



Les machines industrielles Agro-Alimentaires



SEPARATOR TYPE SP-100

automatic separation of sausage meat and casings

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.

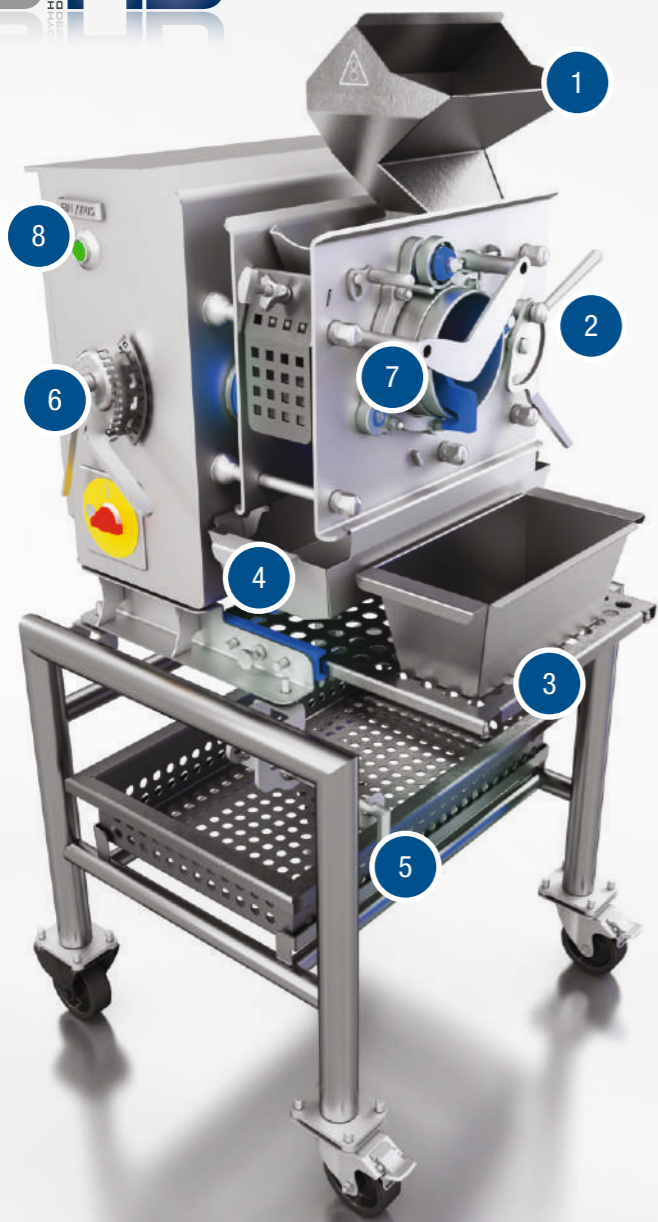
Meat, fish, sausage, cheese, bakery or sweets, Singer is right at home in each industry.

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

Manfred Singer

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1. Filler funnel
2. Belt tensioner
3. Tray for separated sausage meat
4. Tray for separated casings
5. Cleaning chart
6. Tensioning wheel for pressure
7. Perforated drum
8. Start/Stop button

Technical Data

Machine capacity:
 Max. 200 lbs/h (approx. 100 kg) depending on product and bore dimensions of perforated drum
 Power required: 0.55 kW
 Dimensions: approx. 625 x 490 x 590 mm (L x W x H)

Advantages

- ✓ reduced waste
- ✓ small footprint
- ✓ multiple implementations
- ✓ easy cleaning

Funnels are manufactured according to customer requirements.

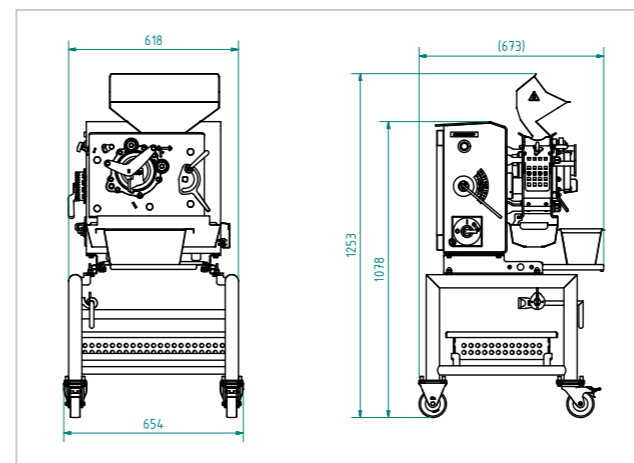


Durability and cost-savings...

...are two important issues in the food industry. With this in mind, the Separator Type SP-100 was developed.

Sausage meat that would otherwise be thrown away is reused, making this machine a must have in any facility trying to keep costs down. Sausages that do not meet quality standards are taken out of the line and put in the separator. The separator cleanly removes the meat from the casing, the meat is then put directly back into the filler.

To make this possible the Separator and components have been manufactured to meet or exceed industry standards. Every part of the SP-100 has been designed for easy clean-up making for an impeccably clean and hygienic workspace.



The separation process

The separator type SP-100 has been designed for the continuous pressing and separation of sausage meat from the casing.

The fresh sausages are first thrown into a shaft and fall from there to a crushing belt. The belt presses the sausages against a perforated drum. The drum punctures the casing and the meat is pushed through holes in the drum.

Inside the drum, a scraper guides the sausage meat out of the drum into a provided container.

The casing remains on the outside of the drum and is removed by a wiper. Using this process minimizes the possibility of small pieces of the casing ending up in the meat because there is no damage to the casings structure.

By using drums with varying perforations different kinds of casings and sausage meat can be processed.

