



Food Packaging & Food Processing Solutions



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MEAT

PROCESSING



PIONEERS IN DEBONING

White Meat Deboning

Foodmate offers you the latest technology in white meat deboning automation. The MAX 2.0 Breast Cap Deboner is unique by utilizing cutting-edge "technology, advanced software with flexible recipe selection, its sanitary design and small footprint.



Dark Meat Deboning

Foodmate offers you the latest technology in dark meat deboning automation. The ULTIMATE Whole Leg Deboner and OPTiX Thigh Deboner use our X-Ray measurement system, ensuring the highest possible yields.



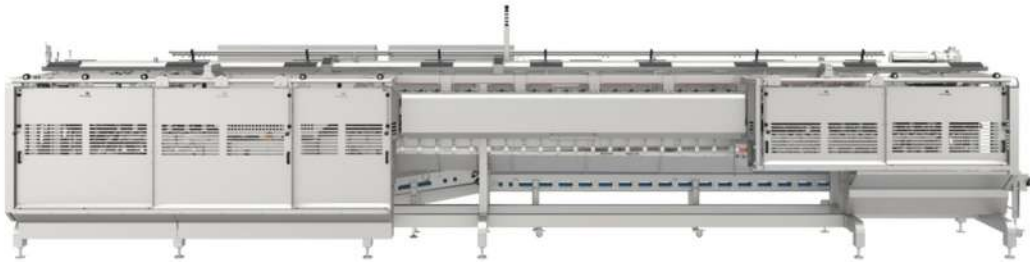
PIONEERS IN DEBONING



Complete Poultry Processing Equipment

Foodmate offers you complete poultry processing equipment; arrival, killing, defeathering, eviscerating, cooling, cut-up and deboning. Foodmate provides solutions to meet the widest range of products specifications and cutting requirements, meeting the highest standards set by retailers, fast food companies and institutional organizations from around the world.

ULTiMATE Whole Leg Deboner



The Foodmate ULTiMATE Whole Leg Deboner marks the introduction of a new generation of poultry deboning equipment, bringing a combination of durable mechanics and cutting-edge technology in automation ensuring the highest possible yields. The ULTiMATE offers the flexibility of configuration in a left, right or a combination of left and right execution.

OPTiX Thigh Deboner



The Foodmate OPTiX Thigh Deboner uses X-Ray technology to determine where the kneecap is on the bone by measuring the bone length. The machine produces cartilage-free meat at the highest possible yields. The machine offers integration with the OPTI Flow Cut-up System and accommodates a wide variation of bird sizes. The machine adjusts in real time for each leg on the line.

OPTI LTD Whole Leg Deboner



Whole Leg, Thigh and Drumstick Deboning System

The OPTI LTD Whole Leg Deboner is comprised of two separate machines, maximizing system flexibility. One machine removes the drumstick bone from either a whole leg or just a drumstick. While the other machine removes the thigh bone from either the whole leg or just an individual thigh. If orders call for just deboned drumstick or thigh meat then one of the two machines can be bypassed and turned off depending on which product is needed. This significantly saves on wear and tear and reduces maintenance cost.

OPTiX Thigh Deboner



6000 thighs per hour!

The Foodmate OPTI Thigh Deboner has been developed to address problems commonly found in both manual and automated thigh deboning operations.

FM 6.50 Thigh & Drumstick Deboner



2400 thighs or drumsticks per hour

The Foodmate 6.50 Chicken Thigh & Drumstick Deboner achieves maximum yield and flexibility. The machine can be loaded by one worker and has an automatic unloading device for the deboned thigh or drumstick meat and bones.

MAXIMA I 3,000 BPH



The Maxima Breast Cap Deboner is developed to automatically skin the breast, remove the wishbone and debone the breast caps with minimal bone content and high yield. The Maxima has a small footprint, built-in PLC controlled technology and can process up to 50 breast caps per minute while requiring minimal loading, inspection and trimming staff.

