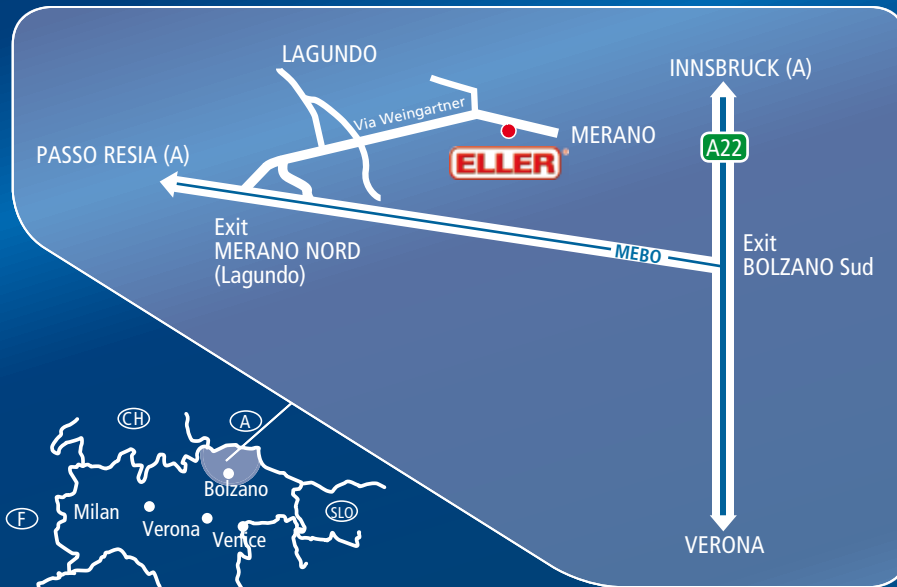




Food machines manufacturing
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Food machines manufacturing



TOP-QUALITY THROUGH HIGH TECH



COMBISTAR

Roasting/smoking unit

Double walled unit out of stainless steel with special isolation

- Versions for:
 - Cooking and roasting up to 250°C
 - Cooking, roasting up to 250°C + smoking
- Controlling about digital microprocessor
- Electric heaters
- Delta cooking
- Chamber- and core temperature
- Integrated shower
- Psychometric humidity control
- Built in liquid smoke generator
- Inside lighters

PRESSMATIC

To press of raw meat and bacon, shapes the product to a rectangular form

- Out of stainless steel
- Compact form
- Single openable segment-doors
- Quick openers
- Safety system
- Pneumatic press cylinder with pressure gauge
- Condens separator
- Control valve with manual control
- Easy cleaning because of special construction



UNIMATIC

Compact combination units

Double walled unit out of stainless steel with vertical air flow

- For one loading trolley 70x70x135 cm, 80x80x155 cm, 90x90x175 cm
- Capacity max. of 150 - 350 kg per rotation
- Versions for:
 - Cooking
 - Drying, cooking
 - Drying, cooking, smoking
- Alternatively with electric-, gas- or oilheating
- Controlling about digital microprocessor or touch screen
- Humidity control about impuls injection or psychometric humidity
- Smoke generator at door for saw dust, wood chips, friction smoke or liquid smoke
- For machines with smoke generator with automatic cleaning
- Available also for high temperature up to 160°C
- Automatic pneumatic valve control

MICRO CCS

PC-Software

Software for remote control of production data.

- controlling, recording, printing of production data
- automatic diagnostic
- plants with distance control
- conforming to HACCP and ISO 9000
- graphic analyse of the processes



ELLERPRESS

Ham form press

Machine out of stainless steel for closing the ham forms

- Big working area
- Cylinder out of stainless steel two-time pressing
- Best positioning of the forms
- Even as fully automatic version with conveyor belt



ELLERMATIC

Universal plants

Double walled with vertical air flow out of stainless steel

- Capacity up to 12 trollies, 1x1x2m or
- Like Ellermatic/G for overhead conveyer and up to 6 hanging trollies 1x1x2m
- Loading max. from 500 – 6.000 kg per rotation
- Versions for:
 - Cooking
 - Reddening, drying, cooking
 - Reddening, drying, cooking, smoking
- Choice of electric-, steam-, gas-, oil- or thermic oil heating
- Controlling about digital microprocessor or touch screen
- Humidity control about impuls injection or psychometric humidity
- Smoke generator for saw dust, wood chips, friction or liquid smoke
- At plant with smoke generator automatic cleaning
- Available also for high temperature up to 160°C
- If desired also with cooling available



CONTIMASTER

Automatic Plant

Machine exists out of different modules for production of various products.

- Version for:
 - Cooking
 - Reddening + drying + cooking
 - Reddening + drying + cooking + smoking
 - Reddening + drying + cooking + smoking + intensive cooling
- Patented system
- Transport of the product through vertical chain-flow-system
- Fully automatic loading/reloading possible
- Drastic shortening of the work time



ELLERMATIC/H

Plants with horizontal air flow

Double walled with horizontal air flow out of stainless steel

- Capacity up to 4 trollies, 1x1x2m
- Loading max. from 500 – 2.000 kg per rotation
- Versions for:
 - Roasting up to 250°C
 - Reddening, drying, cooking
 - Reddening, drying, cooking, smoking
- Choice of electric-, steam-, gas-, oil- or thermic oil heating
- Controlling about digital microprocessor or touch screen
- Humidity control about impuls injection or psychometric humidity
- Smoke generator for saw dust, wood chips, friction or liquid smoke
- At plant with smoke generator automatic cleaning
- Available also for high temperature up to 160°C
- If desired also with cooling available
- For roasting plants integrated thermic barrier





