

CoexSkin

Continuous, high speed sausage production system

TOWNSEND
FURTHER PROCESSING

marel



- High speed
- Continuous production
- High weight accuracy

Townsend Further Processing, a company with a tradition of innovation in sausage making, proudly introduces coextrusion technology that transforms the way we make sausage. We present a machine that combines speed, quality and food safety features that previously existed only in isolation.

Continuous fresh sausage production

CoexSkin is a coextrusion machine that offers continuous closed-end fresh sausage production using alginate gels. CoexSkin eliminates all of the stops and starts of conventional machines and gives you continuous high-speed production. The machine produces sausages without twists. Furthermore the machine has high weight accuracy, plus or minus 1.5%.

Production in operation

Two pumps supply meat mass and casing gel to the extrusion head. The extrusion head determines the diameter of the sausage while the secondary pump applies casing gel to the continuous rope of meat mass. The casing gel reacts immediately to brine, setting to form the casing from the endless sausage rope. This compact system portions up to 1000kg/h at very low production cost.

CoexSkin is user-friendly and easy to operate. The PLC Touch Screen Control requires no special training; minimal instruction is all it takes.

The endless sausage rope can be cut into single sausages in the TurboVar or if desired, can be twisted and cut by the TurboTwist Pro. The sausages will arrive at the loader in a single row. Our Sausage TrayLoader will automatically load your sausages onto trays.

Benefits of CoexSkin

- High speed and continuous machine, up to 1000kg/h
- High weight accuracy, $\pm 1.5\%$
- Spectacular savings on casing
- Improved sausage appearance, no twists necessary
- Easy sausage loading on trays, sausage arrives in a single row
- Savings on labor, less staff required
- Flexible to change diameter and length
- Easy to operate.



Contact details

Townsend Further Processing

Design, manufacture, worldwide sales and service of further processing systems for portioning, marinating, coating, heat treatment and sausage-making for poultry, red meat, and fish.

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