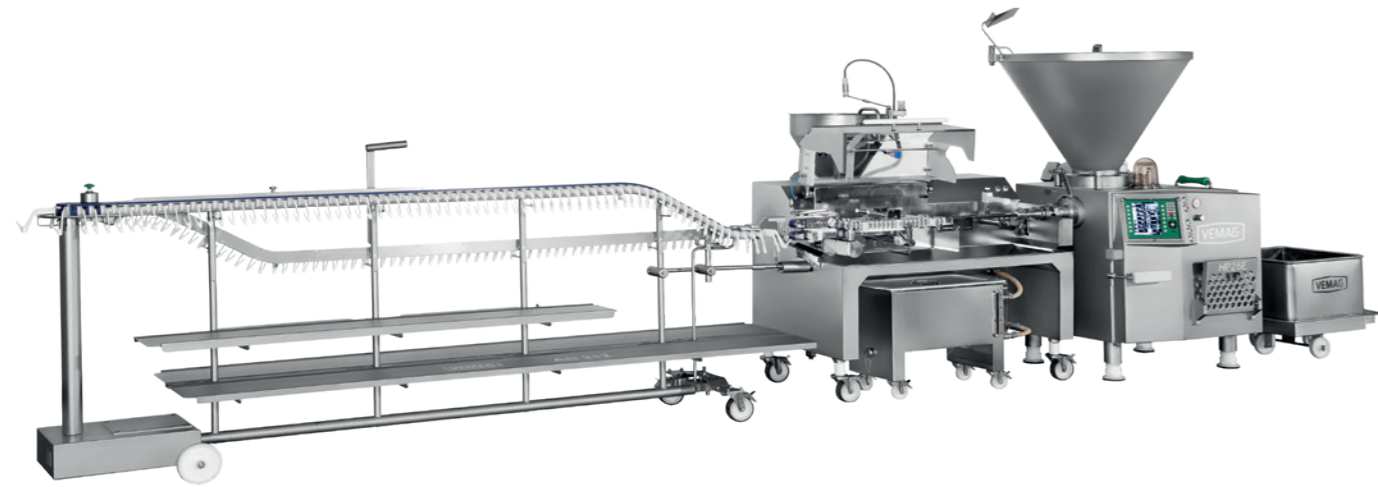


CC215 + AH212

The hanging machine AH212 is a device for the automatic hanging of sausage loops.

Your Benefit

- Flexible hook spacings
- Formation of hook groups
- Perfect use of the smoke stick
- Various hanging patterns
- Ergonomic fatigue-free working
- Short changeover times



CC215 + LL335

Putting fresh sausages automatically into trays. Highest hygienic standard and safe production conditions.

Your Benefit

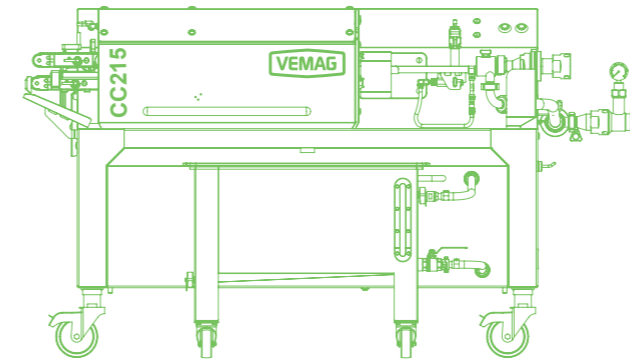
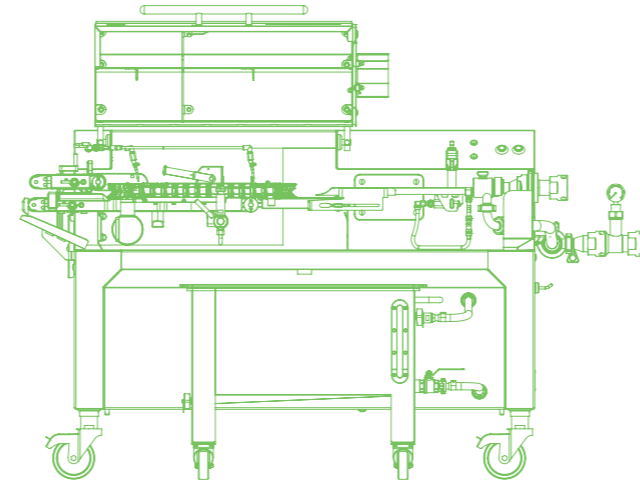
- *Permanent improvement of end products*
- Reliable utilization of production capacity
- Complex production optimization
- Limitless freedom in loading of product formats and trays
- Higher product yield since damaged products are discharged early on
- Increased productivity



TECHNICAL SPECIFICATIONS

CC215 - Alginate Line

Sausage length	40 - 1400 mm	Portioning speed (depending on calibre)	Length	Portions/min
Calibre	8 - 32 mm		40 mm	3000
			100 mm	1200
			120 mm	1000



Technical Drawing | A = Air Connection | E = Electrical Connection | W = Water Connection



