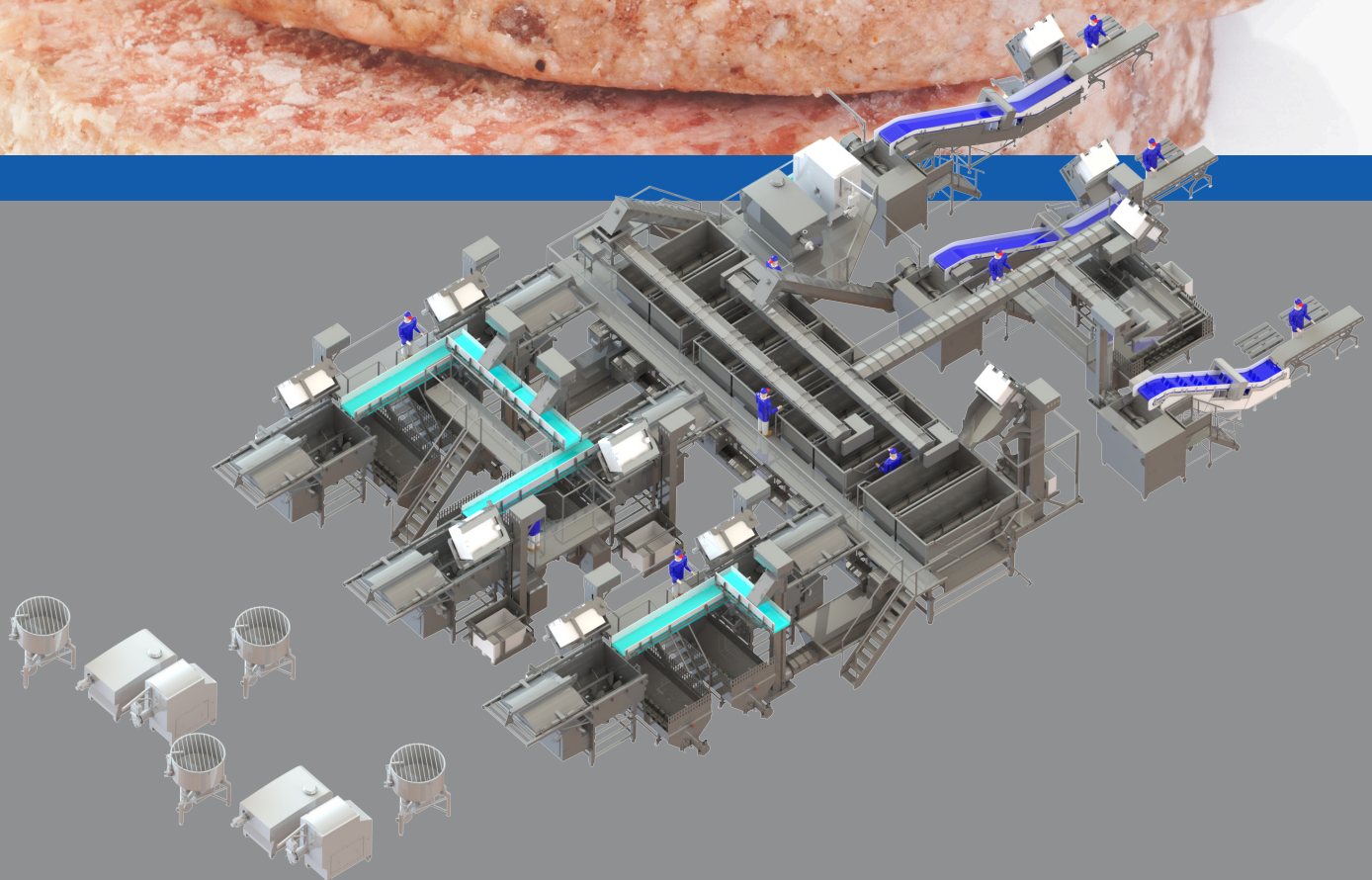


Food Machinery and Solutions by

**scansteel**<sup>®</sup>  
*foodtech*





scansteel foodtech 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 focuses and specializing 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'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 develops individual tailor made machines and equipment in co-operation with our customers.

Additionally, scansteel foodtech also designs, engineers, manufactures, installs and services complete food processing lines. Our food processing lines can be delivered with- our without Line Control Systems, with- our without recipe formulation software, uploading of data to customers' existing ERP systems and MCC's.

scansteel foodtech is a 100% privately owned, Danish company (Europe, Scandinavia). scansteel foodtech resides in the former 10.450 m<sup>2</sup> Wolfking® domicile in the city of Slagelse 1 hour from Copenhagen airport.

Feel free to contact scansteel foodtech 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

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 delivers, among others, the following grinder programme:

## Single screw grinders:

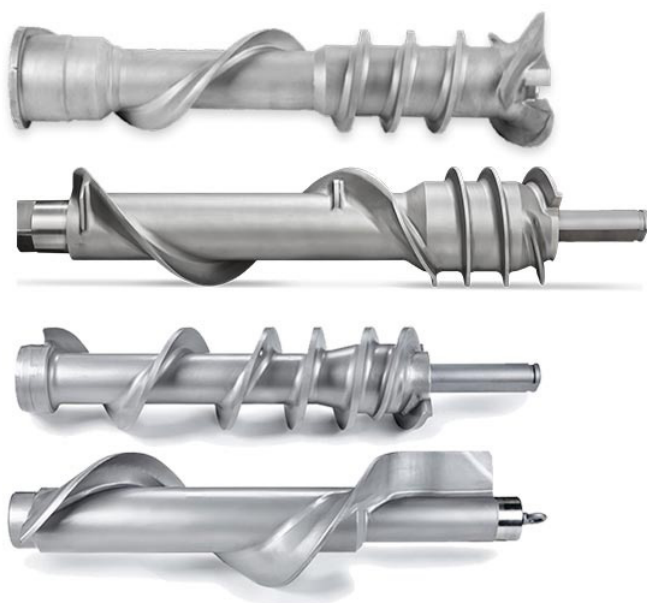
- Cabinet Grinders ranging from Ø200 mm – Ø550 mm (Ø8" – Ø22") – 22 kW – 200 kW (type name: MG).
- Open Cabinet Grinders ranging from Ø200 mm – Ø550 mm (Ø8" – Ø22") – 22 kW – 200 kW (type name: MG Low).
- SuperGrind series ranging from Ø400 mm – Ø550 mm.