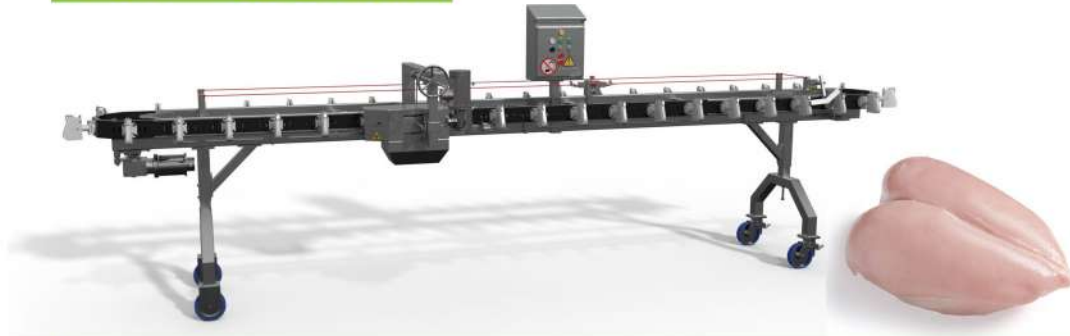


Final Product Options



Semi Automatic Breast Cap Deboner

1400 - 2400 BPH



The Foodmate Semi Automatic Breast Cap Deboner is utilized as a skinner unit, blister remover, and precut device for whole fillets (butterfly) or half fillets. The Deboner is suitable for breasts without backbone, with or without skin.



FM 7.50 Breast Cap Deboner



The FM 7.50 Breast Cap Deboning Machine debones up to 3000 breast caps per hour. The machine produces single, as well as butterfly fillets and features an automatic skinning and automatic wishbone remover device. The breast cap deboner is easy to operate and can be loaded manually by one or two people. Its design allows for adding a transport belt under the machine. The FM 7.50 requires minimal floor space and is easily moved.

LASKA

The perfect line-up



Laska Production Lines



MIXERS



GRINDERS



FROZEN MEAT CUTTERS



CUTTERS



EMULSIFIERS



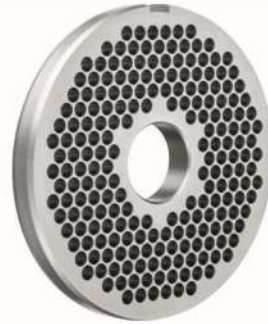
MIXER-GRINDERS



**LUMBECK[®]
& WOLTER**

Quality is the difference

System Unger



System Enterprise



Other Systems





LUMBECK® & WOLTER

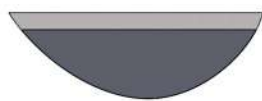
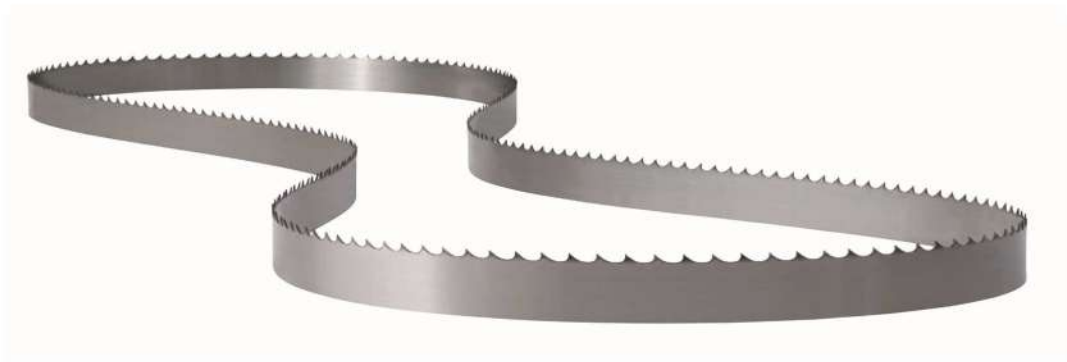
Quality is the difference

