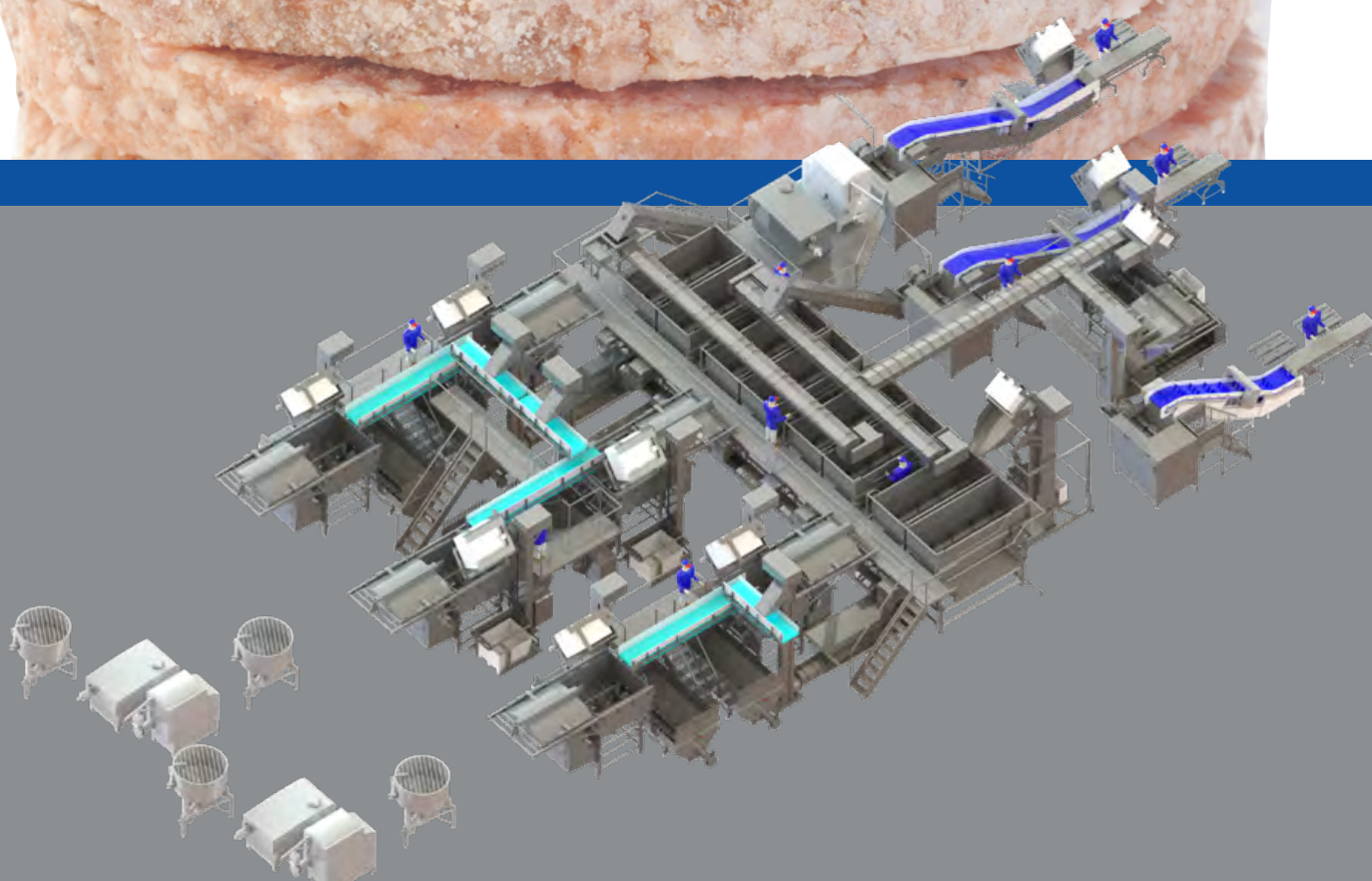
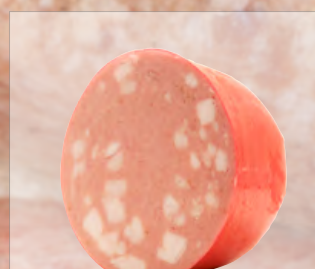


Food Machinery and Solutions by

scansteel[®] foodtech



scansteel foodtech A/S is among the leading companies, designing, engineering, manufacturing, installing and servicing single machines and equipment as well as complete processing lines for the global food industries. scansteel foodtech A/S focuses and specializes within the following industries; meat- and poultry preparation, cheese preparation as well as convenience and fast food preparation industries.

Our core machinery competences are within grinders for fresh and frozen meat, mixers, vacuum mixers, pumps all applications, pump- and hopper fed emulsifiers, batching and weighing stations and silo systems for all types of heavy duty food applications.

scansteel foodtech A/S' portfolio of standard food preparation machines and equipment comprises a total of approximately 140 standard machines and equipment.

In addition to our standard range of food preparation machines and equipment scansteel foodtech A/S develops individual tailor made machines and equipment in co-operation with our customers.

Additionally, scansteel foodtech A/S also designs, engineers, manufactures, installs and services complete food processing lines. Our food processing lines can be delivered with- or without Line Control Systems, with- or without recipe

formulation software, uploading of data to customers' existing ERP systems and MCC's.

scansteel foodtech A/S is a 100% privately owned, Danish company (Europe, Scandinavia). scansteel foodtech A/S resides in the former 10.450 m² Wolfking® domicile in the city of Slagelse 1 hour from Copenhagen airport.

Feel free to contact scansteel foodtech A/S for a mutual conversation concerning any food preparation processing need you may have, now or in the future.



View over scansteel foodtech® final assembly hall.

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Danish quality
equipment conceived,
engineered, and
manufactured in
Denmark

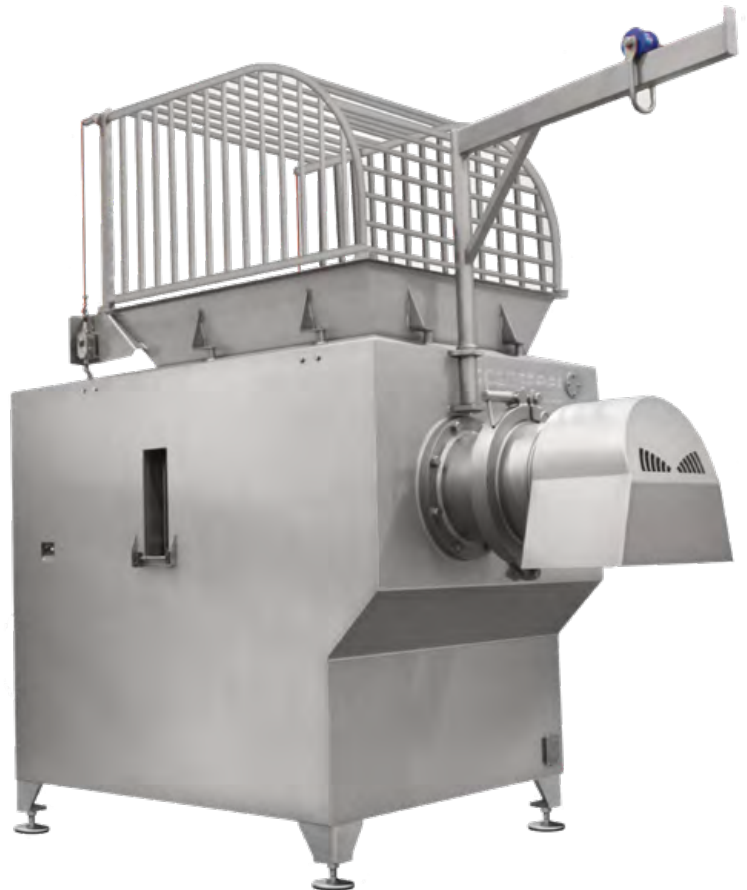
GRINDERS – SINGLE WORM

Over the years, the scansteel foodtech Group has conquered the position as THE supplier with the world's widest and most comprehensive grinder programme. scansteel foodtech A/S delivers, among others, the following grinder programme:

- Cabinet Grinders ranging from Ø200 mm – Ø550 mm (Ø8" – Ø22") – 22 kW – 200 kW (type name: MG).
- Open Cabinet Grinders ranging from Ø200 mm – Ø550 mm (Ø8" – Ø22") – 22 kW – 200 kW (type name: MG Low).
- SuperGrind series ranging from Ø400 mm – Ø550 mm.



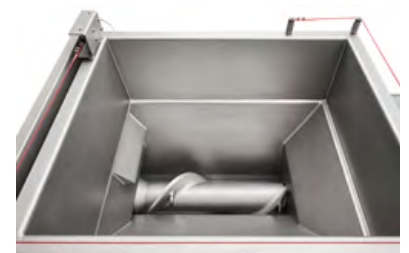
MG 400 Heavy Duty shown with optional flange mounted extension infeed hopper and trip wire.



MG 400 shown with safety infeed hopper with trip wire.

FEATURES:

- Constructed in stainless steel AISI 304.
- Grinders from Ø200 mm – Ø550 mm.
- Grinding capacities from 2000 – 40,000 kg/hour.
- Large hopper infeed area preventing bridge building.
- Low noise level.
- Low energy consumption.
- 75 kW – 200 kW motor.
- 1 or 2 units dismantling crane.
- Heavy Duty construction.



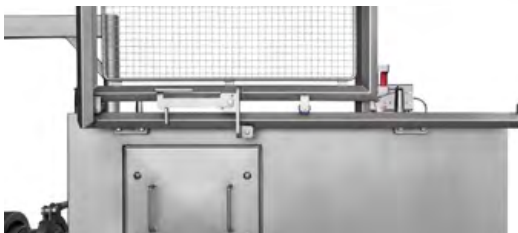
Infeed hopper shown from top view.

GRINDER – SINGLE WORM: MG 200 & MG 250

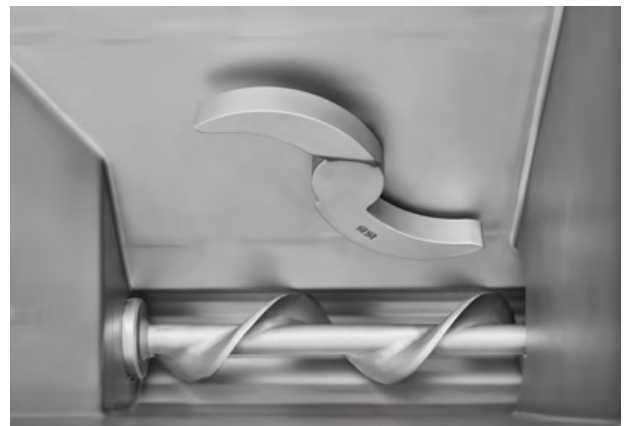
The scansteel foodtech® MG 200 & MG 250 grinders are specially designed for fresh meat and fresh meat raw materials as well as for pre-broken/crushed frozen blocks.



Infeed hopper secured by trip wire. When safety devices have been triggered, they will stop the machine after maximum of 4 (four) seconds.



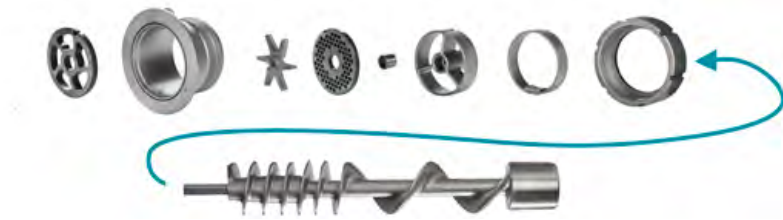
Top picture: Safety guard for platform shown in running position.
Bottom picture: Safety guard for platform shown in open/cleaning/inspection position.



Stirring/feeding device. To secure continuous infeed of difficult/sticky meat raw material at the grinder worm/auger.

