



Asset-Trade

Assessment & Sale of Used Assets

Ref. Nr.: 50-12102122

Overview and Technical Data:

**STORK TOWNSEND QX - Frische darmlose
Wurst-System**

STORK TOWNSEND

marel

Baujahr: Juni 2007



Asset-Trade

Assessment & Sale of Used Assets



Description:

STORK TOWNSEND QX - Frische darmlose Wurst-System

Die Komplettanlage beinhaltet:

- Einzeldüsen-Koextrusions-Einheit
- Kühlwasser-Zirkulations-Einheit
 - ca. 80 liter Puffer-Tank
 - Umwälzpumpe
- Einzelwanne-Salzlake-Einheit
 - ca. 1.400 mm elektronisches Förderband
- Portionierungseinheit
 - Portionieringsrad mit Portionierungskörper
- Transportförderband
- Steuerung- & Leitsystem
- Bedinungsanleitungen in Englisch & Deutsch vorhanden

Die Maschine wurde nur 3 Monate genutzt.

Die Anlage ist komplett gesäubert worden, fachgerecht in Holzkisten verpackt, und steht zur direkten Abholung bereit.

Auf Anfrage können wir Ihnen ein Video der Anlage in Produktion zeigen so wie weitere technische Daten zukommen lassen.

Neupreis von über 390.000 Euro.

Zum Lieferumfang gehört ein ungenutztes Anlagen-Ersatzteilpacket im Wert von über € 50,000 EUR.



Technical Data:

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Steuerung: CNC

Dimensions and Weight:

Höhe: 200 mm

Länge: 2.400 mm

Breite: 920 mm

Gewicht: 3.500 kg

Buyer Information:

Zustand:

neuwertig - sofort betriebsbereit

Verfügbarkeit: Verkauft

Verkauft als:

EXW (ab Werk - Incoterm)

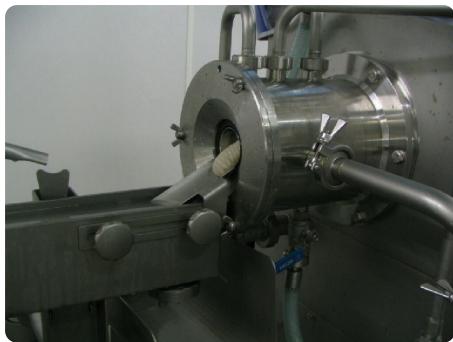
MwSt.: 19 %

Käuferaufgeld: 15 %

Standort: Deutschland



Images:



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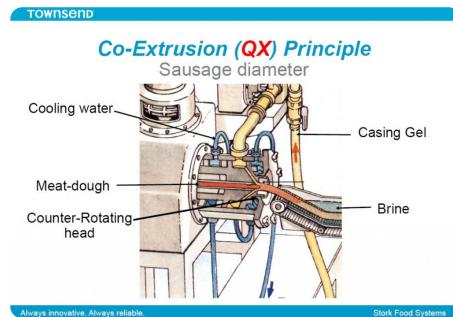
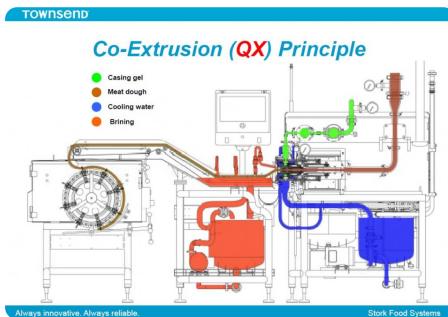
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1. Allgemein

Diese Auftragsbestätigung erläutert den Auftrag für ein (1) demo QX Einzelgelenk-Frischwurstsystem für die Herstellung von Würsten mit Wurststangenlängen gemäß dem Koextrusion-Prinzip.

2. Allgemeine Informationen zum Produkt und Produktspezifikationen - I

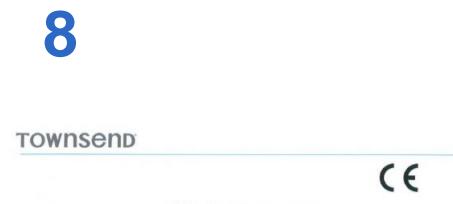
Das System ist grundsätzlich ausgelegt für die Herstellung von:

Produkt	Portionierungsgehäuse (Anzahl)	Wurstlänge frisch circa (mm)	Wurstdurchmesser frisch circa (mm)	Wurstgewicht frisch circa (Gramm)	Nominell gewünschte Konsistenz frisch circa (Kilogramm)
Bratwurst 1	12	140	27	80	1.465
Bratwurst 2	17	100	16	20	518
Bratwurst 3	12	140	30	100	1.220
Bratwurst 4	17	100	30	70	1.220

Zusatzzubehör (nicht in dieser Auftragsbestätigung enthalten) kann für die Herstellung von Würsten mit den folgenden Abmessungen geliefert werden:

9	Durchmesser frisch circa (mm)	Länge frisch circa (mm)
	16 – 32	48 – 218

Die Kosten für das Extruder-Zubehör sowie die Kosten für das Portionierungs-Zubehör können vorgelegt werden, falls abweichende Durchmesser und/oder Längen benötigt werden.