## Double screw :

- CombiGrind Grinders from Ø160 mm – Ø400 mm – 11 kW – 22 kW on breaking worm and 30 kW – 200 kW on grinding worm (type name: CG).

scansteel foodtech grinders are normally used for the following applications (but not limited hereto):

- Fresh meat raw material.
- Frozen blocks of meat raw material.
- Pre-crushed/broken whole pallets of frozen blocks.
- Bones – beef, pork, poultry, fish, etc.
- Fat – all types and temperatures.
- Fish – all types.
- Fish offal.
- By-products.



Picture to the left – from top and down:

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



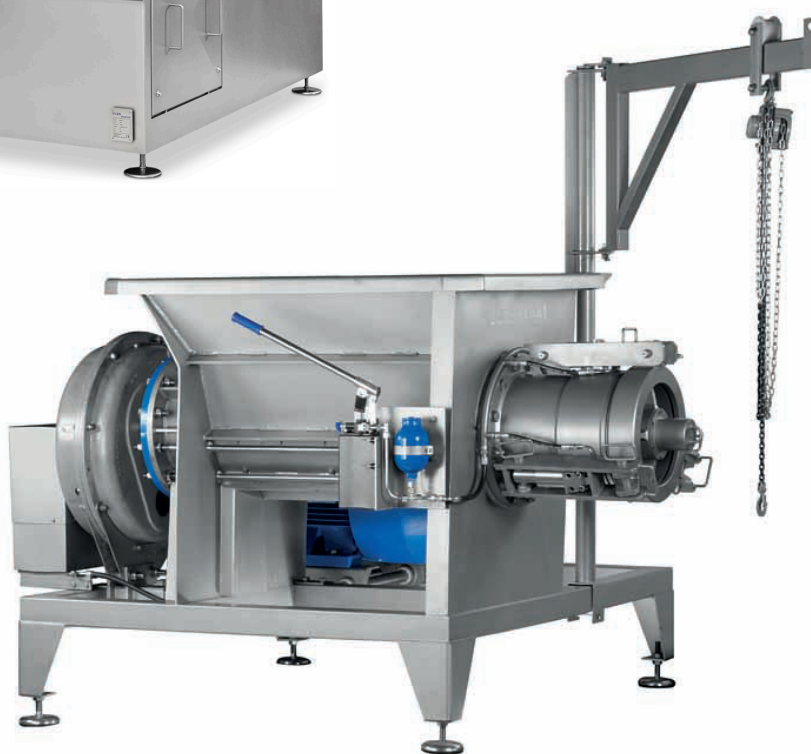
# Grinders

## GRINDER – SINGLE WORM



scansteel foodtech MG 400 Standard and MG 400 Heavy Duty. Cabinet grinder. Shown with optional extension infeed hopper.

scansteel foodtech MG 400 Standard LOW and MG 400 Heavy Duty LOW. Without cabinet grinder. Shown with scansteel foodtech hydraulic knife tensioning system.



## FEATURES:

- Constructed in stainless steel AISI 304.
- Grinders from Ø200 mm – Ø550 mm.
- Grinding capacities from 2000 – 40,000 kg/hour.
- Optional scansteel foodtech hydraulic knife tensioning system, semi-automatically operated.
- 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.



scansteel foodtech knife tensioning system.

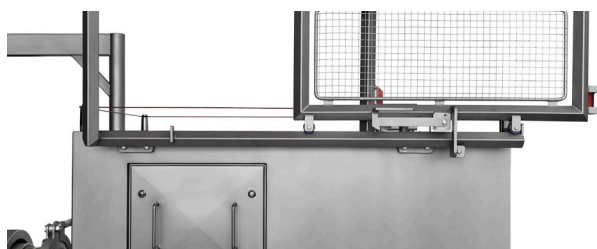
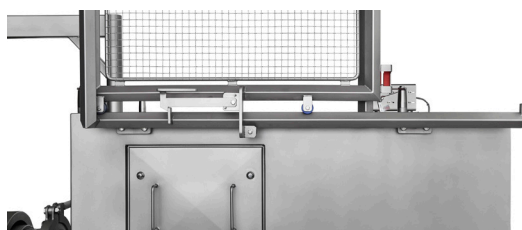
# Grinders

## GRINDER – SINGLE WORM: MG 200 & MG 250

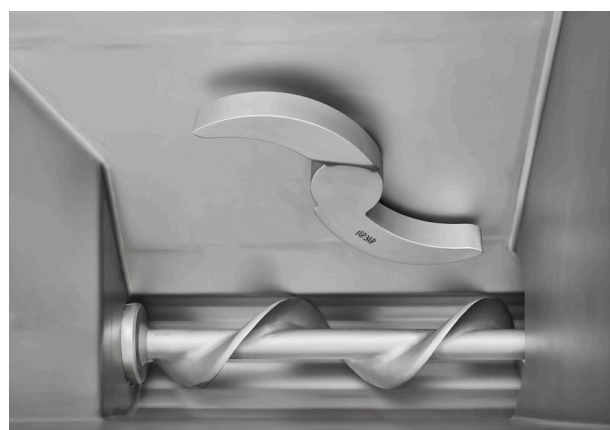
The scansteel foodtech MG 200 & MG 250 grinders are designed specially for fresh meat and fresh meat raw materials as well as for pre-broken/chrushed frozen blocks.