Saws

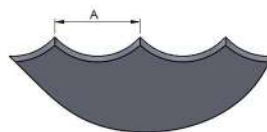
BUTCHER BAND SAW BLADES

BUTCHER HAND SAW

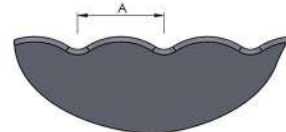
CIRCULAR BONE SAW BLADES



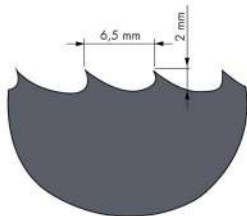
smooth



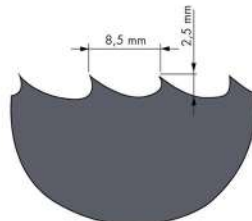
concave



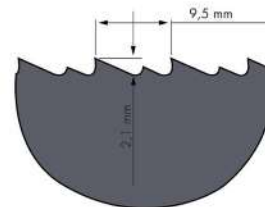
convex



Tooth B6



Tooth B8.5



Tooth R10



**LUMBECK[®]
& WOLTER**

Quality is the difference

Knives

BOWL CUTTER KNIFES

SLICER KNIFES

DICER BLADES

DERINDER BLADES

BOWL CUTTER KNIFES



Portioning Solutions

Intelligent Portion Cutter

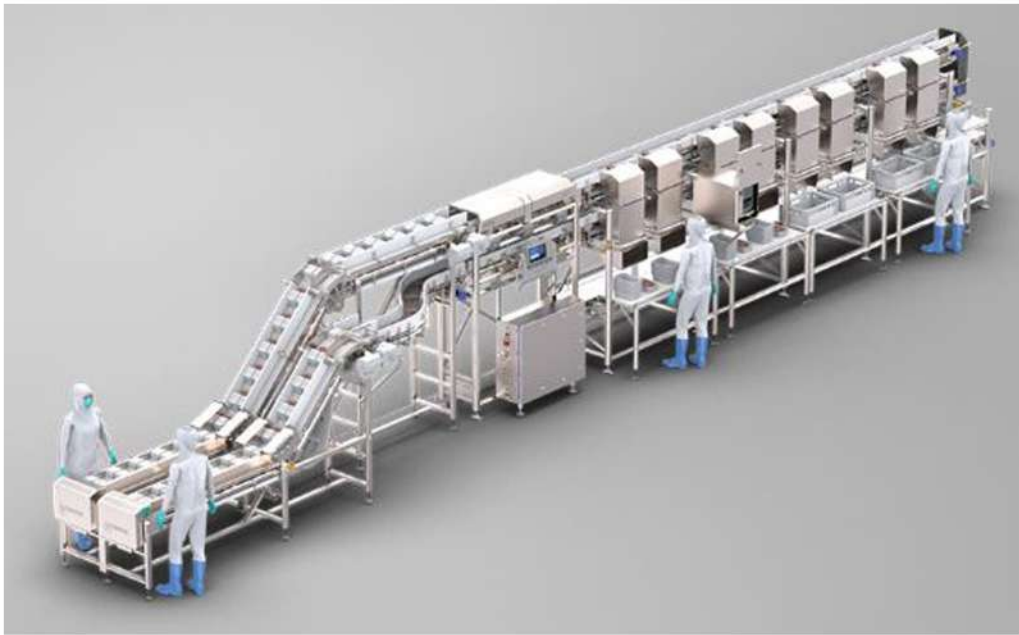
MARELEC PORTIO cuts fresh poultry products into portions of a programmed fixed weight, thickness, or a combination of the two, using high-tech scanning with a laser and cameras.

Key benefits

- Optimized yield
- Unparalleled accuracy
- Modular belt
- Automatic adjustment on 5 knife positions
- Adding options
- User-friendly software interface
- Touch screen
- MATRIX P production reports
- Extremely hygienic, easy to clean
- Service
- Low noise
- Individual control & knife position



Portioning Solutions



Key benefits

- Intelligent batching algorithm
- Modular concept
- Hygienic design
- Production reports MATRIX G
- Service
- Lownoise
- Worldwide support

The MARELEC Grading Solutions use state-of-the-art weighing technology and advanced software to design and build fully accurate and fast graders. Building on its extensive experience, MARELEC offers grading solutions tailored to customers' specific needs. These can be used for entire birds, whole fish, fillets or cut-up parts, fresh or frozen products. MARELEC graders can sort different sizes into fixed-weight trays or bulk packs. All equipment is built with robustness in mind and meets high standards of hygiene.

Afoheat™ Select Flame Searer



The Afoheat™ Select Flame Searer is a continuous grill oven equipped with gas-powered direct flame technology versus traditional infrared technology. It preserves the concept and numerous advantages of our Afoheat™ Select flame roasting solution.