Die Maschine entspricht den nachstehenden Sicherheits- und Gesundheitsanforderungen:

- ++ EG Maschinenrichtlinie 98/37/EG
- ++ Niederspannung-Richtlinie 73/23/EG
- ++ Elektromagnetische Kompatibilität Richtlinie 89/336/EWG
- ++ EN 12100-1:2003 Sicherheit von Maschinen Grundbegriffe, allgemeine Gestaltungsleitsätze Teil 1: Grundbegriffe, allgemeine Leitsätze
- ++ EN 60204-1:2000 Sicherheit von Maschinen Elektrische Ausrüstung von Maschinen Teil 1: Allgemeine Anforderungen
- ++ EN 1672-2:1997 Nahrungsmittelmaschinen Allgemeine Gestaltungsleitsätze Teil 2: Hygieneanforderungen
- ++ NSF international STANDARD 8 Commercial Powered Food Preparation Equipment Edition 1992

10  U.S. Department of Agriculture (USDA) Meat and Inspection Service Accepted Meat and Poultry Equipment - 1995, MPI - 2 FSIS Directive 11220.1 TOWNSEND - Documentation

Ausstellungsdatum: 26. Februar 2008

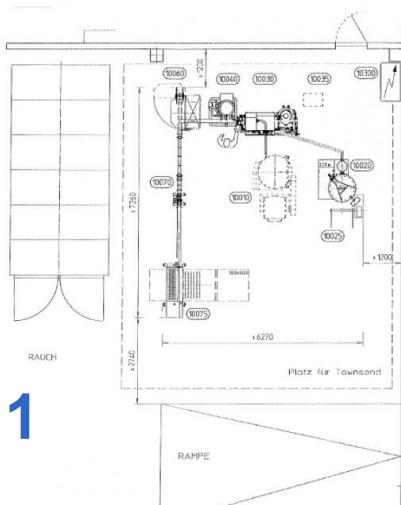
Autorisierte Unterzeichnung: 

Titel: Vizepräsident, Produkt-Entwicklung Direktor der Herstellung

TOWNSEND - Documentation 

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Stork Townsend Inc. - 2425 Hubbell Avenue, P.O. Box 1433 - Des Moines, Iowa - U.S.A. 50305



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3.3.2 System overview

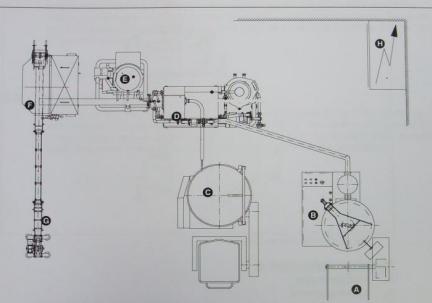


Fig. 3.1: System overview

The Co-extrusion system consist of:

- A. Sausage forming device
- B. Sausage stuffer
- C. Meat stuffer
- D. Co-extrusion unit
- E. Dosing unit
- F. Crimper unit
- G. Crimper discharge conveyor
- H. Electric cabinet

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TOWNSEND

Stork Food Systems

FUNCTIONAL DESCRIPTION

The pump output can be varied with the help of a variator by adjusting the RPM. To such an extent that output just exceeds consumption capacity, the pump will then only be supplied with air until the minimum number of times by the levelling cylinder. The stuffer is supplied with a low level control, for which purpose a level sensor is fitted. This low level activates an alarm.

Beware:
The rotary pump is not allowed to run dry.

3.3.4 Meat stuffer

By means of the meat stuffer meat is supplied to the metering pump of the co-extrusion unit (Crisper Co-extrusion unit) at a consistent pressure. The meat stuffer is not in the scope of supply of Townsend Engineering. The meat stuffer is activated on the operator panel. Check the operator's manual of the meat stuffer for further assistance.

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FUNCTIONAL DESCRIPTION

3.3.3 Collagen stuffer



Fig. 3.2: Crisper Collagen stuffer

The Collagen stuffer consist of:

- A. Collagen hopper
- B. Levelling cylinder
- C. Level sensor
- D. Cover
- E. Rotary Pump

By means of the collagen stuffer collagen is supplied to the metering pump of the co-extrusion unit (Crisper Co-extrusion unit). The collagen is conveyed to the rectangular filter opening of rotating rotary pump (E) from the rectangular filter opening (A). The rotary pump presses the collagen via the non-return valve (B) into the levelling cylinder (C). The levelling cylinder has a safety valve (D) which removes the end pressure of the collagen in the levelling cylinder (C). The maximum pressure that can be supplied by pump E is 11 bar, so that this pump can still fill the system with collagen at an air pre-pressure of 2.6 bar (2.6 x 4.22= 11 bar) on the levelling cylinder.

