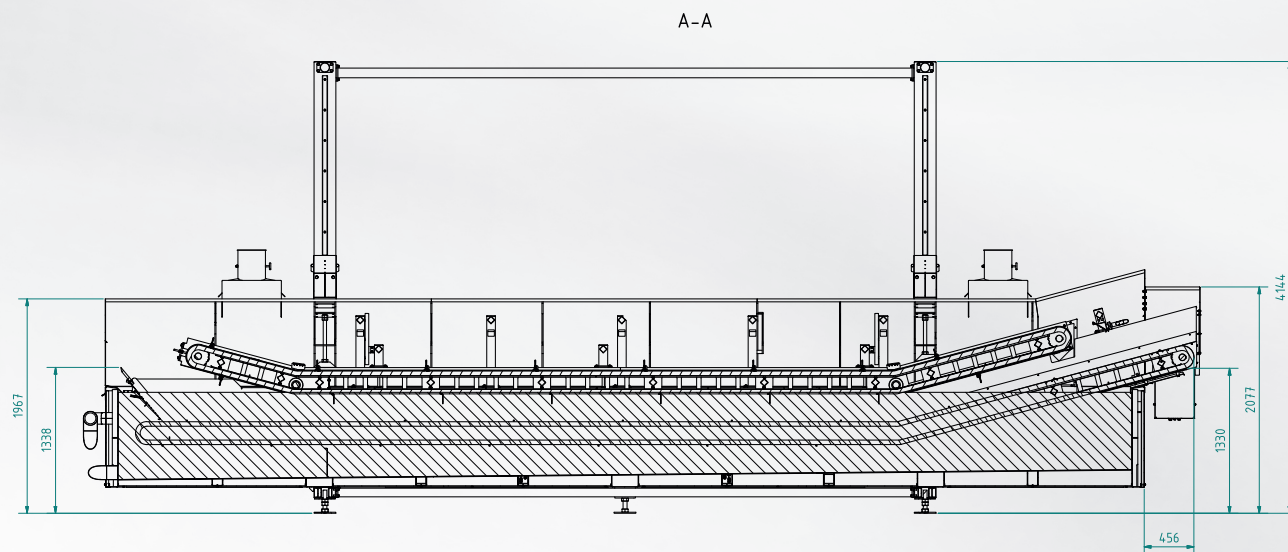


Continuous flow system

for all kinds of blanching, cooking, pasteurizing and cooling processes



Continuous temperature treatment

The Singer & Sohn system is a space-saving system in which sausages and pasta are blanched or cooked and then cooled down again. The times of the different temperature treatment are variable and are always adapted to the respective product and the product quantity.

Through the pasteurization process, the system can of course also be adapted to the customer's needs.

Functional description

Depending on the process, the products are transported either between a lower and upper belt or with a specially designed conveyor belt through the various temperature zones. The belt speed is adjustable by means of a frequency converter.

In the different areas of the system a gentle temperature treatment is possible. This can be helpful in the further step, e.g. for the loading process. The heating takes place via hot water or direct / indirect steam over appropriate steam coils. In order to prevent condensation in the room, steam extraction fans are installed.

At the end of the hot zone in blanching, cooking or pasteurization systems, the products are first showered with hot water. The cooling then takes place in a separate temperature zone via spray bars with cold water or with ice water, depending on the customer's request.

Well thought-out design

The compact design of the system with cooling belt (if desired) allows an optimal adaptation to the requirements of our customers. The thermal design is always adapted to the required performance.

In addition, the system has radial pumps with nozzle rails for spraying the products and an exhaust fan. For the drainage of the water, the bottom of the continuous system was designed gently sloped and equipped with a tub with connection to the drain line. All parts in contact with drinking water are compliant with the VDGW Drinking Water Ordinance.

Technical data

Frame: stainless steel rectangular tube, suitable for wet cleaning
Piping: completely in stainless steel
Heat register: completely in stainless steel
Stroke axis: spindle system / cylinder system
Valve / outlet: stainless steel
Conveyor belt: Stainless steel design following the strictest hygienic requirements

Electric & controls

The control is installed in a switchboard in hygienic design and is operated via a touch panel on the system. Product throughput times and temperatures can be set via prescriptions and thus adapted to the respective product.

In the control, a signal exchange to upstream and downstream systems and a recording of the temperature values is possible.

Hygienic Design

Hygienic design is an essential component in ensuring a sustainable and efficient food production which complies with the relevant standards and legislation (EN 1672-2:2009, EN ISO 14159:2007 and EU Machinery Directive 2006/42/EC)

Our continuous flow system as well as all Singer & Sohn systems ensure a thorough cleanability. Hygienic design means that all areas where dirt can be trapped are avoided and the system can be cleaned easily without a large expenditure of time. This makes the system ideal for the food industry for fresh and unpackaged food.

In addition, the conveyor belts and the exhaust hood of the continuous flow system can be completely raised via stainless steel hydraulic cylinders. This allows easy cleaning, easy inspection and maintenance in a short time.

Singer & Sohn GmbH

Singer & Sohn was founded in 1988 as a manufacturer of stainless steel conveyor systems and machines for the food industry.

A dynamic international family company, Singer is characterized by its value-oriented strategy for building business relationships and providing optimal service to its current customers.

From project planning and construction to manufacturing and programming through the mounting and commissioning – everything is delivered from one source. Our special representatives offer services worldwide to many companies and our in-house engineers are relied on by expert machine builders from many industries.

Meat, fish, sausage, cheese, bakery or sweets, Singer is right at home in each industry.