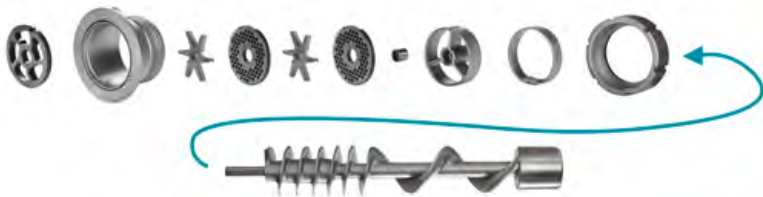
Grinders

GRINDER – SINGLE WORM: MG 200 & MG 250

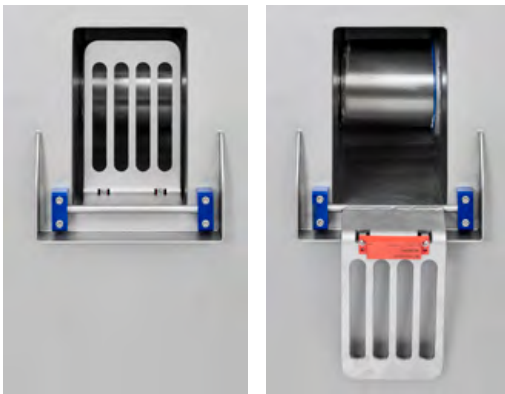


Top picture: Assembly of SINGLE knife set including grinding worm/auger.

Bottom picture: Assembly of DOUBLE knife set including grinding worm/auger.



Accessory/cleaning trolley with space for all loose grinder parts.



A prime example of scansteel foodtech® hygienic design is given by the hygienic zone positioned between the worm/auger and the gear box. Hygienic zone shown in running position (closed) and in cleaning/inspection position. When opened, the grinder cannot be started until the guard has been positioned in closed position.

MG 200 shown with back panel open. All stainless steel construction, including bottom frame.



Grinders

GRINDER – SINGLE WORM MG 330

The scansteel foodtech® MG 330 is equipped with either 75 kW or 90 kW electrical motor depending on specific grinding application(s). The MG 330 grinder is incredibly strong and reliable for both frozen blocks of meat raw material of any type as well as for certain bone-in products plus fresh meat raw materials. It comes with either a fixed or a loose pre-cutter depending on the grinding application.



Infeed hopper shown from top view. Please note the grinding worm/auger with the sharp knife edge, designed to grab and feed both frozen blocks and fresh meat raw materials.

MG 330 shown with standard operator panel with MINIMAL electrical/ electronic parts. Please note the safety guard is in open/disassembly position.



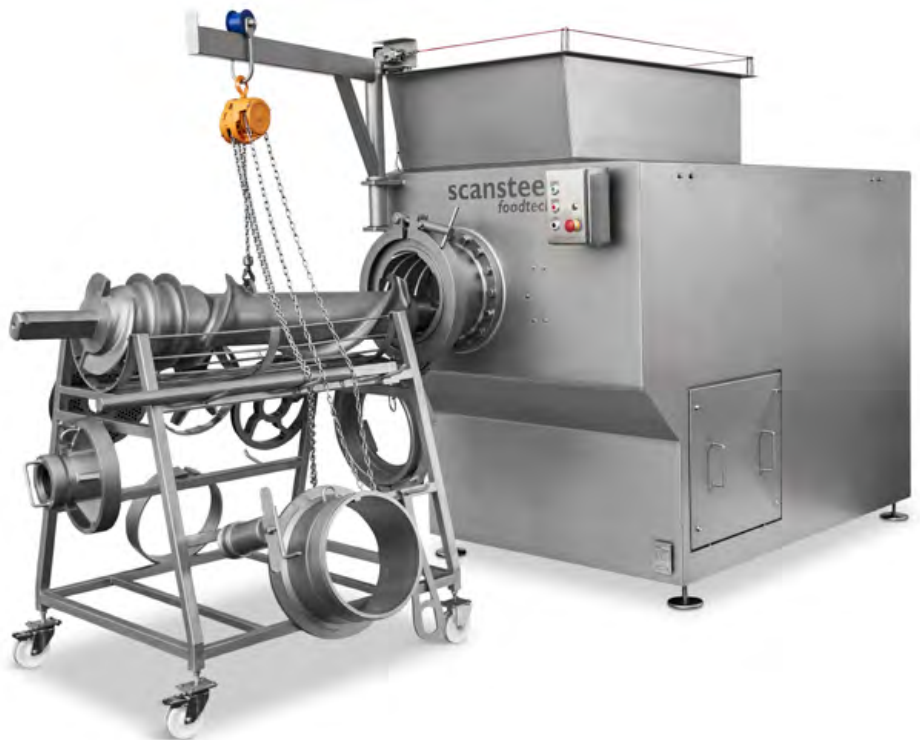
MG 330 shown with optional flange mounted extension infeed hopper and trip wire.

MG 330 shown in mounting position. The cleaning trolley for worm/auger shows/ indicates how to dismount the worm/auger, while avoiding heavy lifts/pulls.

GRINDER – SINGLE WORM: MG 400 & MG 400 HEAVY DUTY

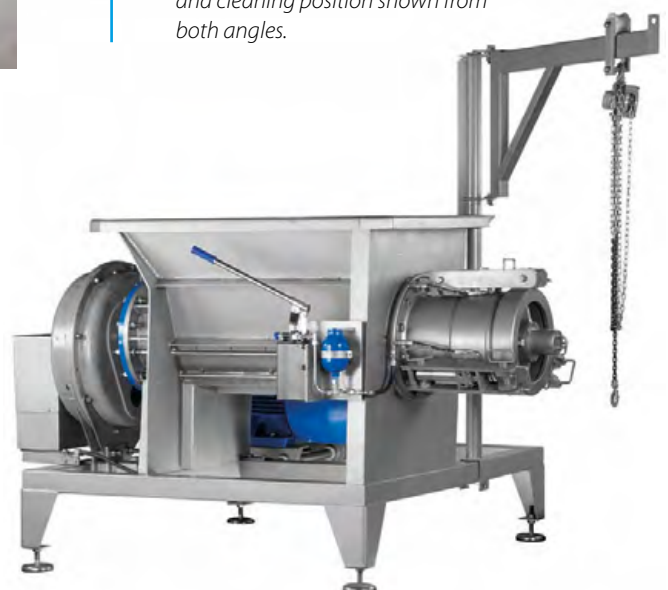
The scansteel foodtech® MG 400 & MG 400 Heavy Duty grinders are incredibly strong and reliable grinders for both frozen blocks of meat raw material of any type as well as for certain bone-in products plus fresh meat raw material. They come with either a fixed or a loose pre-cutter depending on the grinding application.

MG 400 Heavy Duty shown in disassembled position and with all loose parts positioned on accessory/ cleaning trolley for inspection and cleaning prior to assembly.



Hygienic zone shown in 3 (three) positions: running position (closed) and cleaning position shown from both angles.

scansteel foodtech® MG 400 Standard LOW and MG 400 Heavy Duty LOW. Grinder without cabinet. Shown with scansteel foodtech® hydraulic knife tensioning system.



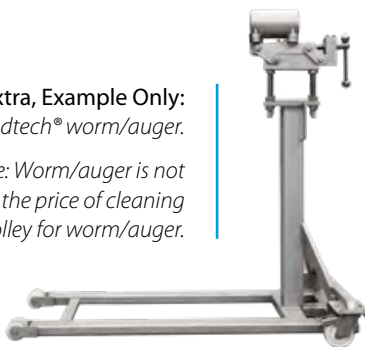
Grinders

GRINDER – SINGLE WORM MG 400 & MG 400 HEAVY DUTY

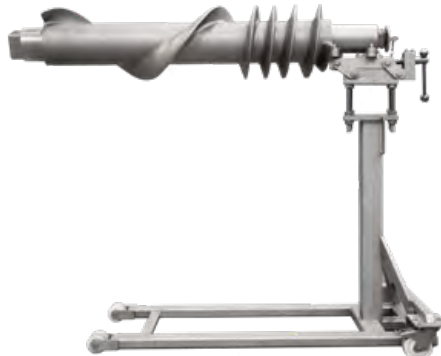


Optional Extra, Example Only:
scansteel foodtech® worm/auger.

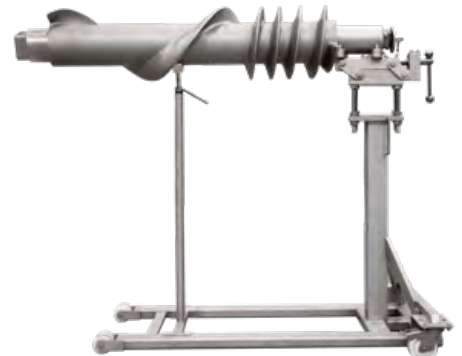
Please note: Worm/auger is not included in the price of cleaning trolley for worm/auger.



Cleaning trolley for worm/auger shown without worm/auger.



Cleaning trolley for worm/auger shown after the worm/auger has been removed from grinder.



Cleaning trolley for worm/auger shown with safety shaft mounted for cleaning, inspection, and transport.



MG 400 worm/auger.



Heavy Duty designed worm/auger with sharp knife edge on hopper part of worm/auger to grab frozen blocks.



scansteel foodtech® accessory/cleaning trolley shown with all loose parts for inspection and cleaning.

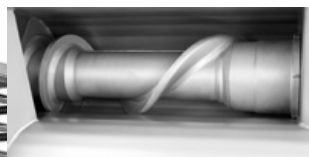


Grinders

SUPERGRIND 400/260 & SUPERGRIND 550/260



SuperGrind 400/260 shown fully assembled, ready for production. Shown with safety inlet cage which prevents meat raw material, such as frozen blocks, from being ejected during feeding of the grinder.



Worm/auger shown mounted in the SuperGrind 400/260 cabinet, top view.



SuperGrind 400/260 shown with all side panels dismantled, side view. Designed for easy access at maintenance and inspection. The automatic greasing system for main bearing and front bearing is also shown.

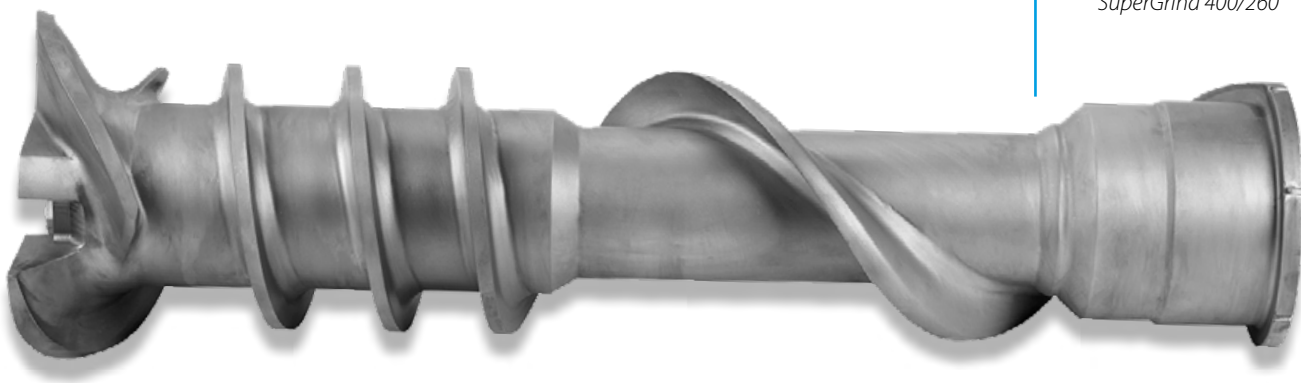


SuperGrind 400/260 shown with all side panels dismantled, rear view. Visualizes perfectly the design with easy access for maintenance and inspection.

Globally, the scansteel foodtech® SuperGrind 400/260 & 550/260 are probably the toughest and most Heavy Duty “Work Horses” among meat raw material grinders. Designed specifically for global pet food and rendering industries for grinding of:

- Entire beef bones - all types including femur bones.
- Entire pork bones - all types including femur bones.
- Poultry bones – all types.
- Fish bones – all types.
- Pre-broken bones.
- Soft meat raw material.

The Heavy Duty design of worm/auger for SuperGrind 400/260



SUPERGRIND 400/260 & SUPERGRIND 550/260



Cabinet without worm/auger showing the flights of the lining.



Front end of SuperGrind 400/260 shown disassembled, with worm/auger in place, ready for mounting of 3-bladed cut-knife. Cut-knife recessed into the worm/auger.