For further information
visit www.vemag.com



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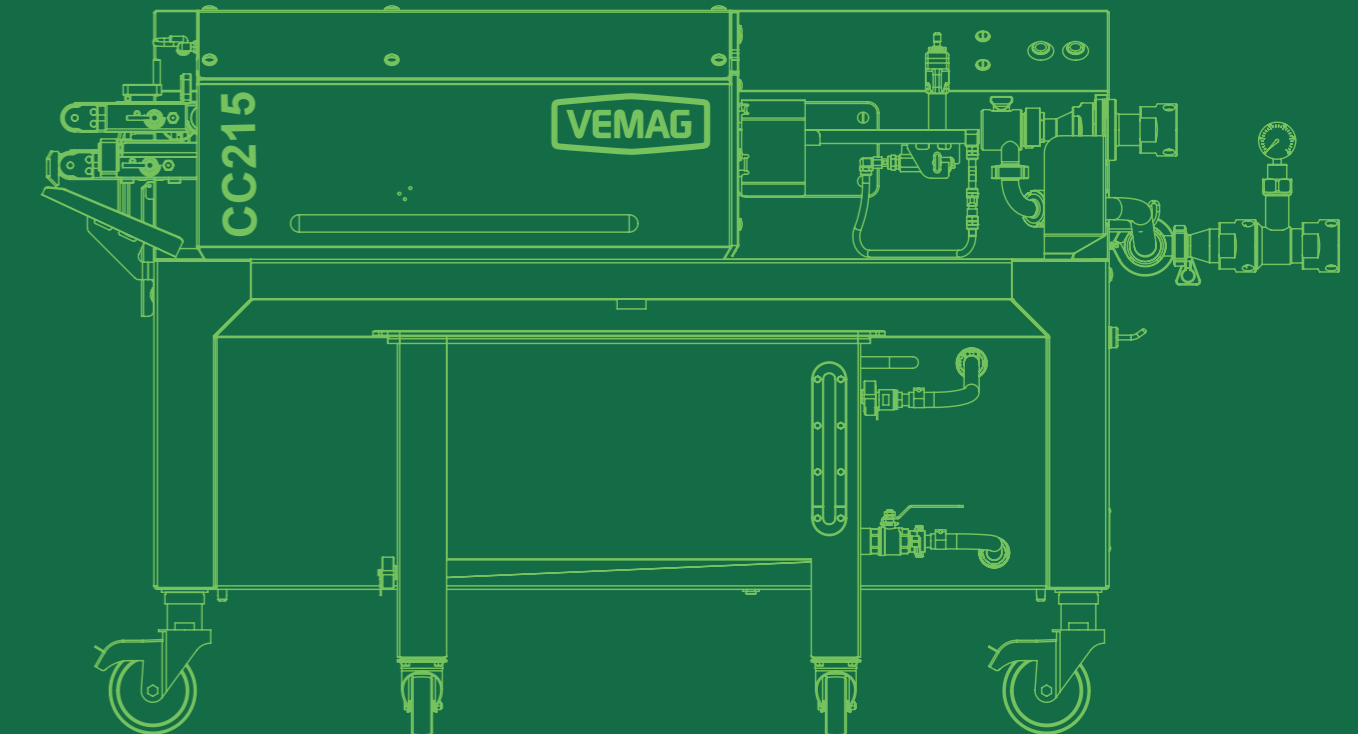


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CC215 Alginate Line

DATA SHEET



HIGHLY PROFITABLE, INNOVATIVE, HYGIENIC.

The VEMAG alginate line - a new way of sausage production

Traditionally, sausages are made with natural, collagen or cellulose casings. Current market developments and trends require new solutions and efficient production systems. To meet these demands, VEMAG has developed a continuous alginate coextrusion line for producing sausages. The result: A continuous process and cleanly separated sausages at a production speed of up to 3000 portions per minute.

The **CC215** is an attachment for producing sausages in alginate casing. For further processing, the sausages can be discharged to a hanging machine, separated on to a conveyor or placed directly into trays in connection with the LL335.

BENEFITS AT A GLANCE

- High product quality and a versatile range of application for the production of fresh sausages, cooked sausages and trendy dry sausage snacks
- Curved unit available for a naturally curved product appearance comparable to sausages in natural casings
- More efficient production processes thanks to the direct transfer into a cooking unit, into trays or onto a hanging line
- A great variety of end products: vegan, vegetarian, halal, kosher
- No downtime and no casing changes for maximum productivity
- Decisive cost benefit compared to traditional casings
- Significant labor cost reduction
- Highest hygienic standard
- Low maintenance cost

THE ALGINATE CASING

The Principle

- A purely plant-based gel made from brown algae is used as a casing substitute
- A continuous filling process ensures that, depending on customer requirements, alginate covers the sausages evenly with a transparent or a tinted coating

Your Benefit

- Purely plant-based raw material source, unlimited availability
- Unparalleled cost advantages
- Perfect product appearance for your consumers
- Outstanding opportunity for differentiation from competition thanks to a vast range of perfect variation (colors, flavors)