ELLERMATIC/C

Intensive cooling plants

Double walled out of stainless steel

- Capacity up to 6 trollies from 1x1x2m
- Loading max. from 4.000 – 12.000 kg per rotation
- Versions:
 - With air cooling
 - With air cooling and water shower
 - With air cooling and cooled water shower
 - With air cooling, water shower and salt water shower (circulation system)
- Controlling about digital microprocessor or touch screen

COMBIMIX

Mixer tumbler

Complete out of stainless steel for mixing

- models with 150, 300 and 600 ltr.
- Electromechanically swivelling drum with variable speed
- Automatic work flow
- Fully and easy cleaning
- Safety system on cover
- In option also with:
 - double jacked and cooling unit
 - micro processor for 50 programmes
 - loader unit for Combimix 600



CLIMATIC/E

Unit for maturing/aftermaturing

Machine for drying, maturing, aftermaturing, with double walled, isolated housing in module construction and automatic valve control

- Case out of plastic or in stainless steel
- Controlling about digital microprocessor or touch screen
- Capacity: 1 Loading trolley 80x80x155cm or 1 Loading trolley 100x100x200cm or 1÷2 Loading trolley 100x100x200cm
- Cooling unit integrated

ELLERMIX

Brine mixer

Machine out of stainless steel for mixing powdery or liquid products

- Circulation pump out of stainless steel
- Loading funnel with sack holder
- Water levelling
- Automatic or manual valve control
- Container cleaning
- If desired with cooling and double walled, isolated jacket
- microprocessor with weight - control and recipe memory





VACOMAT

Tumbler

Machine out of stainless steel to work of different products with and without bones

- Carefully roll- not fall massage
- Patented vacuum-exhaust-system
- Automatic production cycle
- Automatic reloading
- Integrate cooling and drum isolation (if desired)
- Even with nitrogen direct cooling possible
- Continuous- and interval vacuum with respiration
- Tumbler also for defrosting possible (steam injection)
- Machine also for coating
- Controlling about digital microprocessor or touch screen
- Models from 150 up to 12.000 liters
- Even for different loading units

VACOMAT PLUS

Tumbler

Machine out of stainless steel to work of different products with and without bones

- Innovation system for carefully massage of product
- Machine also for coating
- Drum infinitely variable to swivel
- Automatic production cycle
- Automatic reloading
- Cover opening and closing through button press
- Cooled, spiral formed wings
- Continuous- and interval vacuum with respiration
- Controlling about digital microprocessor or touch screen
- Cleaning-friendly through special drum openings
- Even for different loading units



CLIMATIC

Maturing/ Aftermaturing

Machine for maturing, aftermaturing for existing locals

- Versions for:
 - Drying
 - Drying and smoking
 - Aftermaturing
- Diff. numbers of trollies possible
- Controlling about digital microprocessor or touch screen
- Electric-, steam-, or hot water heating possible
- Humidity control about impuls injection or psicometric humidity
- For plants with smoke generator automatically cleaning
- Smoke generator types: saw-dust, wood chips, friction- or liquid smoke



HERCULES

Smoke generators

Fully automatic smoke generators out of stainless steel

- Versions:
 - Hercules HS for saw dust or wood chips
 - Hercules R for smoke generating with square timbers (wood)
 - Hercules F for liquid smoke
- Automatic generating of the smoke
- Constant smoke development
- Fire fighting system (if desired)
- Big store containers for the smoke materials





NOVOMAT/E

Cooking kettles

Machine of modern design and energy saving

- Tub and casing out of stainless steel
- Isolated, double walled cover
- Electric, or gas heating
- Kettle temperature control
- Thermo-oil bath (option for gas models)
- Capacity from 120 up to 500 liters
- Direkt water inlet
- Core temperature (option)



NOVOMAT

Cooking kettles

Machine of modern design and energy saving

- Tub and casing out of stainless steel
- Isolated, double walled cover
- Electric, gas or steam heating
- Kettle temperature control
- Capacity from 200 up to 600 liters
- Watervalue for inlet
- Core temperature (option)

PRESTOMAT

Pickle injectors

High tech machine for working of products like meat with and without bones as well as poultry and fish

- Drive, pump and electric parts are separate, outside of the work-zone
- Infinitely variable speed of the conveyor belt
- Quick-change needle system
- Regularly brine pressure
- Rotary piston-, impeller- or centrifugal pump out of stainless steel
- Rotation filter system, self cleaning with container (if desired)
- Controlling about microprocessor or touch screen
- Models from 11 up to 236 needed



PRESTOMAT STR

Pickle injectors

High technological unit for the treatment of meat, poultry and fish

- Complete out of stainless steel and high quality food safe plastic
- Quick and easy dismantable for cleaning
- Supply conveyor easy removable
- Upper blade roll adjusts automatically to the meat thickness
- Cutting depth variable adjustable
- Cutting strength pneumatically adjustable
- Distance of blade rolls from -16 up to +86 mm adjustable
- Unloading in 200l trolley under the machine
- The both blade rolls can be removed tool-free
- Width 450mm up to 605mm to connect with Prestomat 81 and 184 and 102 and 236