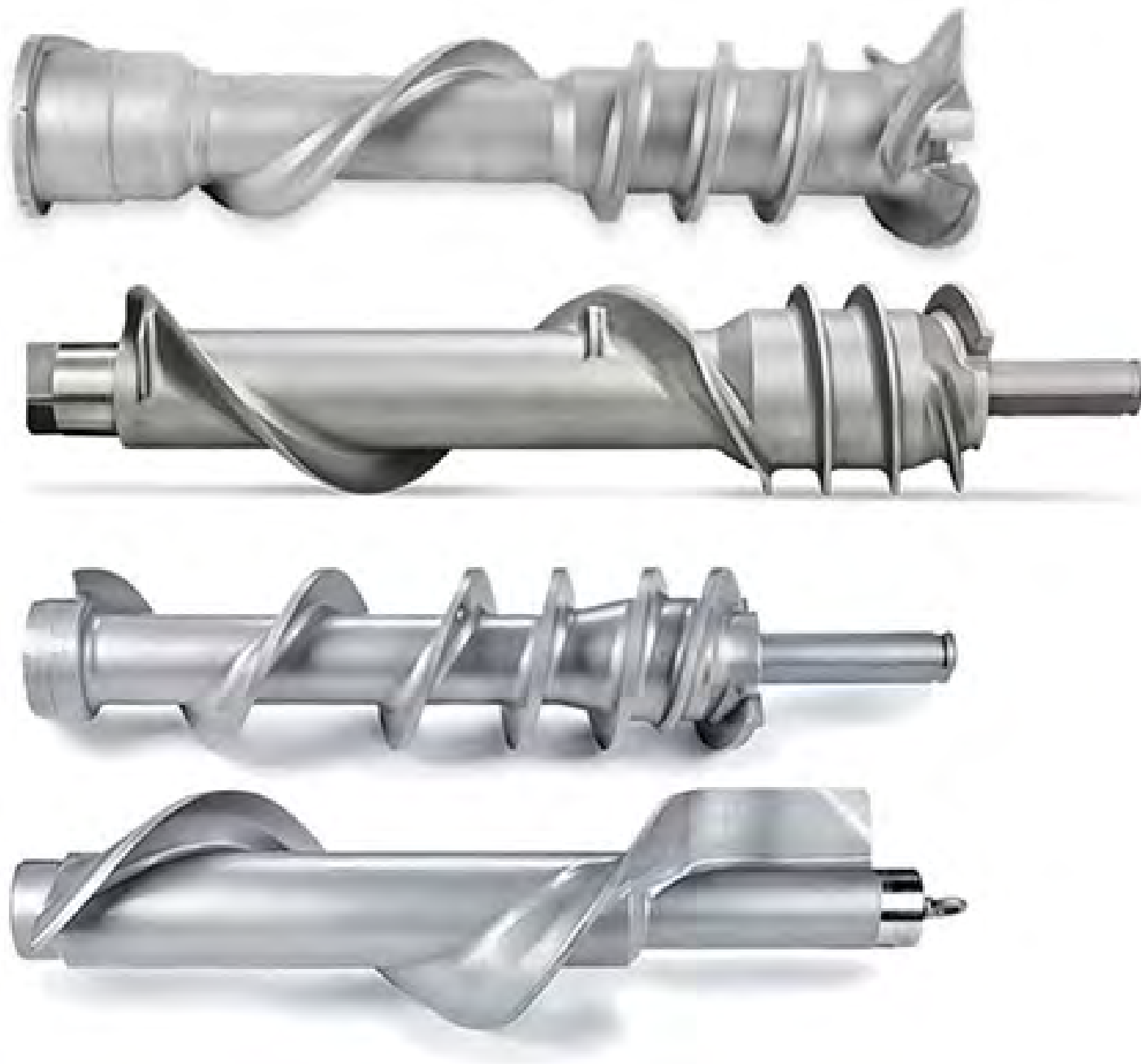
Front end of SuperGrind 400/260 shown with worm/auger and 3-bladed cut-knife assembled.



The SuperGrind 400/260 & 550/260 can be equipped with 90 kW, 110 kW, 132 kW, or 160 kW motor.

The SuperGrind 400/260 & 550/260 can be equipped with single or double knife set.

SuperGrind 400/260 with knife set and front end fully assembled. Automatic greasing of front end bearing is shown as well.



Pictures from top and down:

- SuperGrind 400/260 worm/auger.
- MG 400 worm/auger.
- CG 300 feeding/breaking worm/auger.
- CG 300 grinding worm/auger.

Grinders - Double Worm

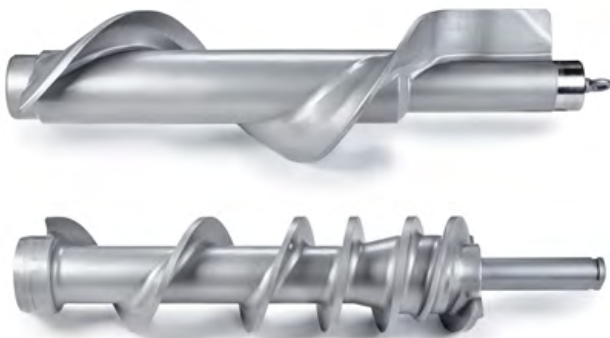
DOUBLE WORM COMBIGRIND CG 225 / CG 300 / CG 300 HEAVY DUTY / CG 400 – THE BEAST

These truly unique and universal grinders provide first-class grinding results, fully comparable with and even surpassing those of conventionally specialised grinders for fresh, tempered, or deep-frozen blocks without changing anything but the incoming raw material to be ground, coarsely or finely, as required. scansteel foodtech® CombiGrind Grinders from Ø160 mm – Ø400 mm – 11 kW – 22 kW on breaking worm/auger and 30 kW – 200 kW on grinding worm/auger (type name: CG).

*CombiGrind CG 400
– The Beast*

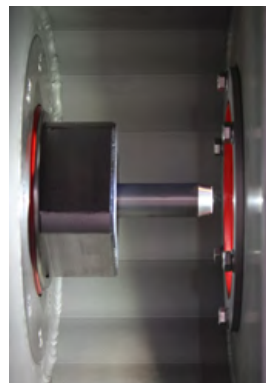


High performance grinding within a wide capacity range is achieved through a low-tolerance, rigid design with smoothly shaped worms, hand-forged, welded, and ground superfinely by skilled Danish craftsmen combined with the smooth surfaces of a high precision CNC milling lining.



Grinders

DOUBLE WORM COMBIGRIND CG 225 / CG 300 / CG 300 HEAVY DUTY / CG 400 – THE BEAST



HYGIENIC ZONE

A prime example of scansteel foodtech® hygienic design is given by the two hygienic zones – one positioned between each of the worms/augers and one between the gear boxes.

Top picture: Details of the two unique hygienic zones for both top/feeding worm and bottom/grinding worm. This unique feature physically prevents cross contamination. Protected by safety grill and safety switch, which will stop the motor in three to four seconds from activation to full stop.



The electrical panel is embedded into the machine cabinet. The electrical panel can swing away to grant full access to the interior of the machine at maintenance, etc.

Grinders

COMBIGRIND CG 225 / CG 300 / CG 300 HEAVY DUTY / CG 400 – THE BEAST

CombiGrind CG 300 shown with automatic start/stop of grinder by level sensors built into front legs. CombiGrind CG 300 shown with 300 L extension hopper, which will be designed according to customer request and to be quoted separately.



Fresh soft meats as well as tempered or hard frozen blocks are efficiently processed jointly or separately without changing any mechanical components due to the ingenious design of hopper, transfer area between the worms/augers combined with efficient fixation of the frozen blocks. Narrow tolerances eliminate backwash, fines, or smearing.



Operator control with easy-to-understand push button operation of start, stop, and emergency. Pre-setting of worm/auger speeds and programming functions with logically designed graphics on the touch panel. Programmes with fixed settings for various products can be keyed in with password protection. The scansteel® scanControl function can be set to optimize the feeding worm/auger speed in relation to the grinding worm/auger, thus reducing grinding capacity flow fluctuations.

COMBIGRIND CG 225 / CG 300 / CG 300 HEAVY DUTY / CG 400 – THE BEAST



Removal of breaker worm/auger and grinding worm/auger. CombiGrind CG 400 – The Beast

Easy and efficient cleaning of both feeding worm/auger and grinding worm/auger, which can both be easily disassembled and removed together with other grinding tools by means of the included tool trolleys. Hole plates are easily removed and replaced during production with the included extraction tool, fitting the inner thread in the hole plate centre hole. The hygienic design provides easy access to and cleaning of all surfaces in contact with the product. The product area and drive components such as bearing etc. are completely separated by wide flushing channels with full visibility of and access to bearing sealings and drive clutches. This provides complete food safety as it is impossible for lubricants or bearing impurities to enter the product zone. Foldable safety fences prevent access to rotating parts during operation. All surfaces are either smoothly polished or ground and glass bead peened.



Removal of breaker worm/auger for CombiGrind CG 225, CG 300, CG 300 Heavy Duty.

Mixers

TWIN SHAFT MIXER GINDER - TSMG SERIES

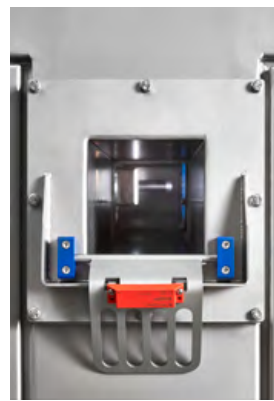
scansteel foodtech® Twin Shaft Mixer/
Grinder – TSMG 1250/200



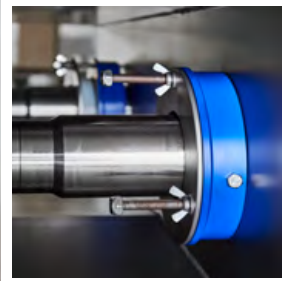
Electrical cabinets/operating panels, Allen Bradley or Siemens as standard.



Side panels for easy access to the interior of the machine.



Hygienic zones.



MIXERS FROM 200 L - 12,000 L

scansteel foodtech® Twin Shaft Intermeshing, TSMI Series.



scansteel foodtech® Twin Shaft Mixer, Standard TSM Series.

scansteel foodtech® mixer programme comprises the following types and sizes:

STANDARD MIXERS	
Twin Shaft Mixers	TSM - From 200 Litres – 12.000 Litres
Twin Shaft Mixers Vacuum	TSMV – From 200 Litres – 12.000 Litres
Single Shaft Mixers	SSM – From 200 Litres – 12.000 Litres
Single Shaft Mixers Vacuum	SSMV – From 200 Litres – 12.000 Litres
INTERMESHING MIXERS	
Twin Shaft Mixers, Intermeshing	TSMI – From 200 Litres – 12.000 Litres
Twin Shaft Mixers, Intermeshing, Vacuum	TSMIV – From 200 Litres – 12.000 Litres

Mixers

MIXERS FROM 200 L - 12,000 L



*Optional mirror polished paddle mixing wings.
Twin Shaft Mixer Intermeshing, TSMI Series.*



Bomb door type discharge gate for intermeshing mixer, TSMI(V).

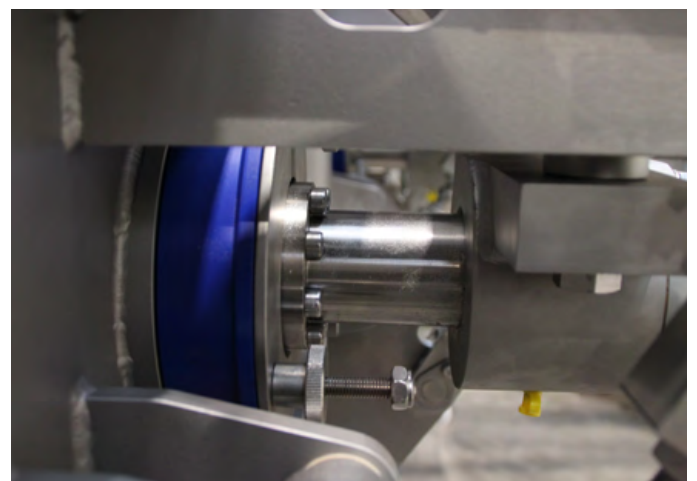


Mixers

Details of scansteel foodtech[®] Discharge Gate System



Details of scansteel foodtech[®] Heavy Duty Outrigger Shaft Seal System



Features and Optional Extras

FEATURES:

- Constructed in stainless steel AISI 304.
- Safety equipment for CE conformity.
- Low energy consumption.
- Ideal for frozen meat and fresh/frozen mixtures. A flexible and high-performance mixing is given with both a high peripheral wing speed and a gentle handling of the mentioned raw materials.
- Minimum product residues and cross-mixing of batches, also including fully separated and sealed hygienic zone preventing any possible cross contamination.
- Various lid configurations: rear or side hinged. Optional as pneumatically operated.
- Computerized design of mixing wings and mixer geometry combined with the programmable mixing action ensures optimum processing results for you.
- Low noise level.
- Mixer controls available in range from ordinary push button operated versions to advanced PLC controlled systems. All PLC systems are supplied with reliable and easy accessible finger-touch operator panel with digital read-out of all mixer functions. Make Allen Bradley.

