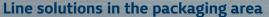




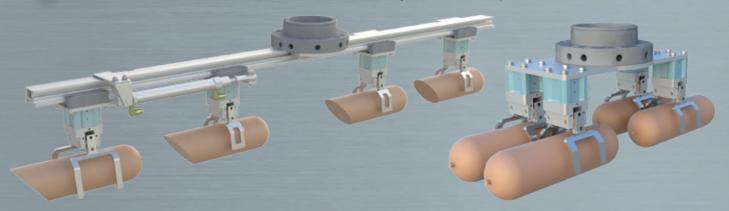
## **AUTOMATIC**



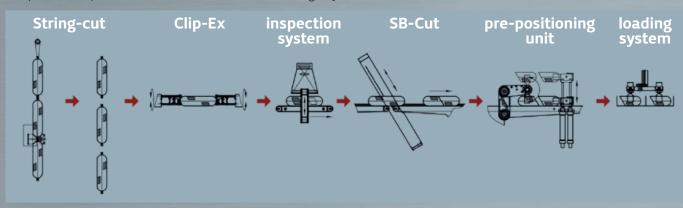
Due to the use of the newest technology, production processes were optimized, production capacities as well as manufacturing flexibility increased and at the same time operation- and labor costs reduced. The final product is not only secured of contamination by operators, as well as reduced by mispackaging.

#### Flexibility towards packaging machines

Voran automatic fits to your packaging machine and to your packing rooms. We combine our solutions entirely independent of the manufacturer of your thermoformers, traysealers and flow-pack machines.



The production processes are combined in line according to your needs.



2 AUTOMATIC

#### **Controlled processes**

By using camera technology problems can be identified even before they appear. Settings inside the image processing software enable us to recognize and remove incorrect products in a controlled manner.



## Efficiency enhancement due to voran automatic loading lines

All of our loading machines were adjusted perfectly to your product. voran automatic is taking care about a uniform and continuous capacity for your packing machines.





### **Product hygiene**

The usage from food safe materials, as well as a sanitary machine design, ensure the highest level of product hygiene.

www.voran.at 3

## **AUTOMATIC**

## String-Cut Separation of hanging products

We separate your products, whether they hang individually or in chains, from your smoking stick.

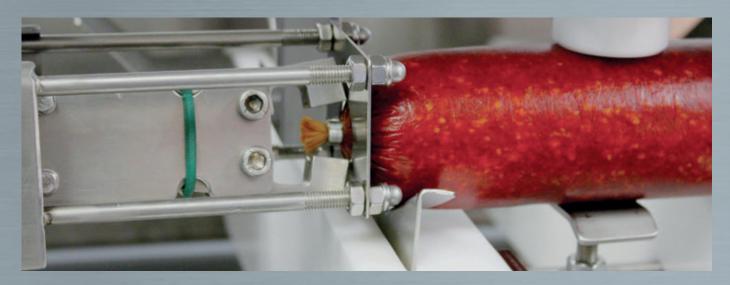


Not only sausage products but also soups and sauces in casings are separated in the String-Cut machine and were individually transferred to your interface.



## Clip-Ex Removal of flat sausage clips

With our twist-off technology, flat sausage clips are removed from the sausage ends. The precise mode of operation ensures processing of the products without loss of sausage meat, prevents aluminium residues from remaining on the product and reduces deficient packaging.

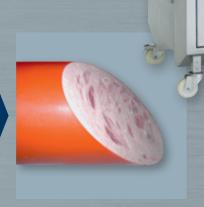


4 AUTOMATIC

## SB-Cut Cutting sausage products

Cutting sausage products requires the highest level of precision and product hygiene. We are able to cut raw, scalded and cooked sausages. The SB-Cut can also be combined into a line, with transport systems, prepositioning unit and loading systems.





## Präzi-Cut Portioning of sausage products

Even the largest pieces of sausage or meat are cut in half, portioned or divided by the Präzi-Cut.



www.voran.at

## **AUTOMATIC**

#### **Pre-positioning unit**

Due to the patented system cutted sausage products are accordingly adjusted. Not only halved but also whole sausage products can be handed over to the loading system.

The gripper system and the kinematic arm are built in stainless steel and are conform with the protection category IP 65.

As a result of the open construction—all drive belts are easily approachable from outside—simple maintenance and cleaning is guaranteed.

The conveyor line is minimized in order to reduce the rotation of the products along the longitudinal axis and to simplify the stopping and adjustment of the products, which leads to a high level of protection of the cut surfaces.

#### **Loading system**

The loading system is a flexible, ready-to-fit system which can be installed onto every thermoformer.

According to products and cycle time the gripper takes the packing unit and puts it on to the packaging machine. The machine is operated by the PC-controller and the touch panel.

Depending on the type of packaging format, the loading system is equipped with single- or double grippers.

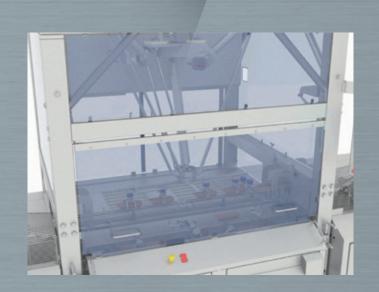


6

#### **Delta-Picker**

Packaging solutions based on robot systems ensure a modern industry standard. Voran is an expert concerning robot solutions for the meat processing industry. The machine design, production and programming are finished off entirely by our company. Therefore, the highest level of product quality is guaranteed.

The entire automation process is realised on only one control platform. Meaning that we use the same programming environment for the robots as well as for all the other elements of automation of the whole packaging line.



#### Flow-pack loading system

The automatic flow-pack loading system can handle sausages up to a length of 60 to 180 mm and caliber of 35 to 45 mm, seperates them individually and transports them to the flow-pack machine. It consists of a centrifuge, a buffer area and a product separation part.

The synchronisation with the packaging machine is realized by the position of the carrier chain, whereby the complete independence of the machine is achieved, or by the picking up and processing of the analogue signal from the chain drive.



www.voran.at





voran Maschinen GmbH Production & Sales Inn 7 A 4632 Pichl bei Wels Austria

T +43(0)72 49/444-0 office@voran.at voran meat solutions GmbH

Office Biedenkopf Im Feldchen 3 35216 Biedenkopf Germany

T +49(0)646/192619-0 office@voran.info

000 voran

Office Moscow
Prospekt Andropova 18
Korpus 6 I Office No: 5/14
115432 Moscow
Russia
T +7(0)495/3801750
office@voran.com

000 voran-Ukraine

Office Kiev Antonowa str. 5-b, B104 03186 Kiev Ukraine

T +380(0)444/996320 office@voran.org