Features

- Flame sear, roast, brown, or grill
- Top and bottom flame searing
- Burner pressure control for flame monitoring
- Flash back safety system
- Removable conveyor for easy cleaning
- Machine-mounted prewired controls
- Create, edit, and store recipes
- Self-cleaning burners (pyrolysis)
- Preassembled and tested, installation ready
- Angled surfaces for water runoff
- Constant waterflow prevents grease buildup
- CE Compliant open hygienic design
- Removable drop trays for easy



Medium Spiral Oven

PRECISE HEATING. MAXIMUM FLEXIBILITY.



As a medium-sized processor, you know how important it is that your equipment is not too big, not too small, but just right. Our Medium Spiral Ovens give you all the cooking power of a much bigger machine, without taking up too much room in your plant.

Marlen Spiral Ovens are engineered to deliver the highest product quality and consistency, while maximizing control and productivity per square foot. Our unique design equilibrates temperatures across the belt and minimizes energy loss at the infeed and outfeed, minimizing energy utility requirements and boosting overall efficiency. The oven's control system automatically adjusts to operator recipes with precision results on product color, texture, and moisture, so you can yield those juicy, crispy, tender, cooked-to-perfection results. Better Process...Better Food®.



OPTIMIZE YOUR PRODUCT QUALITY FROM THE START...

Defrosting rooms

defrosting with system!

- Defrosted meat in fresh-like quality
- Keeping on high quality level
- Reduced weight loss to approx. 1.0%
- Reduced defrosting time
- UVC treatment for hygienic defrosting
- halves, quarters, blocks, single pieces
- for meat, fish, vegetables, vegan



... AND FINISH WITH THE BEST POSSIBLE YIELD !

Steam smoke chambers

measurable profits...day by day!



- Perfect smoke distribution
- High quality materials
- Smoking time reduced by up to 40%*
- Weight loss reduced by up to 3%*
- Automatic cleaning system integrated
- Environmental technologies
- Applications:
reddening, drying, smoking, cooking

SCHÄLOMAT®

COMPACT

Fully automatic peeling machine with integrated suction

- Material made of high quality plastic & stainless steel
- Working without steam
- easy to use
- no fixed location
- individual product customization of caliber
- 12mm - 40mm from 4cm length
- Detection sensor for detecting the products
- waste bin
- easy disassembly for cleaning without tools
- Product flow up to 352m/min (depending on the product)
- vacuum -180mbar; 370m³/h
- Air consumption 35m³ /h at 6 bar pressure
- 50Hz: 2.75kW 380-420V 3 phase 6.8A
- 60Hz: 3.26kW 380-480V 3 phase 8.15A
- 0-2100 rpm motor speed
- Machine weight 230kg
- 1338x677x1371mm total size (LengthxWidthxHeight)



fully automatic peeling machine with integrated suction

Material made of high quality plastic and stainless steel

Working without steam

Individual product customization from caliber 12mm - 40mm from 4cm length

Product flow up to 250m/min (depending on the product)

easy disassembly for cleaning without tools

QUALITY CONTROL

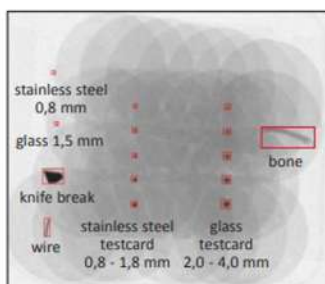


THE NEW **RAYCON** FAMILY

RAYCON EX1

Affordable Production inspection system for packaged products

- Hygienic, Industrial Design
- Focus on Usability:
 - Best in class user interface
 - Best cleanability and maintainability
 - Easiest handling & installation
- Easy decision!





sesotec®

Metal detectors for conveyor belts and chutes

Regardless of whether you manufacture or process food, plastics or other products, our tunnel and flat metal detectors readily integrate into all production lines for piece and bulk goods. Once installed there, they help reliably protect consumers and machines from metallic contaminants.

Tunnel metal detectors enclose a conveyor belt, while flat metal detectors are attached underneath conveyor belts or chutes. They detect metallic contaminants, regardless of metal type and whether the contaminant is exposed or embedded in the product.



