

CASE STUDY

Ref: 9201

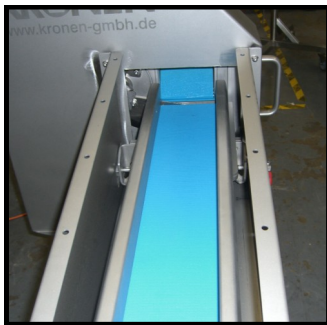
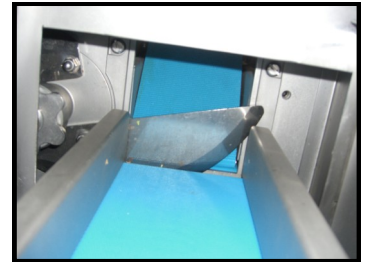
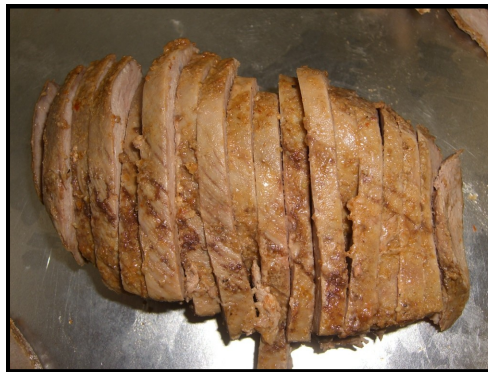
Lingwood

Food Processing Machinery

The Problem :-

A ready meals manufacturer contacted Lingwood to solve the problem of slicing chicken and duck breast fillets to go into prepared meals. In addition to demanding excellent cut quality the client needed to present the sliced product back to an operator as a complete breast fillet for placing directly into the final packaging. Product dropping into a collection container or a traditional outfeed conveyor was deemed unacceptable due to the lack of control over presentation, product damage, increased product handling and reductions in line speed.

The Solution :- Kronen GS10 and direct transfer belt



The Benefits :-

- Profile slicing of cooked chicken and duck all achieved on the same machine for total flexibility
- Product collected onto a collation conveyor to “keep the slices together” for excellent presentation.
- Collation conveyor presents product to the operator in a consistent way for ease of packing or filling into sandwiches, salads, ready meals etc
- Collation conveyor prevents product from falling after slicing thus making it perfect for marinated and “topped” products where gentle handling and consistent presentation is essential
- Collation conveyor easily removable so the GS10 can return to its standard set-up in less than 2 minutes making it highly adaptable
- Continuous variable speed operation enabling you to achieve the speed that best suits your product and your process

To arrange a trial - Contact:.....Sales@lingwood.net.....or call 01449 771202