Infeed hopper secured with trip wire. Safety devices will stop the machine after maximum 4 seconds after being triggered. = Infeed hopper secured by trip wire. Safety devices will stop the machine after maximum 4 seconds when having been triggered.



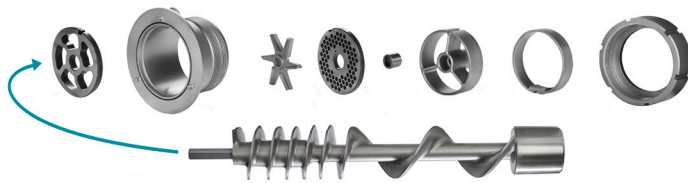
Top picture: Safety guard for platform shown in running position.  
Bottom picture: Safety guard for platform shown in open/cleaning/inspection position.



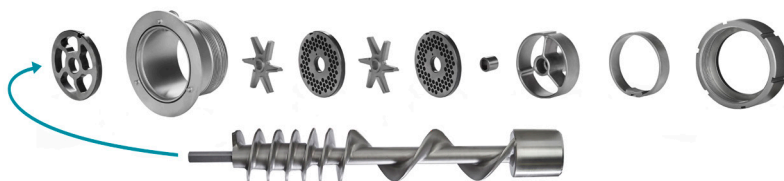
Stirring/feeding device. To secure continuous infeed of difficult/sticky meat raw material of the grinder worm/auger.

# 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's 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 is positioned in closed position. = When opened, the grinder cannot be started until the guard has been positioned in closed position.

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





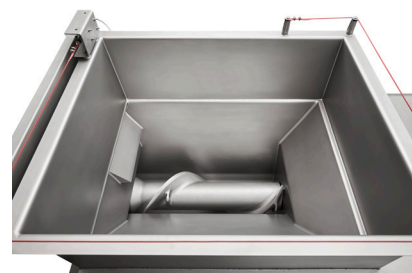
# Grinders

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



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



Infeed hopper shown from top view.

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.



### CLEANING TROLLEY FOR WORM/AUGER

For cleaning and easy removal of the worm/auger. This way operators does not need to be physical strong.



# Grinders

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

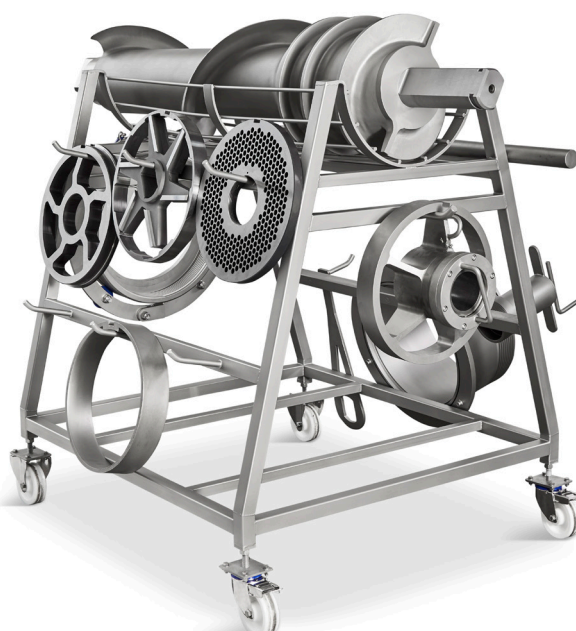
The scansteel foodtech MG 400 & MG 400 Heavy Duty grinder is an incredibly strong and reliable grinder for both frozen blocks of meat raw material of any type as well as for certain bone-in products plus fresh meat raw material. It comes with either a fixed or a loose pre-cutter depending of the grinding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



*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.*



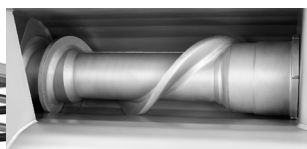
# Grinders

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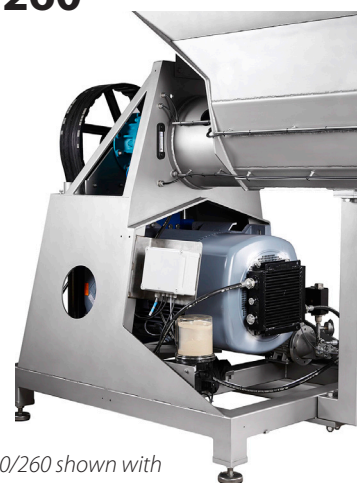
## SUPERGRIND 400/260 & SUPERGRIND 550/260



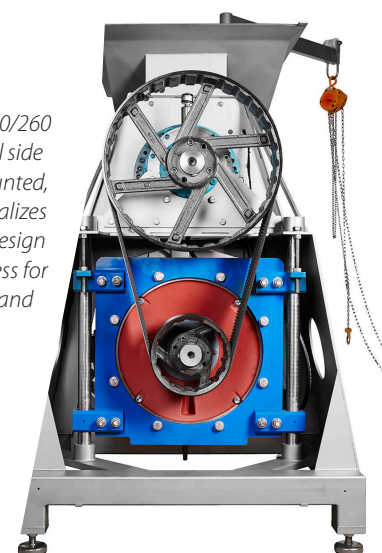
*SuperGrind 400/260 shown fully assembled, ready for production. Shown with safety inlet cage to prevent meat raw material, such as frozen blocks, from being ejected during feeding of the grinder.*