That's what distinguishes our products



Easy to use



Highest
detection
accuracy



Easy cleaning
and maintenance



Easy installation

Can freshness be controlled?

Yes, with WITT gas technology.

- STORAGE
- RIPENESS CONTROL
- PACKAGING



TECHNOLOGY FOR GASES

Ambient Air Monitoring System RLA 100

Ambient air monitoring for the detection of CO₂

- 2 alarm limits (user-determined)
- with digital display and LEDs
- easy wall mounting
- optional: alarm light and horn



Ambient Air Monitoring System RLA compact

Ambient air monitoring for the detection of combustible
and toxic gases or oxygen (O₂), 1 to 4 transmitters



- connection of up to 4 transmitters for different gases
- with digital display and LEDs
- 6 internal relays, 4 of them freely programmable
- alarm light and horn

Gas Mixers / Gas Blenders

WITT offers high-quality gas mixers and gas dosing systems for two or more gases, especially for high and strongly fluctuating gas mixture flow rates.

Depending on customer requirements,

gas mixers are available in different versions for different output ranges and almost all technical gases: These include argon (Ar), carbon dioxide (CO₂), oxygen (O₂), nitrogen (N₂), hydrogen (H₂), methane (CH₄), helium (He), carbon monoxide (CO) and lean air.



Gas Analyzers

Gas analyzers from WITT determine gas concentrations in gas mixtures quickly and precisely and are highly versatile.

State-of-the-art sensors and intuitive controls allow easy handling of the gas analyzers, guarantee exact analysis results and ensure the quality of your processes. Depending on the type of application, the gas analyzers can be supplied separately or integrated into gas mixing systems.



Package Leak Detectors

Packages should be absolutely leak tight. However, even with the utmost care in the process, faulty packaged products cannot be completely avoided. Defects in the sealing process or in the material can

easily lead to leaks, sometimes microscopically small. Over many years, therefore, package leak detection or seal integrity testing of packaging has established itself as an integral part of quality assurance - both for food packaging and for other sensitive packaged products, for example in the pharmaceutical or chemical industry.



Powerful and sustainable Steam solutions for the food industry



- For heating, cleaning, sterilizing, cooking, fermenting, maturing, homogenizing, pasteurising and much more!
- Reliable, space-saving, quiet and easy to maintain!
- Full steam capacity in 3-5 minutes after cold start!
- Steam-on-demand principle, ensuring output automatic adjustment and therefore energy and cost saving!
- Fully automatic operation, including remote maintenance*!

REINER



- ✓ 100% mobile
- ✓ Large imprint area
- ✓ Ideal for small and large objects
- ✓ Display guided operation
- ✓ Large imprint memory
- ✓ Max. imprint size: 85 x 25 mm (w x h)



REINER



THE ALL IN ONE SOLUTION

The large one: The mobile marking device jetStamp® 1025 is the ideal solution for printing on large areas, such as pallets, cardboard or packaging

Entirely without cables or a fixed location, the jetStamp® 1025 can be used where it is needed. Integrated capping to seal the print head keeps ink from drying out even with longer breaks between uses

The jetStamp® 1025 makes work easier in many ways. The integrated display shows the set print image easily legible at all times

The print images can be transferred to the mobile marking device by Bluetooth or USB

With its integrated multi-triggering, placed both on the side and at the centre of the handle, the device can be handled ergonomically and comfortably

FOOD

PACKAGING



KOCH packagingLine



This line competence literally pays off for you. Benefit from custom packaging lines – from blister packs to final packaging. For consumer goods and, in the KOCH packagingLine medplus version, also for sensitive Healthcare products. Produce top-quality blister packaging and increase the efficiency of your entire packaging process.

Turntable Machine KDT

The KDT turntable machine offers everything you need for the cost-efficient packaging of small and medium batches of consumer goods: From the low purchase price and inexpensive format parts to its great energy efficiency and the clever machine design with cutting edge technologies. In its basic version, this packaging machine includes a turntable with 4 sealing tools and a sealing unit for thermal sealing. As a GMP-compatible turntable machine, KDT medplus® is a compact system that can even be used for sensitive Healthcare products.





Ethylene producing fungi

Some fruit pathogenic moulds produce ethylene. As a consequence, fruit spoilage is enhanced and they can easily infect it.

