

removal and thorough wash downs. The one-piece stainless steel pump box is easy to clean and a rigid design minimises component deflection and product leakage.

The Maxum700's servo mould plate drive is designed so that all drive loads act in line with no overhung loads. The number of mould plate drive components is minimised. A Load Containment Structure isolates the high drive loads and product plunger forces from the machine frame. All access doors are double-sealed to prevent water and product intrusion into the machine enclosure, while an automatic cabinet pressurisation system ensures that contamination of cabinet interior is eliminated.

Cutting & separating

FREUND Maschinenfabrik, established in 1928 as a shop for butcher tools, is now placed among the world leading manufacturers and distributors of machines and equipment for slaughterhouses and meat cutting plants. The range the company showcased at IFFA includes tools and equipment for cattle and sheep as well as buffalo, camel, and poultry slaughtering and cutting plants. More than 80 per cent of the FREUND production is exported and machines are operated in than 80 different countries worldwide, said the company. Cost-efficiency and reliability, provided through high standards of quality and best corporate field service, are FREUND goals for total customer satisfaction. More than 75 distributors make sure that the FREUND technology enjoys an excellent reputation world-wide, the company added. Many of

the machines are being used as tools in automated machines or robots for the meat industry. FREUND is a partner to provide solutions for cutting/separating tools.

New range of mixers

Weiler Beehive Europe Ltd introduced an additional range of mixers at IFFA. The new range will cover batch sizes from 200 to – 6 000 kilos and will be available with various options including vacuum, paddle configuration, CO₂ chilling, automatic water

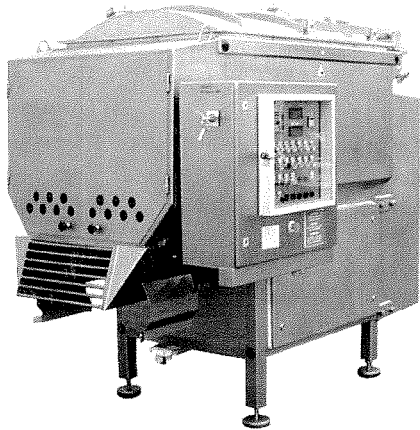


Photo credit: Weiler

addition and a selection of discharge options giving the customer the ability to produce various products including meat based recipes including emulsions, vegetables, cheeses and pet food. The new range of mixers will give the company the ability to cover all markets within the industry and offer the solutions that our customers require, said Weiler. For details, please see page 39 of this issue.