*Worm 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.*

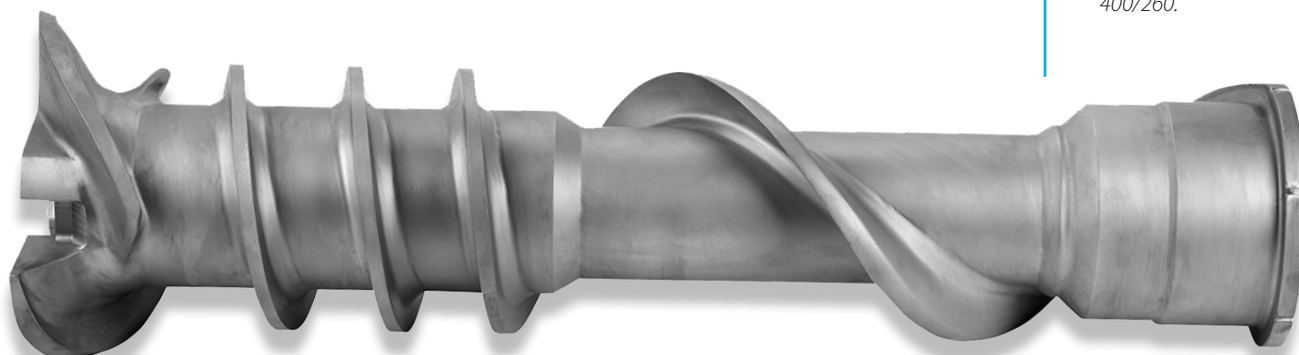


*SuperGrind 400/260 shown with all side panels dismantled, rear view. Visualizes perfectly the design with easy access for maintenance and inspection.*

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 for SuperGrind 400/260.*





# Grinders

## SUPERGRIND 400/260 & SUPERGRIND 550/260



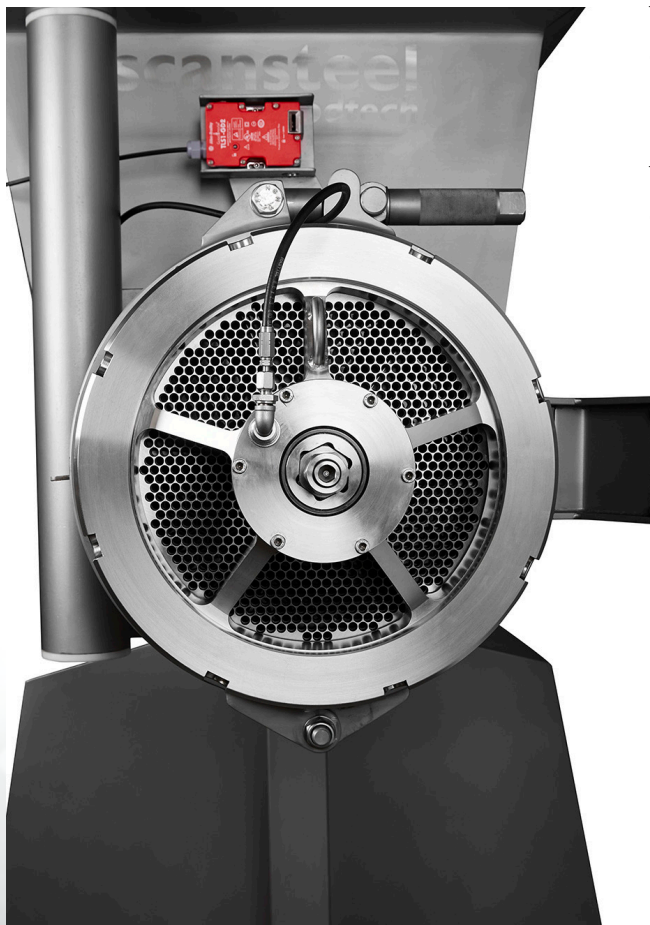
*Cabinet without worm showing the flights of the lining.*



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



*Front end of SuperGrind 400/260 shown with worm 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.

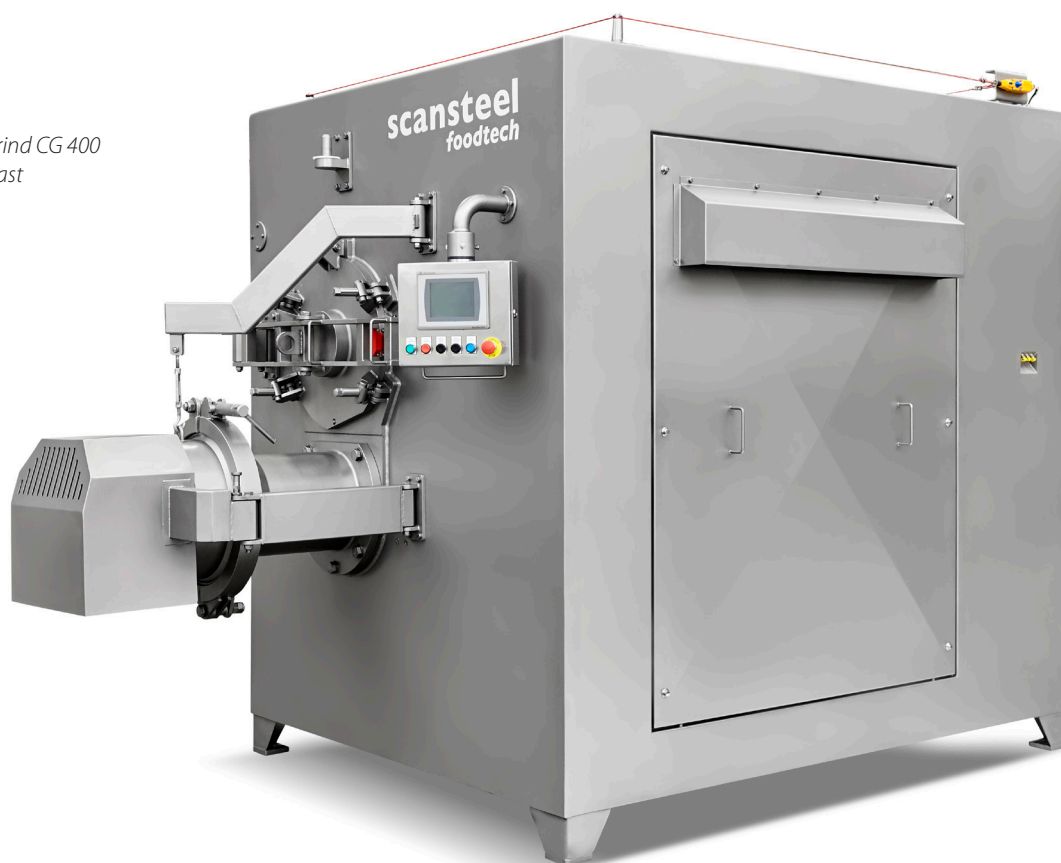
*SuperGrind 400/260 with knife set and front end fully assembled. Automatic greasing of front end bearing is shown as well.*