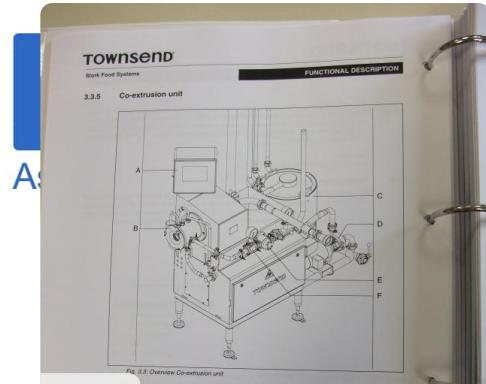
If the pump output exceeds collagen consumption by the system, the levelling cylinder will fill with air again, until a limit switch will switch off the pump. At this point collagen transport is completely taken over by the levelling cylinder, until the bottom limit switch re-activates the pump and the cycle is repeated. A minimum valve in the levelling cylinder prevents the collagen from flowing back to the pump.

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3.3.5 Co-extrusion unit

Fig. 3.3.1 Overhead Co-extrusion unit

The Co-extrusion unit consists of:

1. Control panel

2. Co-extrusion nozzle

3. Heating water tank

4. Pump metering pump

5. Collagen metering pump

6. Collagen filter

7. Collagen supply

See Fig. 3.3

The collagen stuffer (§3.3.3) supplies the collagen to the collagen-metering pump (1.2).

Collagen supply

See Fig. 3.3

The collagen stuffer (§3.3.3) supplies the collagen to the collagen-metering pump (1.2).

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FUNCTIONAL DESCRIPTION

10 bar is required in order to dose properly. The pre-pressure can be checked by means of the pressure gauge (1.9).

In order to stabilize the collagen casing a cross-linker agent is required. This cross-linking agent is injected into the collagen gel by means of the inline-mixing pump (2.3). The cross-linker is injected in the collagen gel straight after the collagen-metering pump (1.3).

To measure the pressure in the system a pressure gauge (1.9) is mounted (1.10).

After the inline mixing the collagen is filtered (1.8) in order to remove possible coarse particles out of the collagen. These particles might otherwise block the apertures of the co-extrusion nozzle. After this a pressure gauge is mounted (1.10), a pressure difference of maximum 0.5 bar is acceptable. If the difference is higher the filter must be cleaned.

After the filter, the collagen is pumped into the co-extrusion nozzle (1.7).

See Fig. 3.3

The meat-stuffer (§3.3.4) pumps the meat dough to the meat-metering pump (1.2). The metering pump doses the meat to the collagen gel. The speed of this pump is adjustable in order to adapt the dose to the extrusion speed. A minimum pressure of approximately 5 bar before the meat metering pump is required in order to dose properly.

After the metering pump, the meat is pumped via the stuffing tube into the Co-extrusion nozzle (1.7).

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FUNCTIONAL DESCRIPTION

Co-extrusion

Fig. 3.4

See Fig. 3.4

Fig. 3.4

An inner cone (3) concentrically surrounds the inner cone (4). The inner cone is fitted with a stuffing tube and a nozzle (6). The interior of the nozzle forms a restrictor. The orientation of the meat particles in the dough entering the nozzle is disturbed by the restrictor in the nozzle. The nozzle is tapered to a nozzle cone (5). An isometric cone (7) which results in a firm sausage with uniform shrinkage at heating and drying. The collagen dosing pump pumps the dough into the nozzle. The dough is pumped through the aperture between the inner cone and outer cone and forms a tubular skin around the meat dough. The inner and outer cone rotate in opposite directions, causing the collagen fibres in the skin to lie crosswise on top of each other.

Cooling water

Cooling water is required to cool the co-extrusion nozzle. This is in order to prevent the collagen temperature rising above 20°C during extrusion. When the temperature of the

collagen is above 20°C the collagen will gelatinate and lose its functionality completely.

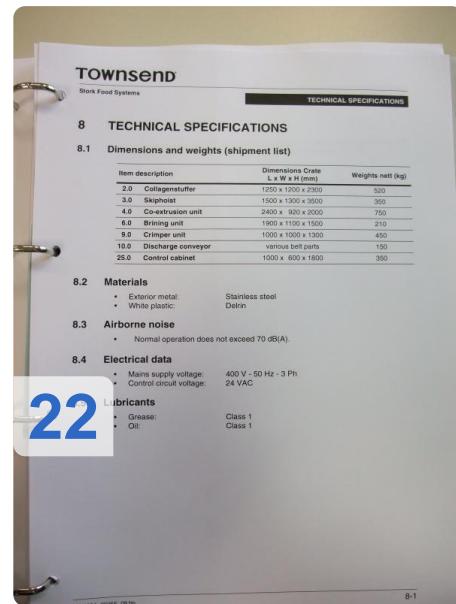
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3.3.6 Brining unit

Fig. 3.5



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Video:





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**Bewertung & Vermarktung von
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