- **Botrytis cinerea mycelium have been found to produce ethylene (Qadir et al, 1996)**
- **According to these authors, the fact that this ethylene production occurs at very low amounts of mycelia suggest a possible role in the pathogenesis of sensitive fruit.**



Botrytis cinerea

GK solutions

Ethylene and VOC's accumulated during transport and storage can be removed with GK solutions:

- **BLANKETS**
- **FILTERS**
- **SACHETS**



GK/AC absorbent includes **Activated carbon** to reinforce the removal of **VOCS**





OUR RANGE OF PRODUCTS

VACUUM PACKAGING

TABLE TOP MODELS



GOURMET SAVER EVOLUTION 300 PRO EVOLUTION 300 PLUS VACUBOY NIKIVAC PLUSVAC 20

CART



W 1 W 2

FLOOR MODELS



PLUSVAC 21 PLUSVAC 23 PLUSVAC 24 PLUSVAC 27 ST 75 S 501

TABLE TOP TRAY SEALER



RAPIDPAC

DOUBLE CHAMBER MODELS



PLUSVAC 26 PLUSVAC 25 POWERVAC 200 POWERVAC 210 SD 1000

FLOOR STANDING TRAY SEALER



TS 100

SINGLE CHAMBER MACHINE WITH HOT WATER SHRINK TUNNEL



ST 170

DOUBLE CHAMBER MACHINE WITH HOT WATER SHRINK TUNNEL



SD 520 B

VACUUM PACKING MACHINE FOR SLICED PRODUCTS



FASTVAC

THERMOFORMING MACHINE



SPRINTER

SOUS-VIDE COOKING

TABLE TOP MODELS



JULIA MELANIE

ACCESSORY

VACUUM TESTER LEAK DETECTION ON VACUUM MACHINES



HT 1

Table top tray sealer

RapidPac and RapidPac E

RapidPac with fixed frame

The well-known machine with fixed frame.
Available for 2 standard tray sizes (137 x 187 mm or 178 x 227 mm). Frame sealing.

RapidPac E with changeable frame system; only available for tray size 178 x 227 mm.

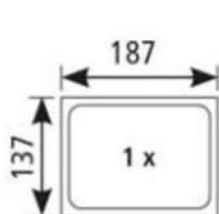
Because of the changeable frame, it would be possible to use divided trays (e. g. menu trays) with 178 x 227 mm. Full surface sealing for divided die set.

Technical data:

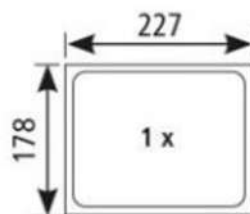
Top film width for tray 137 x 187 (mm): 190
Top film width for tray 178 x 227 (mm): 230
Maximum tray depth (mm): 65
Compressed air and gas connection required!



Standard tray sizes (mm):



Single tool



Single tool



Thermoforming machine

Sprinter



Technical data:

Top film (mm): 315 und 415

Bottom film (mm): 322 und 422

Important: Compressed air connection as well as water inlet / outlet at the installation site are necessary!

Standard machine shortness (Index 200 – 240 mm): 2.690 mm

with conveyor belt (mm): 2.825

Machine width 322 mm und 422 mm

Standard machine shortness (Index 260 – 300 mm): 3.110 mm

with conveyor belt (mm): 3.245

Machine width 322 mm und 422 mm

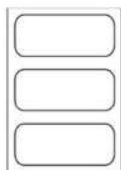
1.1



2.1



3.1



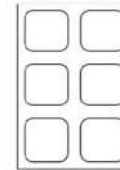
1.2



2.2



3.2



← Transport direction →

Double chamber models



PlusVac 26



PlusVac 25



PowerVac 200



PowerVac 210



SD 1000

Cup filling and sealing machine

DOSOMAT 10 + 12 + 16

The following products can e.g. be filled: Dairy products like stirred and fruit yoghurt, yoghurt with muesli, cream, curd cheese, processed cheese; nearly all kinds of delicatessen and salads; soup and sauce pastes; dressing and sauces; mayonnaise; mustard; butter and margarine; spreads, honey, marmalade and jam; paté; petfood; beauty creams; powders and geles.