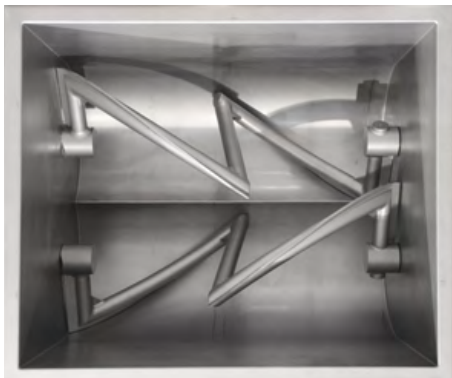
Features and Optional Extras

OPTIONAL EXTRAS:

- Dust lid without sealing.
- Grill lid.
- Plate lid with sealing.
- Weighing system on frame.
- Weighing system, floor mounted.
- Frame prepared for weighing system.
- Temperature sensor (incl. in CO₂ and steam) – PT100.
- CO₂ top injection system with snow horns incl. control and lid.
- CO₂ bottom injection system.
- N₂ top injection system.
- N₂ bottom injection system.
- Steam bottom injection system incl. nozzles.
- Water dosing system, automatic.
- Double jacket for heating/cooling and insulation (not pressurized).
- Polished mixing container inside meat product zone.
- Interlock for trolleys - photo cell.
- Inspection platform, various executions.
- Mixing wings optional as standard paddle or spiral wings. Standard and paddle wings to run either side-by-side or intermeshing.

Mixers

TWIN SHAFT Z-ARM MIXER TSZM 2000



Defrosting

SCANDEFROST SDV FROM 2000 L - 12,000 L **- WITH VACUUM & BOTTOM DIRECT STEAM INJECTION**

VACUUM DEFROSTING - **with scansteel foodtech[®]** **scanDefrost technology**

How to defrost pre-ground/crushed frozen meat- and poultry blocks in minutes, (not hours!) Frozen blocks directly from the freezer.

The Method:

- The scansteel foodtech[®] vacuum defrosting method provides defrosting of pre-crushed, frozen blocks of meat within minutes.

Main Advantages:

- Production logistics become much easier as the meat raw materials to be further processed are taken directly from the freezer without time-consuming storage in tempering rooms or other thawing facilities.
- The method is gentle to the meat and does not cause any denaturation.
- Does not cause any discoloration.
- All the valuable binding properties of the meat are maintained.

The Benefits in General:

- Simple logistics and production planning due to processing directly from the freezer.
- Substantial savings in time, floor space, and energy.
- Better yield, no drip loss, no evaporation.



The Benefits with Specially Formed Products:

- Substantial energy- AND costs savings by avoiding defrosting completely.
- No need for CO₂ or LN₂ cooling gas (savings of up to euro 100 per ton of meat raw material produced).
- Up to 100% increase in mixing equipment efficiency.
- Up to 50% savings in space and electrical energy.



Massagers/Tumblers

scansteel®
foodtech

SCANMESSAGE SMV FROM 2000 L - 12,000 L - WITH VACUUM

With optional scansteel foodtech® scanDefrost System, Temperature Monitoring/Control, and Insulation.



scansteel foodtech®
scanMassage



SUPERPUMPS SP 200 / SP 250 / SP 290

The scansteel foodtech® SuperPump series comprises 3 (three) different pump sizes. Correct choice of pump depends on several factors such as, but not limited to, pump capacity, material to be pumped, temperature, viscosity, and particle size – from pre-ground meat raw material to half a pork carcass. One significant feature is the double discharge outlet which dramatically minimizes (eliminates) fluctuations in pump capacity. Pump motors are designed according to pump application.

1 Infeed Buffer/Hopper Solution

Example of scansteel foodtech® SuperPump SP 2500 L silo/buffer hopper with stirring/feeding device with SuperPump SP 200.



2500 L silo/buffer hopper with stirring/feeding device. The stirring device feeds product to the centre for discharge into SuperPump SP 200.



The transmission of a SuperPump consists of individual planetary gear box and electric motor.



Pump transmission.

SUPERPUMPS SP 200 / SP 250 / SP 290

2 Infeed Buffer/Hopper Solution

Example of scansteel foodtech® SuperPump SP 290 with small infeed hopper. Suited for pump applications where sparse footprint is available.



SuperPump SP 290 infeed hopper shown with rotating feeding device for feeding screw.

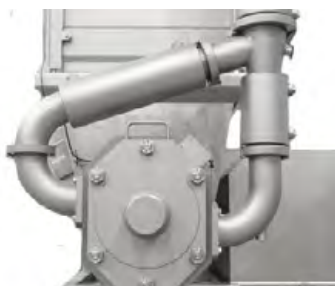
3 Infeed Buffer/Hopper Solution

SuperPump SP 290 with storage buffer hopper and stirring/feeding device.



SUPERPUMPS SP 200 / SP 250 / SP 290

*SuperPump solution being fed directly by frozen block grinder.
Example: blocks ground through frozen block grinder, through final hole plate from Ø6 mm to Ø30 mm according to customer request.*



SuperPump SP 290 showing double pump discharge.

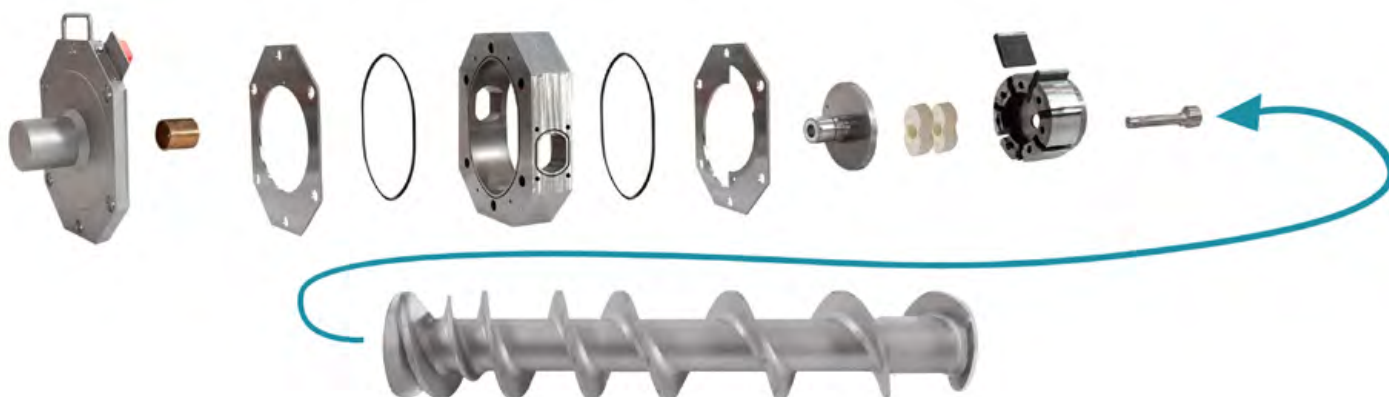


Side view of SuperPump SP 290.



Pump housing.

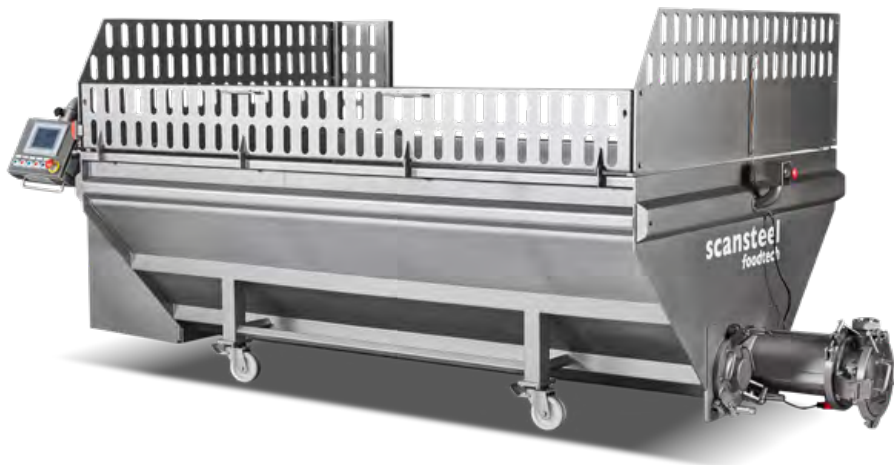
PUMP HEAD ASSEMBLY:



Pumps

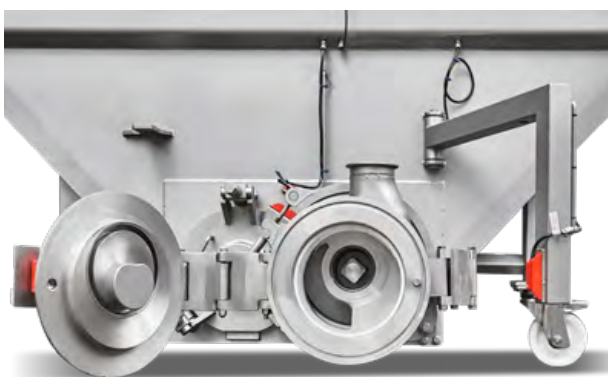
CONTIPUMPS 250/500 L – 10,000 L

The scansteel foodtech® ContiPump series is for less Heavy Duty applications such as, but not limited to, pet food pre-mixes being fed into an emulsifier as well as for various buffer/storage/silo applications. The buffer hopper comes in 2 (two) versions: one single feeding screw or twin (two) feeding screws, where one screw feeds/drives the ContiPump while the other prevents/limits bridge building.



ContiPump 4000/250 Twin Screw. Shown fully assembled ready for production. Shown with all safety rails in position.

ContiPump 4000/250 Twin Screw. The operator panel is shown together with a level control.



ContiPump pump housing, hinged.



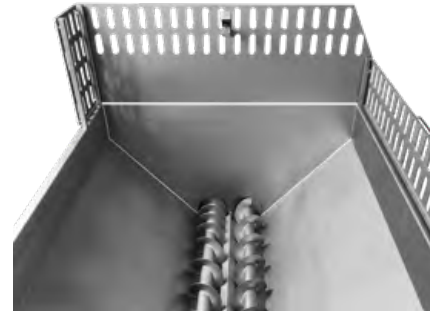
Shown above: Close-up of pump housing and side panel for second screw. Both designed for easy assembly/disassembly.

Pumps

CONTIPUMPS 250/500 L – 10,000 L



Accessory/cleaning trolley for ContiPump.



*Inside view of ContiPump 4000/250 Twin Screw.
Can also be supplied with top stirring device.*



The scansteel foodtech® ContiPump series has been designed in such a way that the unit can function as a stand alone pump or, as shown above, can be designed to fully be integrated as part of an integrated solution with the scansteel foodtech® ContiPump and the scansteel foodtech® mixer series. In order to secure full hygiene solutions as well as having full access to both the mixer(s) and ContiPump for inspection/maintenance. The scansteel foodtech® ContiPumps can be placed on a "rail system" which makes it fully possible for a person to separate the ContiPump and mixer. At the same time, during production, the ContiPump is secure in "running position" in such a way that the ContiPump cannot be moved.