# Grinders

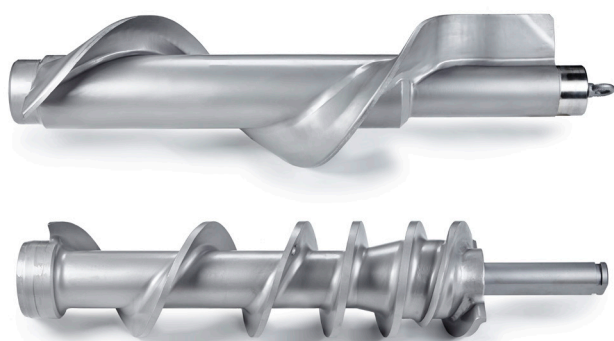
## GRINDER - DOUBLE WORM COMBIGRIND CG 160 / CG 225 / CG 300 / CG 300 HEAVY DUTY / CG 400 – THE BEAST

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.

*CombiGrind CG 400  
– The Beast*

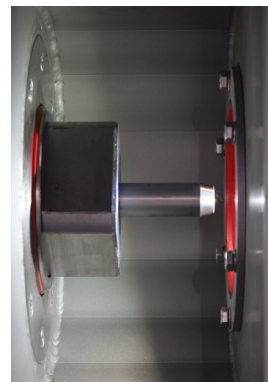


High performance grinding within a wide capacity range is achieved through a low-tolerance, rigid design with smoothly shaped worms, hand-forged, welded, and ground superfine by skilled Danish craftsmen combined with the smooth surfaces of a high precision CNC milling lining



# Grinders

## GRINDER - DOUBLE WORM COMBIGRIND CG 160 / CG 225 / CG 300 / CG 300 HEAVY DUTY / CG 400 – THE BEAST



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



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

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## GRINDER - DOUBLE WORM COMBIGRIND CG 160 / CG 225 / CG 300 / CG 300 HEAVY DUTY / CG 400 – THE BEAST

CombiGrind CG 300.



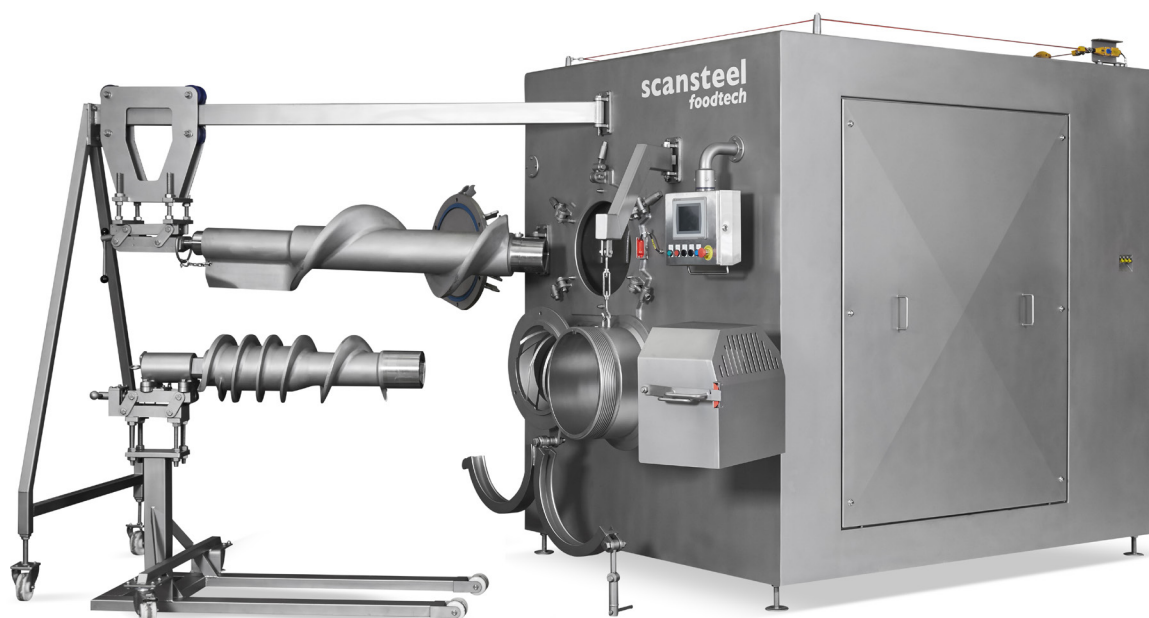
*Fresh soft meats as well as tempered or hard frozen blocks are effectively processed jointly or separately without changing any mechanical components due to the ingenious design of hopper, transfer area between the worms combined with effective fixation of the frozen blocks. Narrow tolerances eliminate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



