



## Efficient sausage production

**A few years ago, Eoin Kavanagh, managing director of Granby Ltd saw a need for entering the market for pre-cooked products. He soon put his plans into action. Central to the new cooking facility is a Marel Multihead Weigher for portioning different types of fried sausages into bags – even those as long as 17 cm**

Granby Ltd, a family business, has been producing fresh and frozen sausages in the centre of Dublin ever since 1933. The new cooking facility was therefore built next to the old premises to ensure the best possible logistics between the two plants.

The uncooked sausages are loaded into a continuous frying system at the processing facility. After frying, they are conveyed into a freezer and then discharged into a Marel 5410 10-head Multihead Weigher via a flighted conveyor. The cooked sausages then go to a bagging machine and a metal detector, prior to final labeling and boxing. Sizes range from 5 to 17 cm, including cocktail, breakfast and jumbo sausages. At present, Granby Ltd is also introducing a snack-size sausage pack for outlets such as restaurants and pubs.

### Looking into multihead weighers

When Granby decided to go into pre-cooked products, the company found that a multihead weigher would be the best, most flexible packing option – and therefore contacted some well-known suppliers. After having seen a couple of such machines, Mr Kavanagh was concerned about the hoses and wires that he felt, in the long run, could become a very significant problem in terms of bacteria, etc. Having heard that Marel was now also a supplier of multihead weighers, he contacted Marel Ireland to check it out. “We’ve been using Marel’s weighing and labeling equipment for 15–20 years,” Mr Kavanagh says. “The quality of these systems has been excellent – they are very sturdy and reliable, and so we had no hesitation whatsoever in buying from Marel, even though they were new entrants in the multihead market.”

### Top-notch hygienic design

When a Marel engineer came to plan the factory layout, Mr Kavanagh was able to get directly involved in the design and planning of his production set-up. “I was really impressed with the Marel’s e-drawings and 3D models. It was an added bonus to be able to influence the design of the final product to fit in with our exact requirements,” he says. “Hygiene was another major concern of ours when deciding on the multihead weigher,” stresses Mr Kavanagh. “The Marel Multihead Weigher is extremely hygienic. For example, it features a side wall on the platform, where the bins can hang when cleaning the machine. They don’t need to be carried down the steps for washing. That’s a very practical feature.”

### Operation – a piece of cake

At present, five employees run the production and packing at the cooking facility.

This includes approximately 6 tonnes of sausages per day (at a rate of 8–900 kg per hour), two days a week, destined for the Irish market. The production flow has proved to be very smooth, as Mr Kavanagh sums up: “Working with the Marel Multihead Weigher is a piece of cake. Changeover from one production set-up to another takes less than five minutes, as it is only a matter of changing bags on the bagging machine and finding the appropriate program in the software settings. After that, the machine does all the rest by itself. This means we certainly get value for money.”



Technical specifications

<b>Machine type</b>	Marel 5410-5L-AD Multihead Weigher. This weighing machine has 10 weighing hoppers and can release a portion with a volume of 5 litres in one drop.
<b>Surface of the product zone</b>	Stainless steel - AISI 304 WITH 7GM surface.
<b>Surface of not product zone</b>	Glass-blown stainless steel - AISI 304.
<b>Powered</b>	The weigher itself does not use compressed air. All moving parts are electrically driven with step motors and advanced DC voltage. Vibration technology AFA.
<b>Operation</b>	Touch display with various languages depending on location.
<b>Products</b>	Cocktail Sausages and Jumbo Sausages.
<b>Product dimensions</b>	Cocktail Sausages 10x50 mm weight 14 g. Cocktail Sausages 21x100 mm weight 28 g. Jumbo Sausages 26x125 mm weight 56 g. Jumbo Sausages 26x150 mm weight 70 g. (Depending on the application up to Ø150 mm for the 5 litre machine series)
<b>Product temperatures</b>	Ambient.
<b>Portion sizes</b>	16 pcs per pack, 500 g and 1000 g. (Depending on the application the 5 litre series can go from 25 g up to 50 kg with intelligent multidrop)
<b>Capacities</b>	The capacity of the line is up to 20 portions/min (PPM) with 500 g portions. (Depending on the application the 5410-5L-AD can produce up a speed of 35PPM)
<b>Product infeed</b>	The product is transported on a Z-Conveyor to a feeding vibrator. The feeding vibrator delivers the product on the centre of the multihead weigher.
<b>Product delivery</b>	Vertical form filling machine.
<b>Packaging</b>	Bags.
<b>Packaging presentation</b>	Automatic.
<b>Ambient temperature</b>	Below 15 °C. (The machine itself can work in environments down to 0°C)