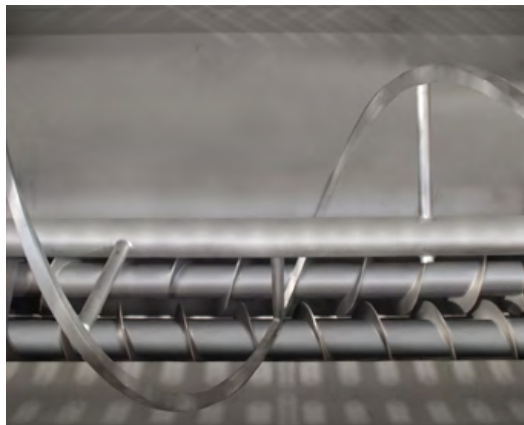


TWIN SHAFT FEEDER

The scansteel foodtech® Twin Shaft Feeder (TSF) has been designed for very accurate dosing of meat raw materials, including slurry. The TSF is placed on load cells for accurate dosing of both very stiff and cold products as well as more liquid meat raw materials. The spiral feeding wing ensures accurate and continuous feeding of the twin screws which feed directly into any kind of pump. The twin screws are in mesh with each other to contribute to accurate dosing.



*Close up view of twin screws, front view.
Another use is simply read.*



*Top view and inside look of the TSF. Both the twin screws
and the feeding wing are shown.*



Close up view of twin screws, top view.

Emulsifiers – Pump Fed

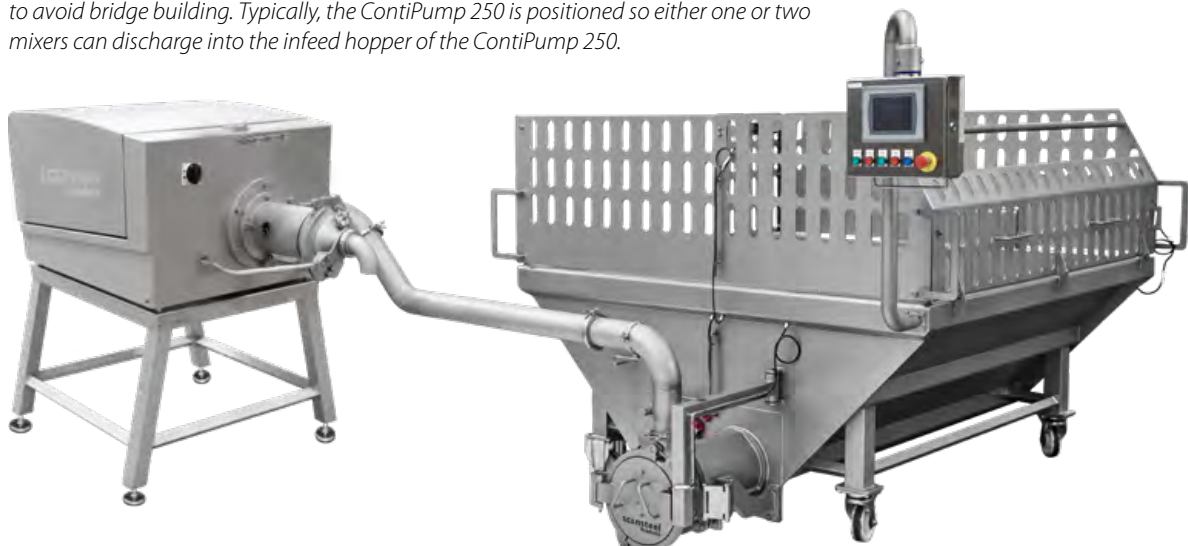
SCANEMUL 175

The scansteel foodtech[®] scanEmul 175 is an emulsifier for semi-small production capacities ranging from 2000 – 7000 kg/hour. The scanEmul 175 is manufactured with the following motor options: 55 kW, 75 kW, or 90 kW. The scanEmul 175 is, as standard, supplied in 2 (two) versions, pump fed or hopper fed. For hopper fed applications, the hopper is a stand-alone hopper with a single or a twin screw to avoid bridge building of meat raw material pre-mixes.

On picture (to the right hand side), the scanEmul 175 is shown positioned on a sub-frame to ensure good access for mounting/ dismounting of knife sets as well as for easy access at periodical maintenance.



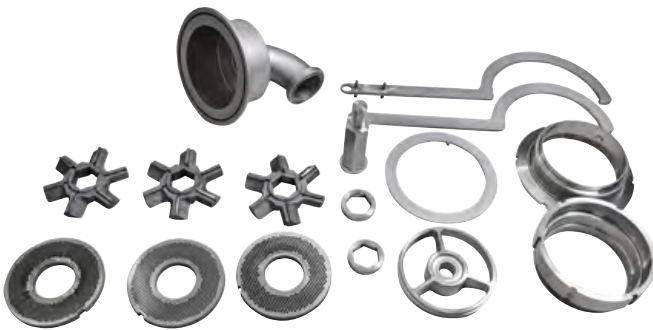
The scanEmul 175 shown below with a scansteel foodtech[®] ContiPump 250 with Twin Screw to avoid bridge building. Typically, the ContiPump 250 is positioned so either one or two mixers can discharge into the infeed hopper of the ContiPump 250.



Emulsifiers – Pump Fed

SCANEMUL 175

scanEmul 175
shown with
motor cover in
open position for
easy access.



Above picture shows triple knife set, loose parts when scanEmul 175 is disassembled, together with tooling for assembly/disassembly.



Close-up picture of inlet and outlet temperature sensors as well as pressure transducers.



scanEmul 175 shown disassembled, ready for cleaning, rear view.

Emulsifiers – Pump Fed

EMULSIFIERS, QUADROCUT 225 / PENTACUT 225



QuadroCut 225.

Globally, the scansteel foodtech® QuadroCut 225/PentaCut 225 emulsifiers are the Heavy Duty “Work Horses” among emulsifiers. Danish quality equipment conceived, engineered, and manufactured in Denmark. The QuadroCut 225/ PentaCut 225 emulsifiers are highly reliable, high- and consistently performing emulsifiers designed for uniform product quality. The functionality of the machine ensures low running costs just as safe and easy operation.



Emulsifiers – Pump Fed

EMULSIFIERS, QUADROCUT 225 / PENTACUT 225



HEAVY DUTY CONSTRUCTION FROM THE GROUND UP!

The scansteel foodtech® QuadroCut 225/ PentaCut 225 are designed for Heavy Duty applications. The robust frame is designed to easily withstand the forces from electrical motors from 90 kW – 200 kW. All frame and cabinet work is manufactured in stainless steel AISI 304.

Ultra-Flexible Knife System Set-up

The scansteel foodtech® knife set cassettes have been designed so they can be assembled at the meat or pet food processors' workshop by trained technicians. As such, the only thing the machine operators must do is to replace the knife cassette at agreed intervals.

Example: many pet food manufacturers require the final meat and bone product to have a maximum particle size of 1.0 mm or less. This can be achieved with the PentaCut 225 knife set-up.

Knife Set Combinations:

- PentaCut 225: 5 knives – 4 hole plates
- QuadroCut 225: 4 knives – 3 hole plates
- TripleCut 225: 3 knives – 2 hole plates
- DoubleCut 225: 2 knives – 1 hole plate



TECHNICAL SPECIFICATIONS

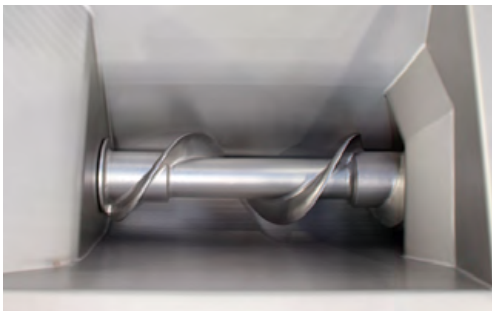
- | | |
|-------------------------------|---|
| Motor size: | • Standard range: 90 kW – 200 kW. |
| Emulsion production capacity: | • 2000 – 25,000 kg/hour. |
| Electrical controls: | • Allen Bradley operator panel and PLC.
• Siemens operator panel and PLC. |
| Emulsifier knife set speed: | • Frequency controlled speed of 1800 – 3000 rpm.
• Typically, the most important speed control is given by the infeed pump speed which can be pre-programmed in the control panel of the QuadroCut 225 / PentaCut 225 emulsifiers. |
| Main bearing: | • Oil filled bearing. Oil cooled. |

Meat-Bone Separators

SCANDEBONE 100 & SCANDEBONE 150 - PUMP FEED SYSTEM

scansteel foodtech® scanDebone 100 & scanDebone 150 are high-quality mechanical deboning machines for meat-bone separation for the poultry and processing industries. scanDebone 100 & scanDebone 150 are designed in such a way that the final product temperature increase has been minimized throughout the entire operation.

The scansteel foodtech® scanDebone series produces an adjustable, very high yield and at the same time it produces a final product with low calcium content in the final poultry and fish raw materials, which supports a high product quality.



Top view of scanDebone 100 & scanDebone 150 - Pump Feed System.



scanDebone mounted with slit filters.



Slit filter seen from inside.



Final product: deboned poultry. View 1 (one).



Final product: deboned poultry. View 2 (two).

Brine & Gravy Production Systems **scansteel®** foodtech

SCANGRAVY & SCANBRINE

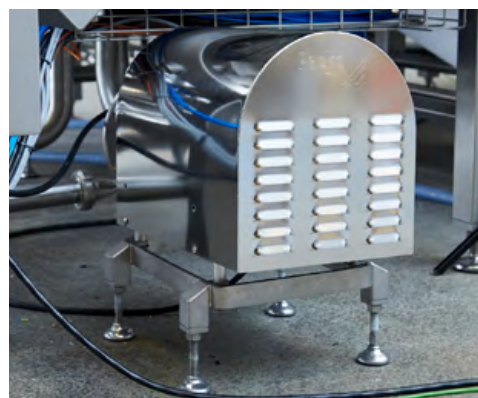
The scansteel foodtech® scanGravy mixing and storage series has been designed to manufacture a wide range of food gravies, from light weight gravies to heavy viscous gravies. The scanGravy mixing and storage units are manufactured from 500 L – 6000 L. One entire system is controlled and operated by its own dedicated PLC system with optional software.



*Right hand side: scansteel foodtech® mixing unit with high speed dry ingredients addition Venturi system.
Left hand side: scansteel foodtech® storage unit.*



Mixing container designed for heavy viscous gravies/mixtures. The Ytron and the Venturi system in combination with the Heavy Duty mixing agitators ensure a fast processing of a gravy free from lumps. Anti-vortex breakers are standard in all scanGravy mixing tanks. Direct steam injection for temperature control can be added as well.



Pumps are positioned/mounted on their own frame for easy access at inspection/maintenance, etc. In addition, the pump of the scanGravy mixing unit can be equipped with its own knife system for eliminating lumps in "challenging to produce" gravies.

Brine & Gravy Production Systems **scansteel®** foodtech

scansteel foodtech® scanGravy with Ytron Powder Dispenser - Heavy Duty Applications



The mixing tank is used to dissolve or disperse powdered products in a liquid or to mix different liquids, with the Ytron powder dispenser for dissolving all dry "challenging to add" matters/ingredients in the gravy and/or the brine.

The Ytron in combination with the scanGravy secures complete dissolving of all dry matters, each particle is enclosed by water, ensuring that no "clumps" will occur. At the same time, use of ingredients can be minimized.

The liquid is circulated by a centrifugal pump, after which the hopper is loaded with ingredients such as salt, phosphate, soy protein, starch, and/or spices.

When the gravy solution is fully dispersed, it can be pumped directly to a scanGravy storage tank. Dry matter inlet hopper: Approx. 15 L.

scansteel foodtech® scanGravy with Venturi System



scansteel foodtech® high speed dry ingredients addition Venturi system. For addition of all kinds of dry ingredients. Prevents air injection into gravy during production of same.

BATCHING & WEIGHING

Over the years, scansteel foodtech A/S has gained substantial experience within both manual batching (swing loaders) and weighing equipment as well as automated batching and weighing (silo) systems.

Silo System:

Each silo typically from 2000 – 10,000 liters. Each silo is capable of storing pre-ground, frozen meat raw material as well as fresh meat raw material. Each silo is typically equipped with a stirring device/wing to prevent pre-ground meat raw material from freezing together, and is typically equipped with weighing-/load cells to accurately control the batch weight just as the weighing-/load cells are used to accurately weigh out the exact amount(s) according to the recipes. The scansteel foodtech® silos are typically equipped with a discharge screw which handles both pre-ground frozen- and fresh meat raw materials



Product Transfer Equipment

BATCHING & WEIGHING

Swing Loader with Weighing Belt and Weight Indicator:

This is a line consisting of typically 3 – 10 swing loaders which require 1 (one) person only. One person (operator) can semi-automatically/semi-manually weigh out between 2 – 6 batches per hour and as such, the same person can quite easily feed a continuous processing line with two or more mixers.