Our customized products and quality are well-known all over the world.

Manfred Singer

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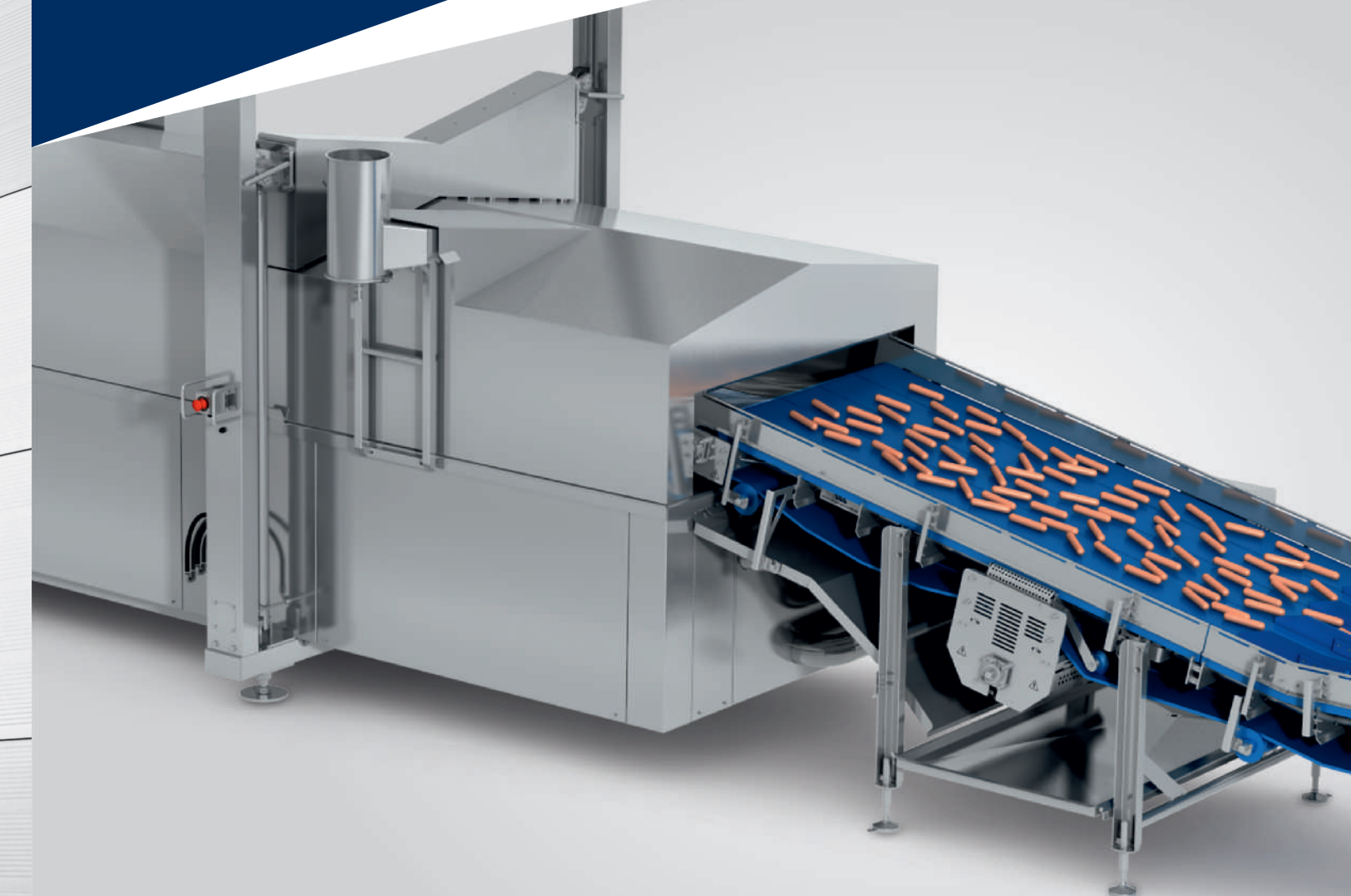


Les machines industrielles Agro-Alimentaires



CONTINUOUS FLOW SYSTEM

for blanching, cooking, pasteurizing and cooling processes



BLANCHING, COOKING, PASTEURIZING AND COOLING

sophisticated technology for a gentle blanching process



Infeed

Product infeed to the cooking and cooling system can be realized by conveyor belts. A chute at the end of the belt gently transfers the products into the inlet area of the system. If the system is used for pasteurizing, the products can also be delivered by conveyor belts or they can be handed over by a synchronized transport system.

Hot temperature zone



Temperature zone 1

In the case of blanching and cooking systems, the products are guided between the lower and upper belts with flights through the respective zones. Here it is extremely important to know the product behavior, if necessary to pre-treat this with a lower temperature and only after that transfer the product into an extra-required temperature zone 2 with the temperature actually needed. Throughput systems that serve as pasteurizers are designed that the products are either submerged or rinsed with hot water from above.



Temperature zone 2

Mainly with unpackaged products, it can be important to have a second temperature zone. So sausages can be pre-blanching first in temperature zone 1, for example, in order to heat them in the temperature zone 2 to their actual blanching temperature without meat leaking out of the sausage endings. Sausages are scalded here at a temperature of approx. 80 - 90 ° C.



Cooling zone

On the cooling belt equipped with a stainless steel rod belt, the products are cooled by means of rinse bars with cold water or possibly also with ice water. The cooling belt also has a tub with connection to a drain line, centrifugal pump with nozzle rail for cooling the products and an exhaust fan.

