



## THE CONPROLINK SYSTEM

For linked products in alginate casing

- **EXCELLENT PRODUCT APPEARANCE** due to precisely linked and permanently closed product ends
- **VERSATILITY** due to the ability to process semi-viscous and highly-viscous products
- **HIGHLY EFFICIENT** due to the use of existing smoking and cooking systems for hung products (e.g. salami sticks)
- **PURE EFFICIENCY** due to dispensing with process steps such as knotting or sealing natural or artificial casing ends
- **VARIETY OF PRODUCTS** with meat, cheese, fish and sweet products  
Also for vegan, vegetarian, kosher or halal products
- **COST SAVINGS** due to optimum utilisation of the smoking chambers thanks to the possibility of hanging small-calibre products close together



## ConProLink system

### Linking with optional cutting or hanging

The ConProLink system, patented by Handtmann, is used to produce products with closed ends. The co-extruded sausage strand is linked into individual portions during alginate coating. The sausage string produced in this way can then be cut at defined link points. A wide variety of product versions can thus be produced, from individual sausages processed in horizontal position, through to endless strings of hung sausage.

A newly-developed hook makes it possible to hang snack products very close together (cal. 8 and cal. 10). Smoking chambers are therefore utilised to a significantly higher degree, thus resulting in cost savings.

### THE PROCESS

The key feature of the ConProLink technology is coating the link points between the sausages. The sausage strand is linked while alginate coating is still being completed. The filling product is therefore fully enclosed by the alginate casing and the sausages remain sealed even under mechanical stress. With semi-viscous filling products as well, this thus makes it possible to make a cut at any link point directly after filling and linking, without creating open sausage ends. The individual, linked portions can either be processed further in horizontal position or a defined number of them can be transferred to the hanging unit in loops, with the required distance between them.

### PERFORMANCE PARAMETERS

- ConProLink system comprising VF master and VF slave with KVLSH 162 AL system
- Calibre range 10 to 28 mm
- Portion length from 80 mm
- Belt speed:  
max. 0.65 m/sec.
- Portioning capacity:  
max. 300 portions/min. (depending on product and lengths):
- Minimum hook spacing: 20 mm

## PROCESS OPTIONS

- Filling and co-extrusion
- Voiding and linking
- Equal lengths
- Cutting
- Hanging

### Product handling

The processes of collating and depositing or transferral to a continuous system for further processing are the next steps of the complete solution.

- Hung products  
Conventional smoking and cooking systems
- Cut products  
Collation, depositing in packaging solutions or transferral to continuous smoking, cooking or baking systems



↑ Processing in horizontal position



↑ New hook spacing 20 mm



↑ ConPro-Link with hanging unit

### Patents (USA/Canada):

7,762,874; 6,988,943; 7,591,717