6 (six) unit weighing station, seen from the infeed side. Typically, Dolav bins are fed into the swing loaders by a fork lift truck. All is controllable from the operator panel.



6 (six) unit weighing station, seen from the batching/weighing side. The operator looks at the control panel to the right to check how many kilos he requires of a certain meat raw material. Next, the operator looks at the operator panels in front of each swing loader to see where he has to unload/weigh out the volume of meat required. The weighing belt is equipped with 4 (four) loads cells in order to monitor weights continuously.

Product Transfer Equipment

BATCHING & WEIGHING



Overview of the entire weighing and batching station, seen from batching/weighing side.



Control panel for operator instructions in terms of next meat raw material to weigh out.



Details showing drip trays and weighing/load cells.



Line control for weighing and batching station.

Product Transfer Equipment

BATCHING & WEIGHING

scansteel foodtech A/S has a wide range of different standard solutions for both weighing and batching applications. In addition, we do design and manufacture tailor-made systems according to customers' requirements and demands.



All scansteel foodtech[®] belt conveyors can be equipped with weighing cells/system for exact batching.

Belt conveyors with a range of standardized side rails and drip trays to avoid moisture and liquids on the floor.



One option in the scansteel foodtech[®] "batching family of solutions" is a station of typically 2 – 8 swing loaders (tippers) which can hold different meat raw material.



With the scansteel foodtech[®] line control, it is possible to guide the operator into the exact amount of each meat raw material to be unloaded onto the weighing/batching belt conveyor.

Product Transfer Equipment

scansteel®
foodtech

INFEED SYSTEMS



All scansteel foodtech®
Unpacking/unwrapping table
with optional weighing/load cells.



Please note weighing/load cells.



Unpacking station with 2 (two) lifting tables for ergonomics, left side.



Unpacking station with 2 (two) lifting tables for ergonomics, right side.

Product Transfer Equipment

BELT CONVEYORS

scansteel foodtech A/S manufactures a wide range of belt conveyors. Except for a range of standard belt conveyors, scansteel foodtech A/S designs belt conveyors according to customer requests and requirements. All frames are manufactured in stainless steel, and belt types can vary to customer request and requirements. The scansteel foodtech® belt conveyors are driven by either drum motors or gear box motors, again according to customer requirements. In addition, belt conveyors can be equipped with metal detectors and/or blue plastic detectors.

Standard scansteel foodtech® inclined belt conveyor with metal detector for feeding a grinder. Shown with unpacking table with weighing/load cells for batching purposes.



Standard scansteel foodtech® inclined belt conveyor with metal detector, side view. scansteel foodtech A/S can deliver our belt conveyors with any brand type metal detector. Side view.



Standard scansteel foodtech® inclined belt conveyor with metal detector, Front top view. scansteel foodtech A/S can deliver our belt conveyors with any brand type metal detector. Front top view.



Another typical scansteel foodtech® horizontal belt conveyor solution where 2 (two) scansteel foodtech® grinders feed onto the scansteel foodtech® belt conveyor. This solution saves a lot of safety devices and, at the same time, secures easy access to the grinders for cleaning, mounting, and dismounting of the grinders, front view.

Product Transfer Equipment

BELT CONVEYORS



Another typical scansteel foodtech® horizontal belt conveyor solution where 2 (two) scansteel foodtech® grinders feed onto the scansteel foodtech® belt conveyor. This solution saves a lot of safety devices and, at the same time, secures easy access to the grinders for cleaning, mounting, and dismantling of the grinders. Top view where the transfer point from grinders to belt conveyor is clearly seen.



Upon customers' request, all scansteel foodtech® belt conveyors can be manufactured with drip trays/ collection pans in order to avoid moisture on the floor.

Product Transfer Equipment

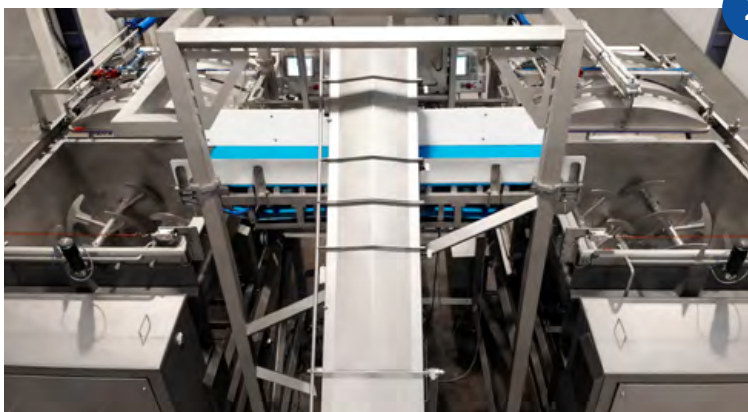
SCREW CONVEYOR & BELT CONVEYOR SOLUTIONS

scansteel foodtech A/S supplies various solutions where screw- and belt conveyors are combined. A typical solution might be discharging from one or two grinders into two or more mixers.



Close-up view showing scansteel foodtech® inclined screw conveyor feeding onto a scansteel foodtech® horizontal belt conveyor which has 3 (three) main positions.

This position shows the belt conveyor feeding a scansteel foodtech® mixer on left hand side.



Close-up view showing scansteel foodtech® inclined screw conveyor feeding onto a scansteel foodtech® horizontal belt conveyor which has 3 (three) main positions.

This position shows the belt conveyor in neutral position in order for both mixer lids to be capable of closing.



Close-up view showing scansteel foodtech® inclined screw conveyor feeding onto a scansteel foodtech® horizontal belt conveyor which has 3 (three) main positions.

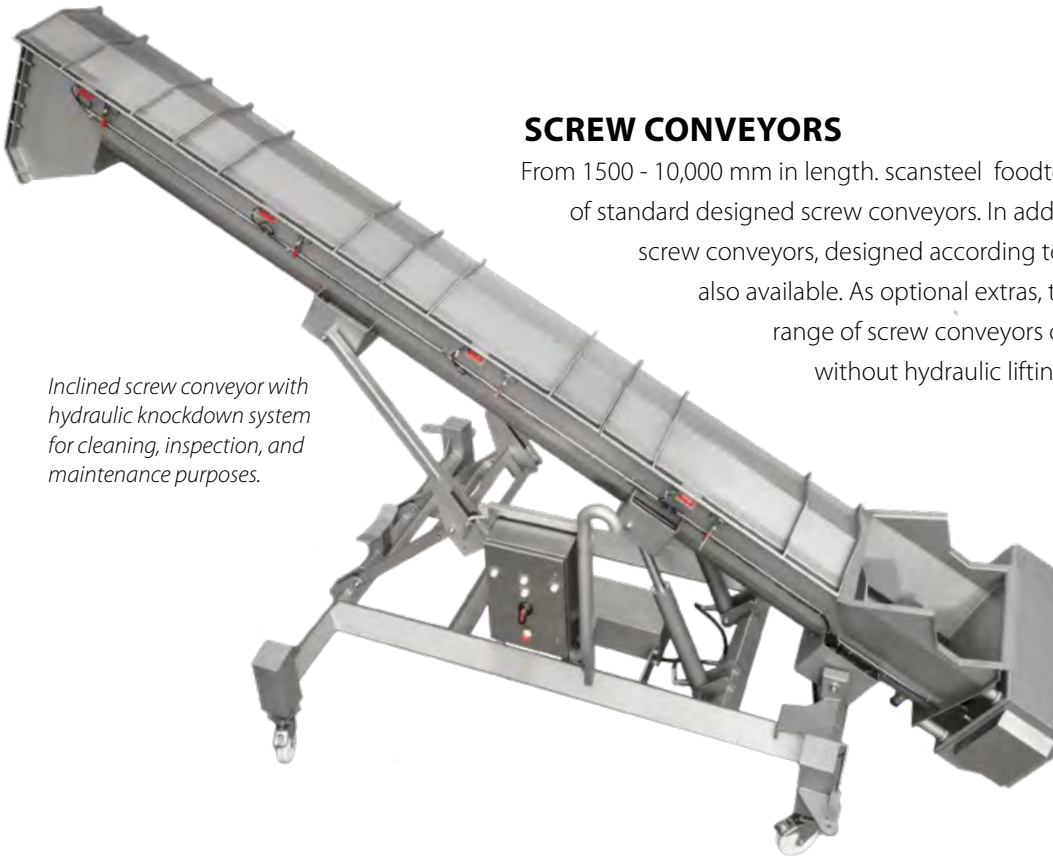
This position shows the belt conveyor feeding a scansteel foodtech® mixer on right hand side.

SCREW CONVEYORS Ø240 - Ø600 MM - INCLINED, HORIZONTAL, AND VERTICAL SCREW CONVEYORS

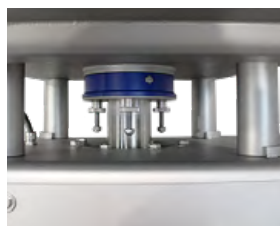
SCREW CONVEYORS

From 1500 - 10,000 mm in length. scansteel foodtech A/S has a full range of standard designed screw conveyors. In addition, 100% tailor-made screw conveyors, designed according to customer request, are also available. As optional extras, the scansteel foodtech® range of screw conveyors can be supplied with or without hydraulic lifting and lowering system.

Inclined screw conveyor with hydraulic knockdown system for cleaning, inspection, and maintenance purposes.



Example of infeed section for grinder.



Heavy Duty shaft bearings shown.



Standard screw conveyor electrical/operator panel.



Please also note built-in drain plug for draining/cleaning purposes.



Screw conveyor in knock down position ready for inspection and/or cleaning.

Product Transfer Equipment

SCANGIRAFF WITH SILO/BUFFER

Example of scansteel foodtech® scanGiraff with buffer silo with stirring/feeding device to prevent bridge building.



scansteel foodtech® standard scanGiraff, showing vertical screw.



Top view of scansteel foodtech® standard scanGiraff, showing stirring/feeding device.

Product Transfer Equipment

scansteel®
foodtech

SCANGIRAFF Ø240 MM



scansteel foodtech® standard scanGiraff for positioning under a grinder and/or a flaker.



scansteel foodtech® standard scanGiraff shown in cleaning position. Note the vertical screw is 100% accessible for cleaning (no hidden zones).



Large diameter infeed screw in horizontal infeed hopper.

Product Transfer Equipment

scansteel®
foodtech

SCANGIRAFF Ø470 MM FOR HEAVY DUTY APPLICATIONS



scanGiraff shown in closed position, ready for production.



scanGiraff shown in cleaning and inspection position.



Infeed hopper shown with safety guard/grill in running position.



Infeed hopper shown with safety guard/grill in cleaning and inspection position.

Product Transfer Equipment

SCANLIFT SINGLE COLUMN

- FULL RANGE OF STANDARD LIFTING DEVICES FOR 200 - 300 L TROLLEYS



*scanLift SC 350
shown with 220 L trolley.*

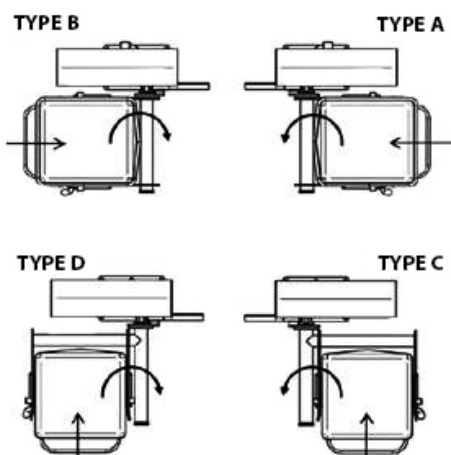
*scanLift SC 350
shown with 300 L trolley.*



*scanLift SC 350 with 220 L trolley shown in
discharge position. Equipped with discharge
chute/non-spill chute.*



scanLift SC 350 electrical/operator panel.



