casing. Savings in casing material are substantial.

Optimum flexibility

The modular system allows fast changeovers between different products. Length and diameter can be altered easily, even during production. In a few minutes you can change from a natural to an alginate casing (co-extrusion) set-up.

Co-extrusion: meat is extruded while at the same moment casing gel is applied. During a short brining process the casing gel solidifies. The sausage is cut to specification and packed.

Product characteristics

The Universal Fresh Sausage Line produces sausages of consistent length and weight. A continuous stream of fresh sausage is cut into sausages with a preset length (from very small to very long). Sausage ends have a natural round shape. Savings in casing are substantial, due to the patented technology. Because of the high level of automation, products have a perfect shelf life.

Automated loading

Once sausages have been produced, ModularLoader will load them fully automatically into trays up to four layers high.

This high volume sausage tray loading system will handle a broad range of curved and straight sausages of all casing types. It ensures perfect product presentation. An integral vision system checks the quality of the sausages.

Labor savings

With the Universal Fresh Sausage Line money can be saved in a several ways. The system is highly automated and reduces labor costs. The system can be operated by a few operators only.

Savings on casings

Furthermore, the system ensures substantial savings on casings. The sausages are portioned by a patented pincher tool set and get an attractive natural round shape. When the co-extrusion set up is used, savings are even bigger; casing gel is less expensive than natural casing or preformed collagen casing.

Weight accuracy and yield control

An optional MCheck 2 Checkweigher monitors weights continuously and provides feedback to the meat pump to stop unwelcome variances occurring. Integral Innova software gives control over quality and yield.



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Marel is the leading global provider of advanced equipment and systems for the fish, meat and poultry industries.