*Operator control with easy-to-understand push button operation of start, stop, and emergency. Pre-setting of worm 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 foodtech scanControl function can be set to optimize the feeding worm speed in relation to the grinding worm, thus reducing grinding capacity flow fluctuations.*

# Grinders

## GRINDER - DOUBLE WORM COMBIGRIND CG 160 / CG 225 / CG 300 / CG 300 HEAVY DUTY / CG 400 – THE BEAST



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

Easy and effective cleaning of both feeding worm and grinding worm, 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 for CombiGrind CG 225, CG 300, CG 300 Heavy Duty.*

# Mixers & Mixer/Grinders

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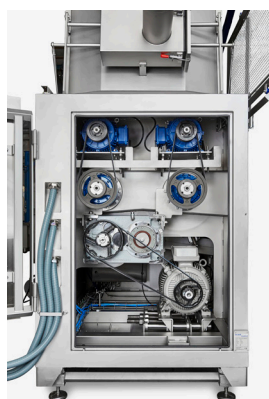
## TWIN SHAFT MIXER GRINDER - TSMG SERIES



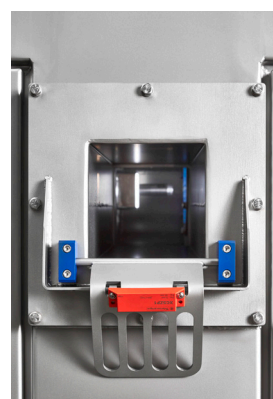
scansteel foodtech Twin Shaft Mixer/  
Grinder – TSMG 1250/200



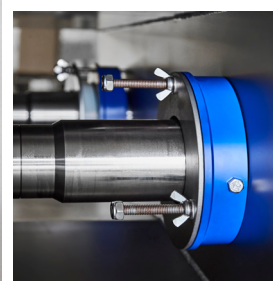
Electrical cabinets/operating  
panels, Allen Bradley or  
Siemens as standard.



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



Hygienic zones.





# Mixers & Mixer/Grinders

## MIXERS FROM 200 L - 12,000 L



*Twin Shaft Mixer Intermeshing, TSMI Series.*

scansteel foodtech supplies a full range of Mixers and Mixer/Grinders for the global food processing industry as well as the global pet food industry. Our Mixer and Mixer/Grinder 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 & Mixer/Grinders

## 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 one 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 secure 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

### 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 & Mixer/Grinders

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## MIXERS FROM 200 L - 12,000 L



*Twin Shaft Mixer, Standard  
TSM Series.*



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



*Large hygienic space for easy cleaning and maintenance.*



# Mixers & Mixer/Grinders

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## TWIN SHAFT MIXER INTERMESHING GRINDER SERIES



scansteel foodtech Twin  
Shaft Mixer Intermeshing  
– TSMI Series From 400 L –  
12,000 L.

Rear view of mixing  
container showing  
intermeshing  
construction.



Optional mirror polished mixing container and  
mixing wings.

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

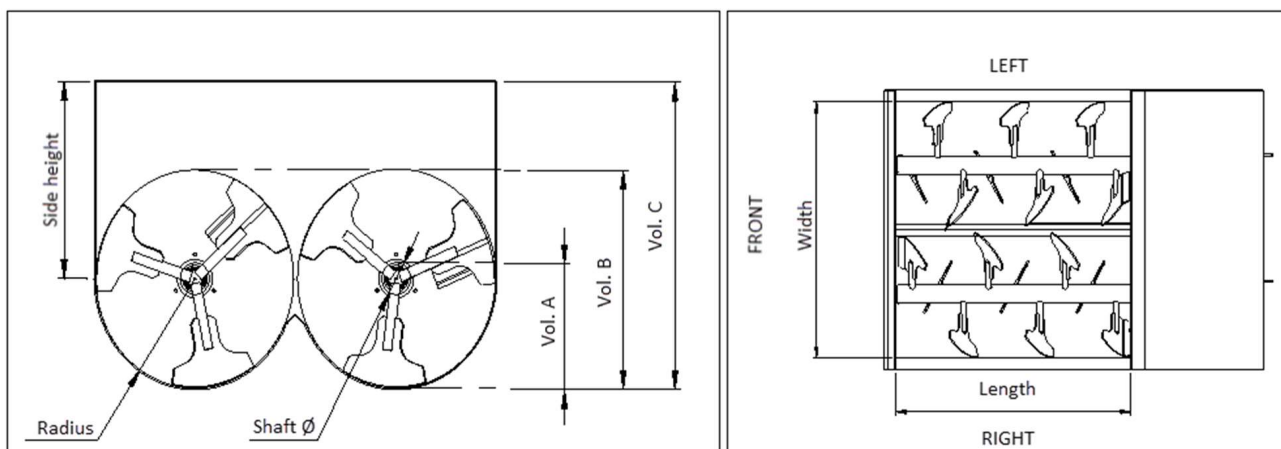


Stainless steel worm and stirring device.