Automatic filler-sealer

DOSOMAT 20.2 Pouch



To fill liquid and chunky products in prefabricated pouches. Closure via ultrasonic sealing and additional hot sealing.

With multihead weigher on top for chunky products.

Cup filling and sealing machine

DOSOMAT 20



The integrated case packer of the DOSOMAT 20 inline assembles, according to the packaging arrangement, the cups from the slat conveyor and places them into the pre-made carton or tray.

Fully automatic cup filling and closing machine for filling a variety of different products into pre-made cups, which may be of plastics, aluminium, carton, coex, tin or glass. The filling range extends from liquids to high viscosity, powdery products or products with particulates. Also cosmetic and technical products are packed into pre-made cups. The closure of the cups is effected by pre-made aluminium foils, snap-on-lids or by sealing a plastic or aluminium film from rollstock with integrated cutting unit. The DOSOMAT Inline machines cover an output range between 4.000 – 100.000 packs per hour. DOSOMAT 20.10 AS incl. sterilisation of packaging material Capacity: 25.000 cups/hour The integrated case packer of the DOSOMAT 20 inline assembles, according to the packaging arrangement, the cups from the slat conveyor and places them into the pre-made carton or tray.



WULFTEC

A DURAVANT COMPANY

Stretch Wrappers

Semi-Automatic Turntable Stretch Wrappers



SMH-150



SMH-200



SMH-CRW



SMH-HVY



SMH-SPL



SML-150



SML-200



SML-277



SML-EXT

Automatic Turntable Stretch Wrappers



SMHPA-200



SMHPA-300



