

# General design/functional description of ConPro system (KLSH 153)

- Main functions (working functions) KLSH 153 without 242-16 hanging unit

**K**

= Filling incl. co-extrusion of the sausage casing

**L**

= Equal lengths

**S**

= Cutting the endless string of sausages



- Continuous filling of an initially continuous sausage string.
- The alginate casing is produced during the filling process through gelatinisation of a pasty alginate film in a saline fixing solution.
- **Short product channel**



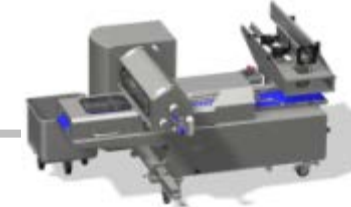
- Equal lengths are assured thanks to the synchronised belt haul-off.



- 152-23 separating unit: The continuous sausage string is precisely cut straight into defined portions.



- 153-2x forming and separating unit: The endless sausage string is formed during cutting by means of a forming cut.



- Fresh sausages can be transferred directly to the Handtmann GS 300 collating system and deposited into trays.

Transfer of the separated portions to downstream systems



- The separated sausages can be transferred to a downstream thermal process (e.g. for hot dogs).

Product examples:



- Chipolata
- Merguez
- Fried sausage



Hot dog



Vegetarian sausage