The world’s most extensive line of batch and continuous thermal processing systems for hot dogs and a wide variety of sausages. Featuring J-Con™ for fully automated, precision, high-speed, high volume, hot dog and small diameter sausage production.

With over 70,000 units installed worldwide, Maurer-Atmos is a proven leader in batch and semi-automated thermoprocessing. Bench-mark air-handling technology provides shortest process times / minimal weight loss / utmost product consistency.

The only company offering all configurations of systems that align, convey and load virtually any type of cylindrical product. Speeds up to 1,800 pieces per minute. Increase throughput, lower labor cost, reduce product handling and resulting contamination.

Chosen for hot dog packaging by more than 90% of large U.S. hot dog producers. Over 120 high-speed RapidPak hot dog machines installed in North America alone. Two absorb the output of a high capacity Alkar J-Con™.

Extended shelf life, bulk, modified atmosphere packaging of fresh, fully-cooked sausages. CVP’s MasterPACKer™ automatically inserts pre-wrapped, trayed sausages into high barrier, mother bags for evacuation, modified atmosphere injection and sealing. 12 bags / min.

Cozzini

From fine emulsion hot dogs to coarse ground 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.

Maurer-Atmos

ALKar

Drake

RapidPak

CVP

Hot Dog
Small: up to 3,000 lbs/hr
Medium: 3,000-9,000 lbs/hr
Large: 9,000 lbs/hr and up

Sausage
Small: up to 3,000 lbs/hr
Medium: 3,000-9,000 lbs/hr
Large: 9,000 lbs/hr and up

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Contact a Middleby Sausage Processing & Packaging Expert