Preserve meat quality. The automated thawing system divides frozen meat blocks for transport to temperature controlled vacuum tumbling units. Frozen blocks of whole muscle items are separated into single whole muscles. Tumbling under vacuum virtually eliminates purge. Fiber / membrane integrity is maintained and processing is shortened.

From fine emulsions for hot dogs and bologna to coarse ground blends for salami and sausages, our continuous systems provide versatility over a wide range of applications and volumes. Turnkey solutions include automated material handling, grinding, blending, emulsion / reduction and systems integration.

Complete Automation System
- “Clippered” salamis loaded on the sticks and on the racks.
- AGV handles racks for the curing process, weight decreases are checked, providing traceability.
- Salamis unloaded from the racks and sticks for subsequent processing.

The world’s most extensive, highest quality line of batch and continuous thermal processing systems - temperature precision with sanitary process conditions. Proven performance results in the fastest fermentation times and optimal conditions entering the drying chambers.

Innovative vacuum and modified atmosphere packaging solutions. Servo motors ensure constant and precise cycles. Foremost in sanitation, streamlined equipment design reduces food safety concerns and results in extended shelf life. High integrity seal quality. Multiple documentation and labeling options.

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Salami & Dry Cure
Small: up to 50,000 lbs/24 hrs
Medium: 50,000-100,000 lbs/24 hrs
Large: 200,000-300,000 lbs/24 hrs and up