SMLCA-277



WULFTEC

A DURAVANT COMPANY

Stretch Wrappers

Automatic Turntable Stretch Wrappers



SMLPA-200



The WAVE



WCA-SMART



WCA-TWIN

Strapping Systems



GT41 N - Strapping Head



LMB-250



PowerMaster



VarioMaster 9440



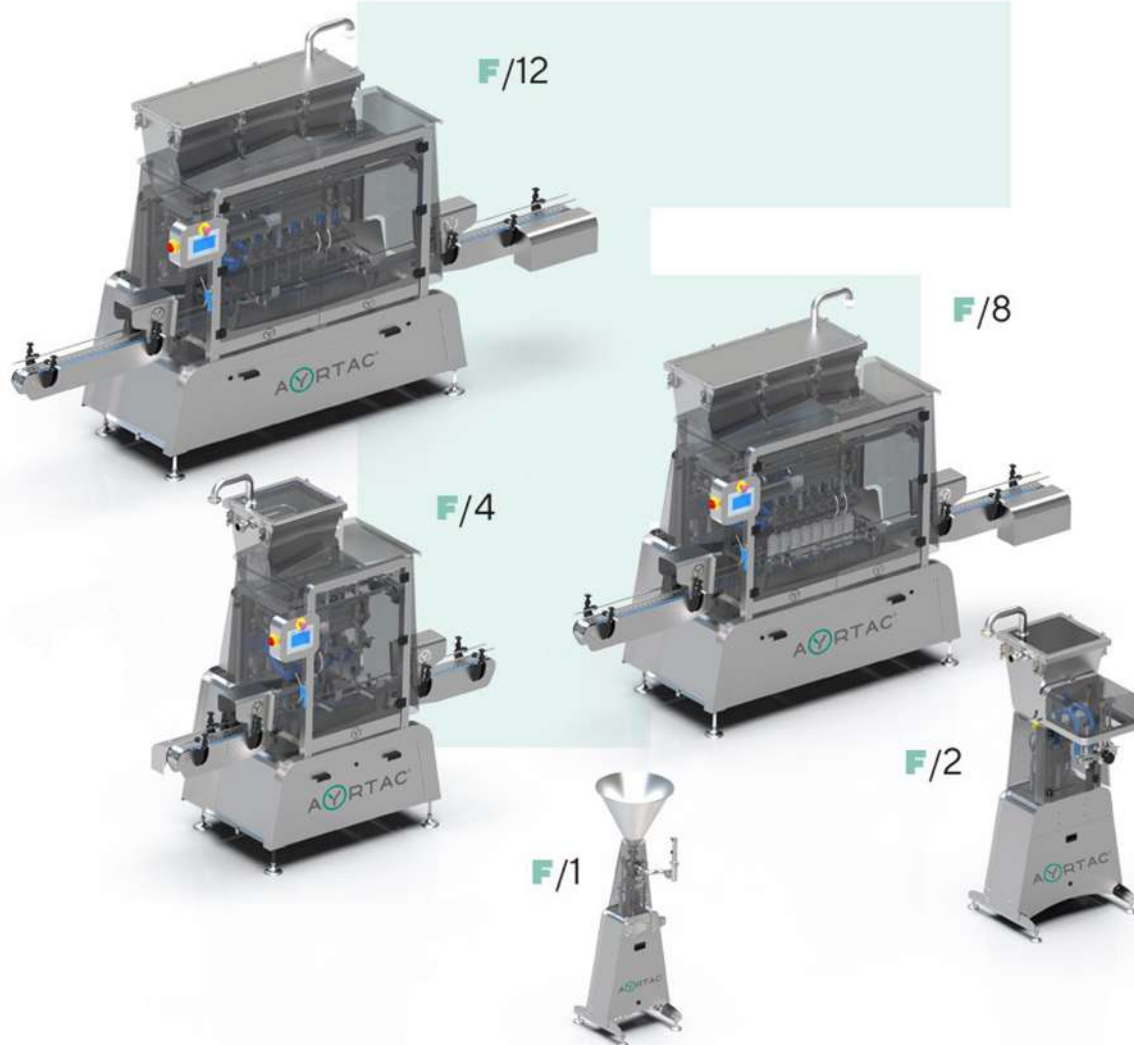
VarioMaster 9460



VarioMaster 9469

- PRECISION AND CLEANLINESS -

F Fillers



Our range of volumetric piston fillers is designed to take simplicity of operation and cleanliness standards to another level.

- RELIABILITY AND SIMPLICITY -

MC Cappers



Our automatic steam cappers are designed to seal glass or PET bottles and jars with a twist-off lid or cap.

- INNOVATION IN CAPPING -

OXYNEG[®] high-vacuum cappers

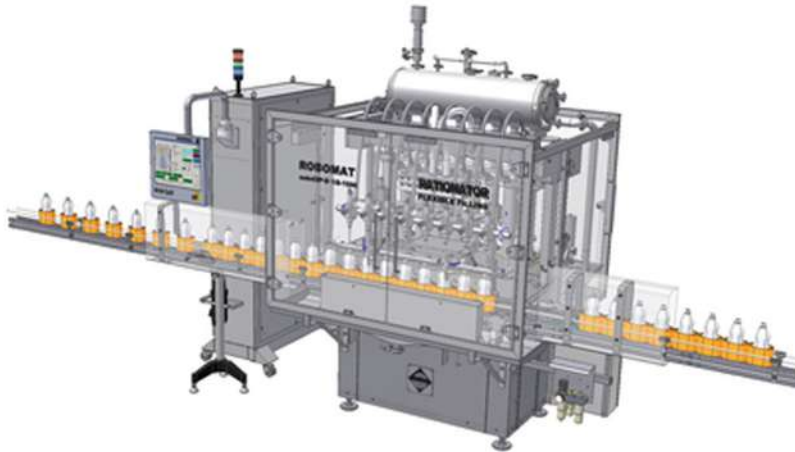


OXYNEG[®] is the new twist-off technology, marking a turning point in glass container capping processes.



RATIONATOR
Flexible Filling Lines

Filling



ROBOMAT autoCIP / autoSIP

Servo Piston Filling Machine

for automatic filling of highly liquid up to viscous or foaming products from approx. 20 to 1.000 ml



ROBOMAT autoCIP / autoSIP Ex

Servo Piston Filling Machine

for automatic filling of highly liquid up to viscous or foaming, also inflammable products from approx. 20 to 1.000 ml with ATEX concept for safe explosion protection

Thermoform Fill & Seal



TF-K

Cycles/min: Up to 15

Filling range: 1 - 100 ml

Thermoforming area: 160 mm (w) - 120 mm (h)



TF-02

Cycles/min: Up to 35

Filling range: 1 - 250 ml

Thermoforming area: 300 mm (w) - 150 mm (h)

Contact Us



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