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Anuga FoodTec - Guided Tours

Tour 3 – Meat Processing Technology

Start: Hall 5.2 DLG-Booth D041, Tuesday, Wednesday and Thursday 1:30 p. m.

No	Time	Company	Hall/Booth	Description
1	1.30-1.40	Velati s.r.l. Food Technologie since 1867	Hall 9.1 Booth E010 E018	<p>VELATI: UNIQUE TECHNOLOGY FOR MEAT PROCESSING</p> <p>Velati: over 150 years of history and success that are developed all over the world thanks to products that are distinguished by quality, innovation and technology. Velati has always been a manufacturer of meat processing machines such as meat cutters, grinders, mixers and fillers.</p> <p>Over the last few decades, it has been increasingly specialized in the creation of fully automated lines, managed by weighing systems and recipe control software, with the possibility of interfacing to various management systems.</p> <p>Today, Velati is able to track and check the product from the weighing and selection phase of the raw material until it is filled, following not only the entire production process but also providing the final customer with a range of data, information and precise technological parameters through which to ensure complete traceability of the product.</p> <p>Reliability, technology, durability guarantee, low energy consumption, personal savings, product quality are just a few of the strengths that today are able to offer Velati and that have allowed them to introduce their own lines to the largest salami manufacturers worldwide. Its sales and after sales service network spreads in every country, meeting the most demanding requirements of productivity and end products.</p>
2	1.40-1.50	Alco Food Machines GmbH & Co. KG	Hall 9.1 Booth D060 E079	<p>Contact cooking seals the natural juiciness, flavours and natural fats in the product, for the highest eating quality and minimum cooking losses, and cooks without fat.</p> <p>The alco BeltGrill is designed to continuously cook boneless products between two sets of heated platens that sear the outside of the product. Belt Grills are often used before an oven line, to sear the surface of the product, but can also be used to fully cook low profile products with flat horizontal surface areas.</p> <p>Contact cooking prevents product "puffing", adds cooking capacity to the production line, improves product cook yield and gives products a "home made" appearance. The Alco Contact Cooker Type AGT BeltGrill incorporates the principle of cooking the product continuously between two non-sticking teflon belts. The most effective method of transferring heat is by direct contact. This is achieved by placing the product between the two belts, which run between hot plates.</p> <p>The energy is transferred from the heating plates through the cooking belt and direct to the product.</p>
3	1.50-2.00	Eberhardt GmbH	Hall 9.1 Booth E010 E018	<p>Spindle boiling press</p> <p>The presses and molds are made entirely of stainless steel in the highest quality and the dimensions are customized to your request.</p> <p>By using the maintenance-free press, you can achieve enormous benefits for your production.</p> <p>Due to the weight-balanced leveling it has been possible to minimize the cutting loss and the "give away" to less than 2%.</p> <p>The presses allow optimally utilized the chamber and extremely reduced process times of - up to 50% -, resulting in a significant increase of the production.</p>

The ability to cook, dry and smoke in one single working cycle inconvenient additional steps.
 Because of the diversity of forms, your products can be presented in an appetizing cut in the final packaging.
 The resulting benefits are a greatly increased yield, enormous energy savings and last but not least a better quality of the end product with advantages in durability and taste.
 The devices can optimally be integrated into a production line and are indispensable for industrial slicer production as well as for traditional craftsman's specialties.

4 2.00-2.10 Kutter und Gerätebau Wetter GmbH Hall 6.1 Booth A018 B019

Hygienic solutions for butchery machines, Vacuum-Bowl cutter VCM 120, Angle-Grinder with EasyAccess to the hopper, new sorting device for Grinders

The new VCM 120 was developed especially in view of the growing demands in the field of hygienic and power efficiency requirements as well as the request for safe and easy handling. The technological advantages of production under vacuum will be demonstrated.

The new Angle-Grinder – a generation convincing - next to excellent finished-products - with a worldwide unique solution, an easy cleaning access to the hopper. The hopper of the grinder is built with a special door that allows to remove the mixing shaft and the feeder worm in an easy and ergonomic manner for cleaning reasons. No additional tools are required for that. So the cleaning process meets the highest hygienic standards.

New sorting device: K+G Wetter Grinder and Mixer-Grinder can optionally be equipped with a sorting device. For hygienic improvements the whole unit is designed in way that mechanical parts are built within the grinder-base and therefore there is no contact to the product anymore. Through tool less removable connections the sorting device can be offered pneumatically or - typically for butcher's trade - manually. For cleaning reasons the sorting device is to be removed mechanically, now it can be visually controlled well and easily be cleaned.

5 2.10-2.20 Pintro bvba Hall 6.1 Booth C088

Affordable solution for quickly making handmade looking meatballs and kebabs

guarantees labour-saving skewer machines that stand for quality and innovation and that is suitable for small and medium entrepreneurs as well as industrial companies PINTRO has standard-built models but has also the flexibility to cater to your particular needs.

PINTRO Skewer Machines:

- globally patented idea from a butcher
- artisanal nature.
- commercialization of the product, today, many businesses around the world are happily using PINTRO.
- Range of skewers: Flexible in terms of meat, skewer stick, required capacity and end user (small butcher <-> industrial use)

PINTRO Meatball shapers:

- Connected to all kind of sausage stuffers (vacuum & hydraulic)
- High capacity
- Different sizes available
- Low price range
- Easy to set up and dismantle
- Easy to clean
- Flexible in terms of connection
- Flexible in terms kind of meat which can be used (meat, fish, poultry...)

6 2.20-2.30 Mayekawa Europe NV/SA Hall 6.1 Booth D050 E059

Robotized deboning solutions

Deboning has long been seen as one of the most difficult tasks in meat processing to automate, due to the inherent differences in the shape, size and firmness of individual poultry pieces. Mayekawa has focused on this process and developed robotized solutions that preserve the integrity and quality of the finished products. During this presentation, you will be able to learn more about our solutions for both poultry and pork deboning and how automation of this process can bring added value to any meat processing plant.