# Mixers & Mixer/Grinders

## TWIN SHAFT MIXERS, TSM & TSMG SERIES VOLUME & DIMENSIONS CHART

To determine correct mixer size and batch size in kg when quoting a scansteel foodtech mixer please observe the following guidelines for sizes and volumes:



Mixers Type TSM & TSMV	Volumes, Liter			Mixer Container Inside Dimensions, mm	
	A	B	C	Length	Width
200	73	140	206	680	680
400	144	284	414	860	860
750	224	446	789	1000	1000
1250	428	851	1264	1240	1240
1750	642	1278	1860	1420	1420
2250	808	1612	2308	1540	1540
2750	975	1969	2831	1640	1640
3500	1249	2499	3579	1790	1790
4250	1494	2966	4403	1880	1880
6250	2188	3474	6225	2140	2140
7500	2598	5152	7578	2260	2260
12000	4125	8213	12203	2640	2640

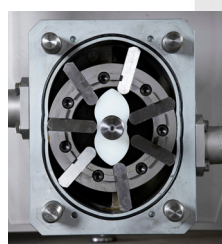
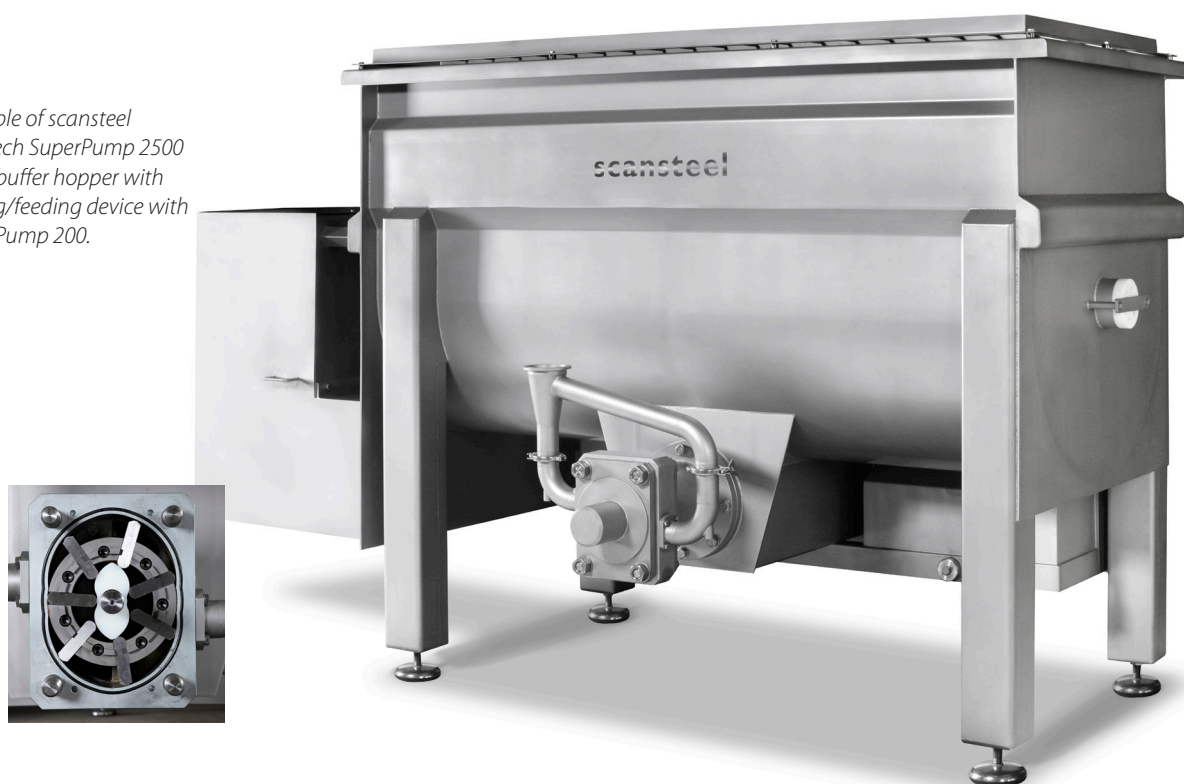
Updated: June 2018/etp

# Pumps

## 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. Motor for pumps is designed according to pump application.

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



*2500 L silo/buffer hopper with stirring/feeding device. Note that the stirring device feeds products to the centre for discharge into SuperPump 200.*

