

# Production of sausage with every type of pre-formed casing

**TOWNSEND**  
FURTHER PROCESSING

**marel**



- High volume
- Flexible
- Precise



For the production of sausage (fresh or cooked/smoked) with a pre-formed casing (natural, collagen and cellulose), Townsend Further Processing offers a range of machines with all the flexibility you could ever need for making large or smaller quantities of any grade of sausage of practically any length or caliber in a natural, collagen or cellulose casing. Whether you are in the market for a complete system embracing differing solutions or just a small flexible machine, Townsend Further Processing can give you advice on the various options.

Using knowledge and experience gained over decades, Townsend Further Processing continues to develop machines, which satisfy the requirements of today's customers. Sharply focused on the end product, as well as innovation and quality, Townsend Further Processing makes machines whose important starting points are flexibility, long trouble-free production runs, low maintenance costs and ease of operation.

Townsend Further Processing offers a number of options for the production of both fresh and cooked/smoked sausage. Our specialists work with you to see which system best suits your requirements.



# Fresh sausage production



# Cooked/smoked sausage production

For the production of fresh sausage, Townsend Further Processing has developed the MasterTwist Pro and the TurboVar. Both are ideally suited for the processing of sausage mixes with a coarse structure.

## ■ MasterTwist Pro



MasterTwist Pro is a system, which consists of a filling pump and a completely newly developed machine for portioning, twisting and, if required, cutting fresh sausage (in natural or collagen casing). The system guarantees long trouble-free production runs of sausage of a fixed length, weight and volume. MasterTwist Pro will make sausage of different calibers. The machine is easy to set according to your wishes.

### Key features of MasterTwist Pro

- High volume production of sausage of a consistent weight, volume and length
- Quick and easy changeover to another casing caliber for flexible production
- Optimal setting of twist and cut
- Very low give-away and raw material loss.

## ■ TurboVar



TurboVar is installed after the filling pump and cuts a continuous stream of fresh sausage into precise lengths, which you will have set. Fresh sausage leaves TurboVar with no twist. The machine ensures an attractive 'natural' round shape at the end of each sausage regardless of the type of casing used. You can set TurboVar easily to another casing caliber using a stepless adjustment.

TurboVar can also be connected to a co-extrusion system.

### Key features of TurboVar

- Perfect sausage presentation
- Easy setting of length and caliber of sausage
- Accepts natural casing overlap
- Optimal direct infeed into a tray loader.

Townsend Further Processing also makes loaders for automatically packing sausage on trays.

Townsend Further Processing has developed a number of successful linkers and conveyors for the production of cooked/smoked sausage, the iLinker and iConveyor being all new! They set a new standard for the high volume production of cooked/smoked sausage.

## ■ NL Linkers

In one continuous movement, NL linkers produce strings of sausages of a consistently fixed length and weight per sausage. The linker is installed after a supply pump. A dosing pump fills a long casing (natural, collagen or cellulose) with sausage mix. The machine then twists the string automatically, exactly in accordance with the recipe entered by you. The twisting mechanism (linker chain and chuck) is quick and easy to change. Changeover to another caliber and/or length is therefore rapid and simple, allowing flexible production.



### Natural Casing Linker

There is the Natural Casing Linker for processing product with a natural casing, which will always vary in length. With its 'zone principle' the machine ensures optimal use of the entire length of the smoke stick and thereby optimal loading of the oven.

## SmartLinker

The SmartLinker is known for its high production volume. The machine can make sausage with either a collagen or cellulose casing. Sausages are of a consistent weight and length.

## FlexLinker

The big advantage of the FlexLinker is that the machine can produce sausage with a collagen or cellulose casing fully automatically and sausage with a natural casing semi-automatically. Changeover is simple. The system gives you optimal flexibility.

### Key features of NL Linkers

- Consistent production of the same sausage length, volume and weight
- Short changeover times for flexible production
- High production capacity
- Proven durability and long, trouble-free production runs at low maintenance cost.

## ■ NL Conveyor

After twisting, strings of sausage are hung automatically to a conveyor (vertical or horizontal NL Conveyor). The hook pitch of a horizontal NL conveyor can be set. The design of the linker conveyor hook ensures that the operator can take over sausages on a smoke stick smoothly and transfer them to the smoke wagon or smoke oven.



## ■ iLinker

The iLinker is the latest development for the production of sausage with a collagen or cellulose casing. iLinker permits even higher production volumes and is able to process a larger variety of casing caliber and sausage length than conventional linkers. With the iLinker, you do not have to replace the whole linker block if you want to make sausage of a different length. You just replace the chain, saving time and money.

At the same time, iLinker knows the 'quick jump' principle. With this, the last loop of a string of sausages is automatically shortened and hung to the conveyor hook. This stops the last sausages from untwisting. The 'quick jump' principle makes the operator's work easier and ensures higher volume and cleaner production.

### Key features of the iLinker

- Trouble-free production of a wide variety of products
- Very high production capacities possible
- Consistent production of sausage of the same length, volume and weight
- Quick jump principle; hardly any loss of raw materials
- Short changeover times; flexible production
- Proven durability and long, trouble-free production runs at low maintenance cost.

## ■ iLinker and iConveyor: a unique system

iConveyor is the perfect connection to the iLinker. The system loads smoke sticks automatically. Loading happens according to the 'moving drop point' principle. On the basis of the smoke stick length, length of casing, sausage length and the desired number of sausages in a loop, iConveyor will determine the distance necessary between each loop on the smoke stick. Loading of the smoke stick is optimal, and oven capacity maximized to the full. Compared with a conventional system, up to 20% more capacity can be handled in the same oven with the same labor.

After the smoke stick has been loaded, the stick is presented to the operator, who then brings product to the smoke wagon or smoke oven.

### Key features of the iConveyor

- Automatic smoke stick loading
- Up to 20% more load than with a conventional conveyor and competitive systems
- Automatic presentation of smoke stick to operator
- Labor savings and improved ergonomics.

## ■ Sausage Peeler

The Sausage Peeler removes the inedible cellulose casing from your cooked and chilled products accurately, at high speed and without damaging the sausage itself. The machine can be switched over quickly and easily to a different sausage caliber or length.

### Key features of the Sausage Peeler

- High capacity
- Does not damage your end product
- Simple to clean.



# More information?

Townsend Further Processing offers various solutions for the production of fresh or cooked/smoked sausage. Whether you are looking for a really flexible system and want to make various different products or are on the lookout for a system for producing long runs of the same type of product, there will always be a suitable machine or system waiting for you.

For more information on the various options, get in touch with your local contact person.



## 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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