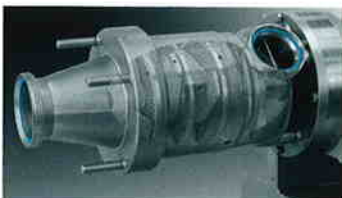


bandsaws at IFFA. In modern butchers' establishments the focus is increasingly on quality and efficiency. Furthermore, in meat craft trades and sausage production gentle processing methods and absolute hygiene are vital. Meat mincers and grinders from Kolbe satisfy these standards.

[www.kolbe-maschinenbau.de](http://www.kolbe-maschinenbau.de)

## Emulsifying technology for all needs

For more than half a century, **Karl Schnell GmbH & Co. KG, KS**, (Winterbach, Germany) has combined the Swabian spirit of invention with acknowledged high quality standards. With this combination of technical know-how, creativity and innovative boldness, KS has made a lasting mark on the food industry and contributed to establish the "Made in Germany" seal of quality. KS will present its emulsifying technology – a cutting systems in action. The product spectrum ranges from small stand-alone machines to industrial plants in continuous process mode with vacuum systems. The meat and cheese industries, delicatessen businesses and petfood manufacturers use this technology. Centrepiece of the KS emulsifier is the KS Cutting System. Thanks to continuous development, the proven knife – hole plate systems in 1- to 4-way versions come as standard in the present KS range. Where special fineness is required, e.g. in baby food, Cutfix cutting systems are ideal for the job. Curved blade systems are primarily used in the convenience sector. And for particularly fine pâtés, the new RotaPlate cutting set is first choice. The combination of various KS cutting sets offer the users unlimited possibilities when it comes to customising their products. The Karl Schnell grinder range provides new ap-



plication options. The KS Grinder Head130 as a vacuum filler attachment for ground meat ready for sale tray packs. Angled and automatic grinders in various sizes and versions. And the unique KS Combi Grinder for the simultaneous processing of fresh and frozen raw goods. These machines can be adjusted to specific applications with a wide variety of cutting sets and can thus be universally implemented for the most different products. Their construction is well-matched for heavy duty operation in daily practice.

[www.karlschnell.de](http://www.karlschnell.de)

## New bowl cutter generation

The new bowl cutter generation from company **Kilia Fleischerei- und Spezial-Maschinen-Fabrik GmbH** (Neumünster, Germany) will be presented at the IFFA 2010. Revolutionary basic materials do set new standards for meat processing in regard of physical and technical machine properties. Visitors of the worldwide leading trade fair can look forward to further innovative advantages in the field of product quality, process optimization and hygiene.

[www.kilia.com](http://www.kilia.com)

## Food cutting equipment

**Holac Maschinenbau GmbH** (Heidenheim, Germany) is displaying a completely new booth concept. The 300 m<sup>2</sup> booth was laid out in such a way to feature Holac's food cutting equipment by subject areas such as "food processing machines for meat". This platform offers interested visitors the opportunity to familiarise themselves comfortably in their area of interest, which most certainly features solutions to their questions. The machines and cutting tools are shown in accordance to clients' particular demands and their application. For example, Pizza-producers are offered the opportunity to examine special cutting equipment for meat and cheese



that are used in the subject areas. Moreover a brand new series of dicers and portion cutting machines will be displayed, as well as a significant number of product enhancements will be featured on the machine series out of the present range. The entire Holac product range which is suitable for a myriad of food cutting and processing applications will be exhibited in Frankfurt. Besides the compact semi automatic dicers Cubixx 100/120 and the portion cutting machines Sect 230, industrial automatic in-line equipment such as high-performance meat cutting machines, cheese cutting and cheese shredding machines will be presented on the platform.

[www.holac.de](http://www.holac.de)

## Skinning and derinding systems

**Grasselli S.p.A.** (Albinea, Italy) introduces the renewed Operators safety system denominated now W-CLO. A stunning wireless version of the patented CLO Safety System. Available as an option for the RST Series, a range of open top skinning and derinding systems. More than 1000 Safety equipped units all over the world so far, an immediate and positive feedback from IFFA 2010 is expected to boost in the turnover of this line of equipment. The possibility to protect Operators within the meat processing environments is more and more perceived as a need and not as an option; likely the W-CLO



system will apply to other machines and systems. Taking advantage of a team of five designers continuously working on innovations and improvements, the full range of skinners, derinders, slicers, portioners and automated tray filing lines benefit more reliable solutions and more steady structures.

[www.grasselli.com](http://www.grasselli.com)

## Meat recovery and fat trimming

**Ibex Industries Limited** (Auckland, New Zealand) presents the complete system solution to meat recovery and fat trimming. The Ibex Trimming System offers benefits of increased yields, lower operating costs and improved safety. Powered by low voltage direct current, which eliminates potentially dangerous high voltage motors, the Ibex Electric Trimmer completely removes flex shaft cable vibration. Available in High Speed (FF Series) and High Torque (FP Series) models. The FF Series is a high speed model designed for bone trimming whilst the FP Series has added torque for stubborn fat removal. The Ibex Pneumatic Trimmer consists of a powerful motor and gearbox with more robust, longer lasting components than the competitors', which means lower operating costs. Available in Hi Torque (FP Series) – designed to remove stubborn fat from carcasses, and Hi Speed (FF Series) – for efficient removal of meat in bone trimming.

[www.ibexind.net](http://www.ibexind.net)

[www.ibexind.net](http://www.ibexind.net)

## Equipment for delicate and difficult products

French food industry engineering specialist **Egretier** (Narbonne, France) offers solutions for the problems of food product conveyance as well as of pipe work cleaning. Egretier manufactures food industry equipment, bringing its know-how and experience