Type A and B Discharge Height in mm.	Type C and D Discharge Height in mm.
1400 – 1700	1400 – 1700
1700 – 2000	1700 – 2000
2000 – 2300	2000 – 2300
2300 – 2600	2300 – 2600
2600 – 2900	2600 – 2900
2900 – 3200	2900 – 3200
3200 – 3500	3200 – 3500
3500 – 3800	3500 – 3800
3800 – 4100	3800 – 4100

Product Transfer Equipment

scansteel[®]
foodtech

SCANLIFT SINGLE COLUMN

- FULL RANGE OF STANDARD LIFTING DEVICES FOR 200 - 300 L TROLLEYS



i Please contact us

Please contact scansteel foodtech A/S for special application/lifting devices for boxes, trolleys, and Dolav boxes.

*scanLift SC 350
shown with safety cage.*

*Special application
kettle/bowl.*



Product Transfer Equipment

scansteel[®]
foodtech

SCANLIFT DOUBLE COLUMN

- ALL TYPES OF 220 - 300 L TROLLEYS AND BOXES/DOLAV BOXES

*Double column lifting device
for plastic/metal crates/boxes.
– Dual function, shown with
plastic crates/boxes.*



*Double column lifting device
for plastic/metal crates/boxes.
– Dual function, shown with
200/300 L trolley.*



*Detail showing how forks
for 200/300 L trolley work
combined with plastic/metal
crates and boxes.*

Product Transfer Equipment

scansteel®
foodtech

SCANSWING LOADER

- scansteel foodtech A/S HAS A FULL RANGE OF SWING LOADERS

*scansteel foodtech®
scanSwing
loader in down
position.*



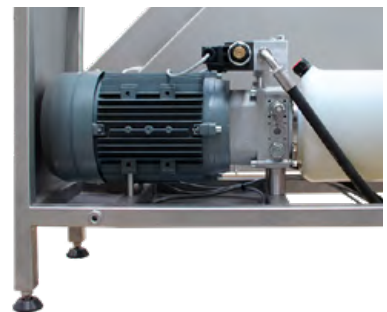
*scanSwing loader
in empty position.*



*Machine feet which can be mounted
to the floor.*



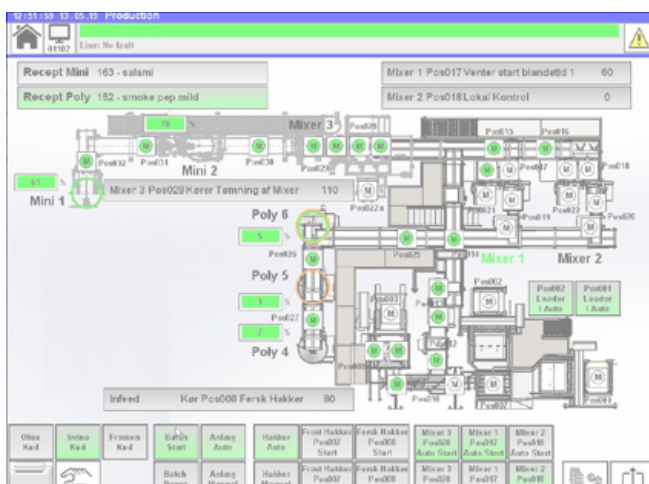
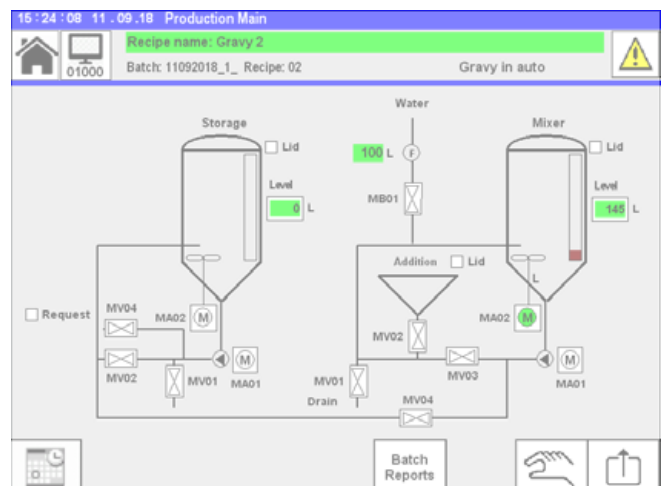
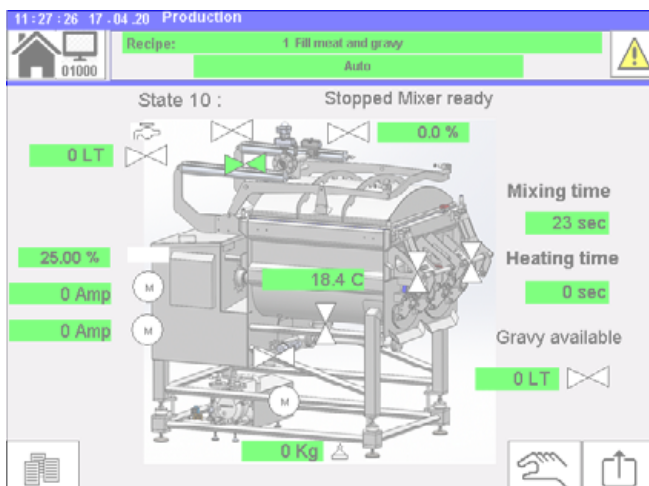
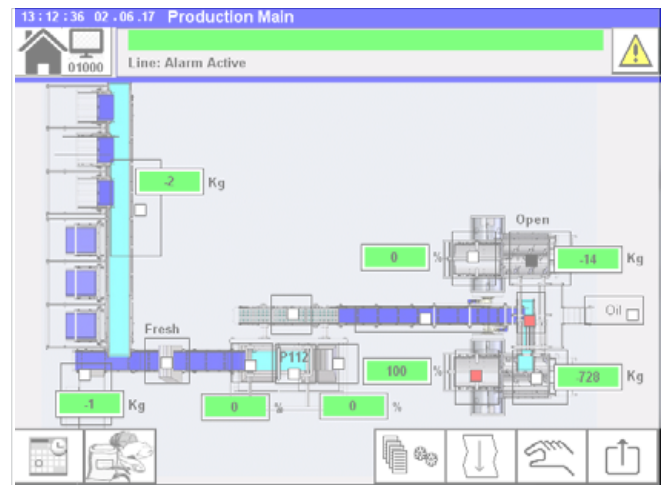
*Operator/control panel with emergency
stop.*

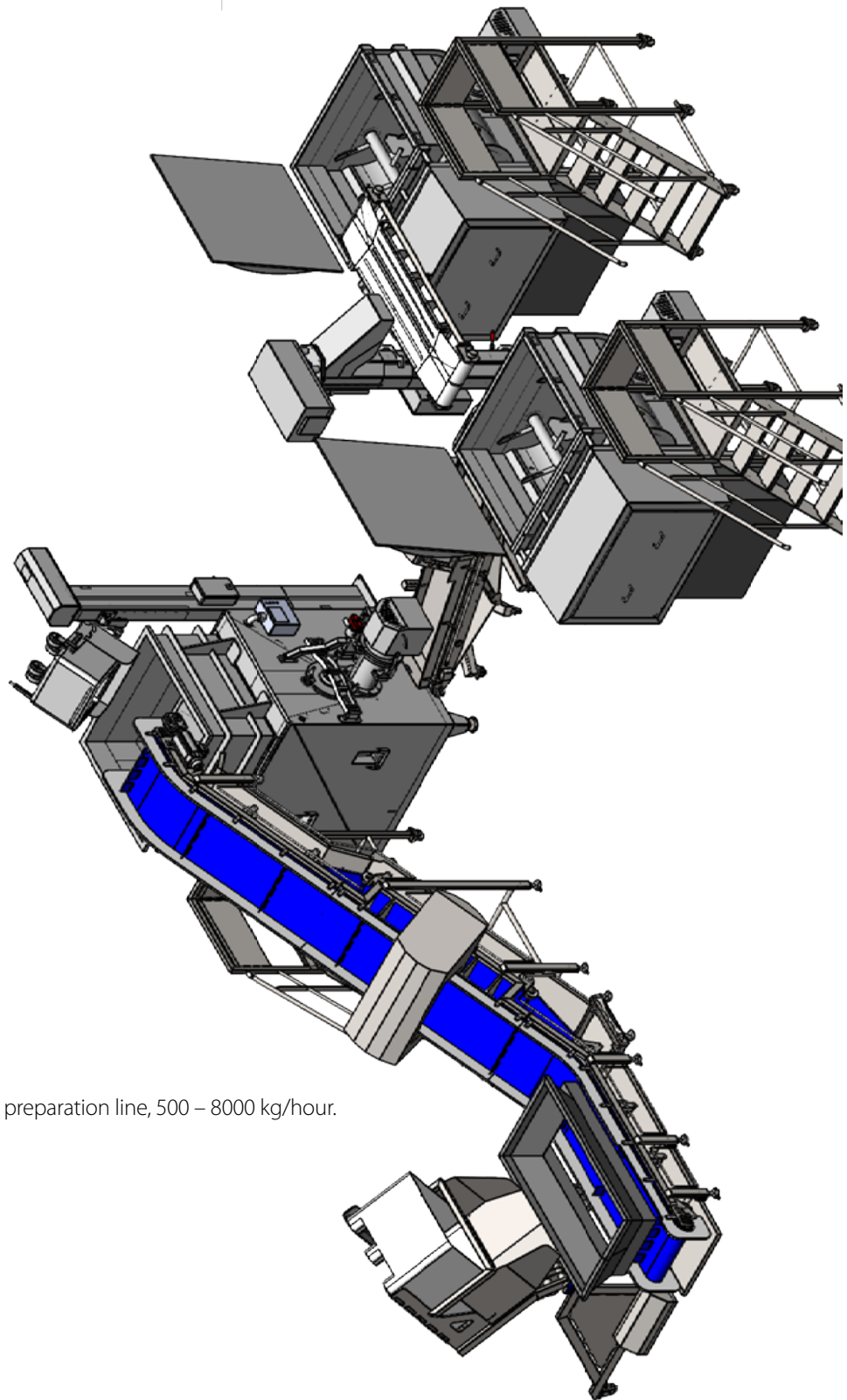


Inside view of hydraulic system.

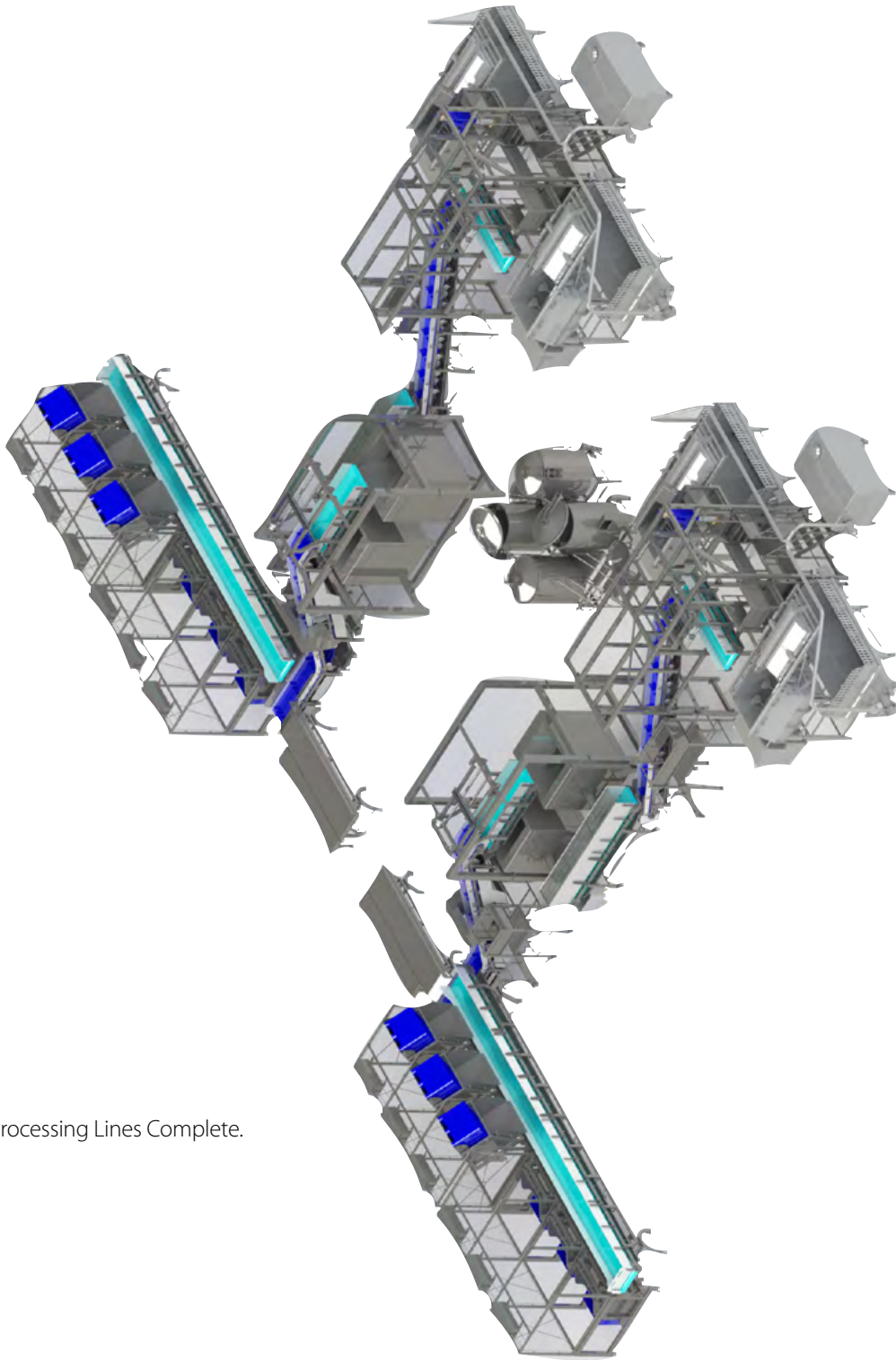
Line Control System

scansteel foodtech® LINE CONTROL SYSTEMS

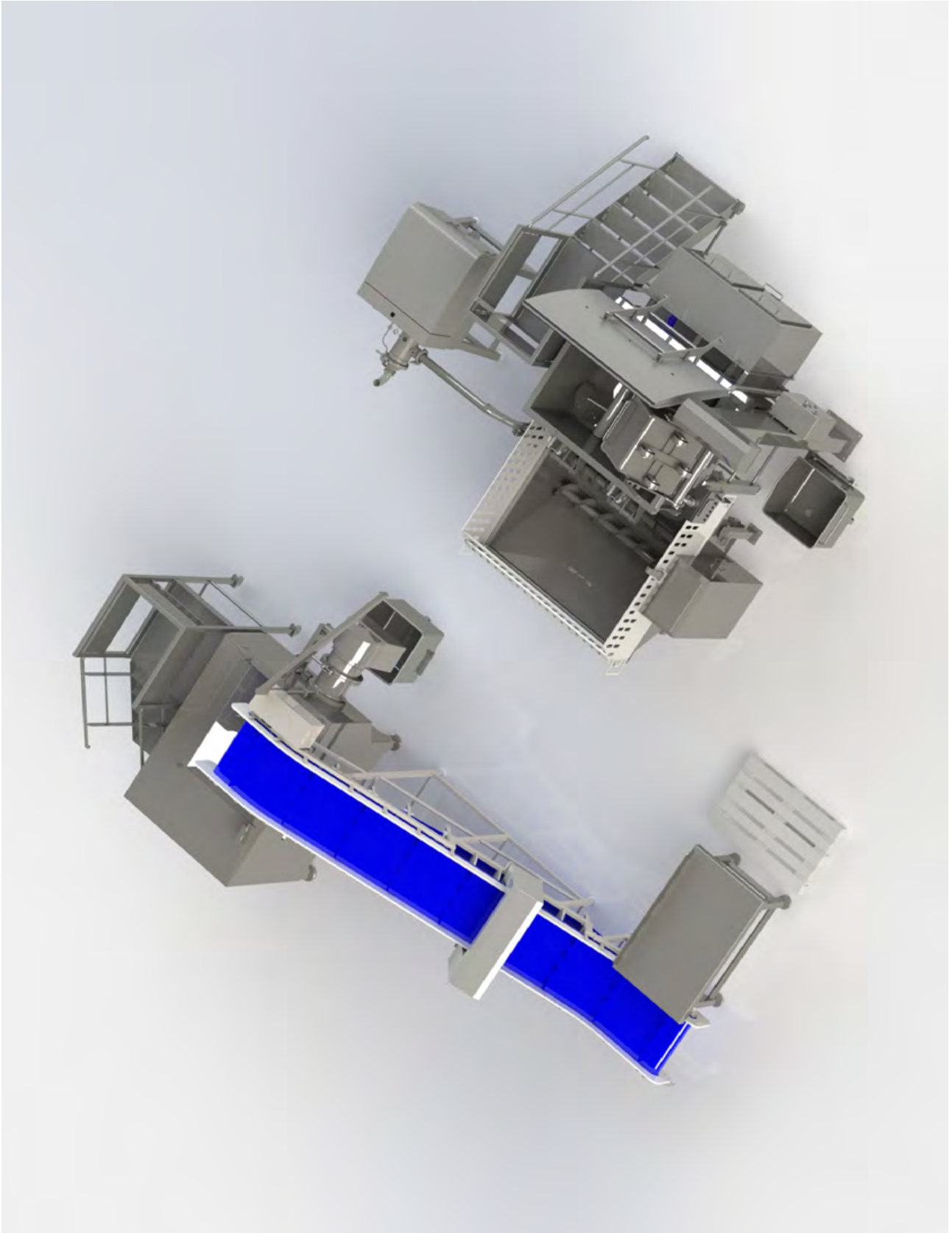


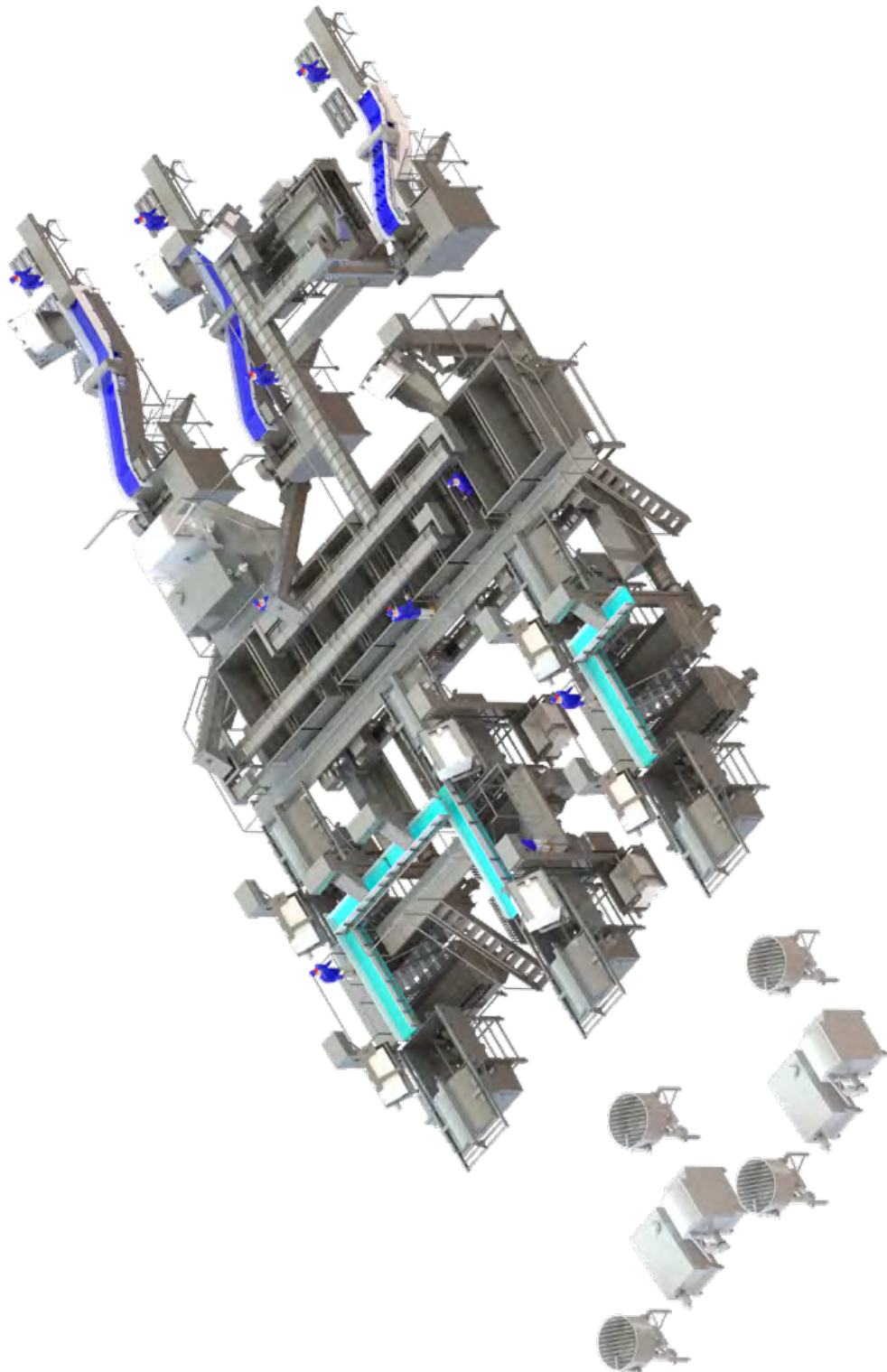


Ground meat & hamburger preparation line, 500 – 8000 kg/hour.



Leader in Processing Lines Complete.





Our Global Agents & Distributors



HIGHLIGHTED BLUE AREAS SHOW GEOGRAPHIC LOCATION OF SCANSTEEL FOODTECH® AGENTS AND DISTRIBUTORS.



Our Global Agents & Distributors

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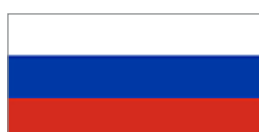
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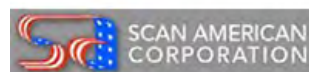
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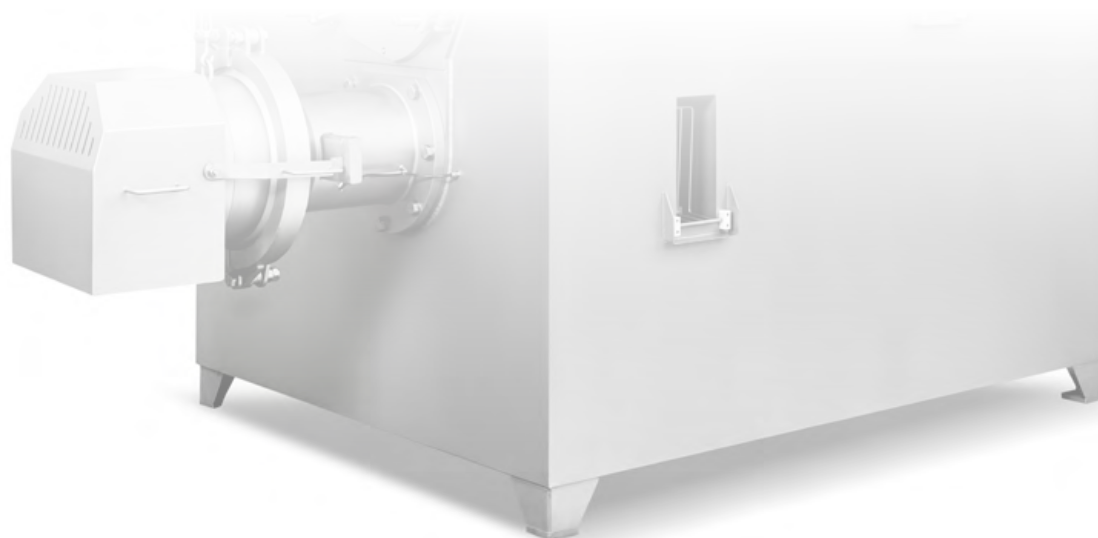


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10,450 m² factory in Denmark, Headquarters of: scansteel foodtech A/S & Koncept Tech ApS



December 2020 Edition

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scansteel foodtech



scansteel foodtech A/S



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