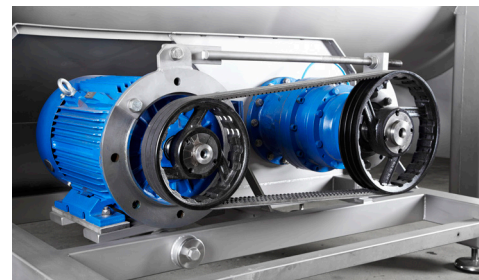


# Pumps

## SUPERPUMPS SP 200 / SP 250 / SP 290

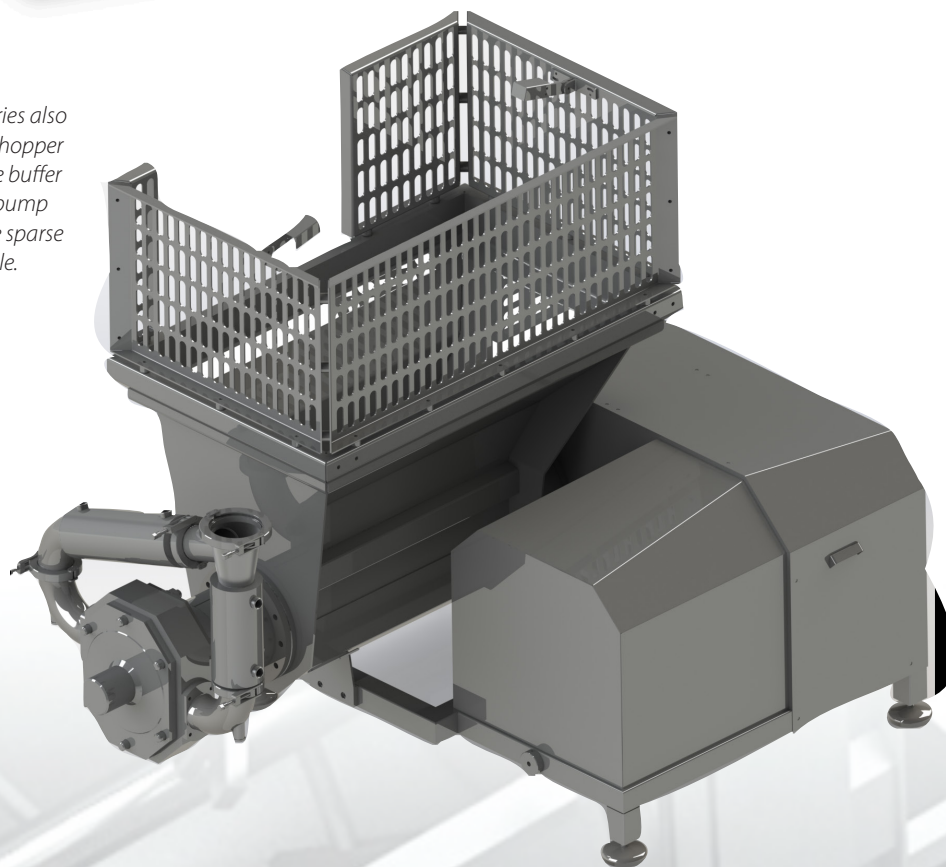


*The transmission of a SuperPump consists of individual planetary gear box and electric motor.*



*Pump transmission.*

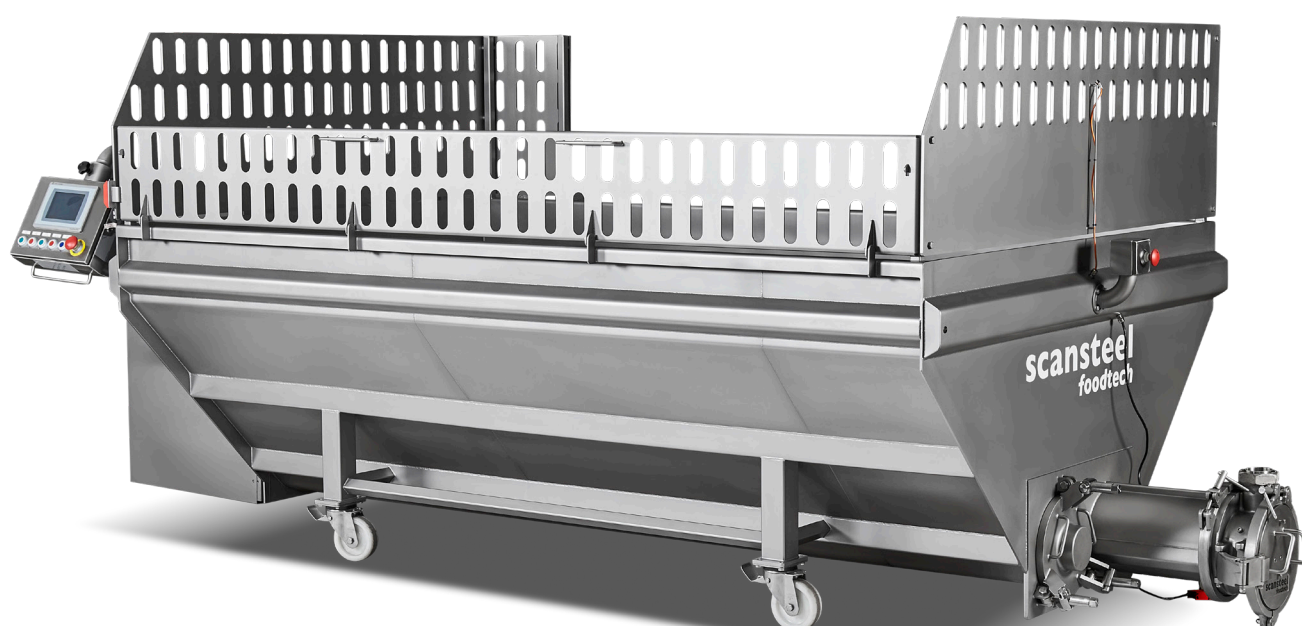
*The SuperPump series also comes with infeed hopper only with small size buffer hopper. Suited for pump applications where sparse footprint is available.*



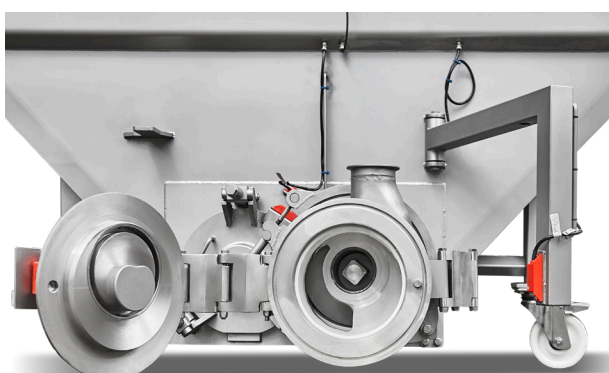
# Pumps

## CONTIPUMPS 250/500 L – 10,000 L

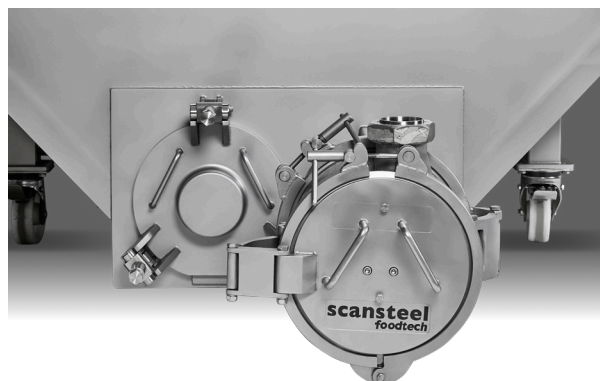
The scansteel foodtech ContiPump series is for less Heavy Duty applications such as pre-mixers being fed into an emulsifier as well as for various buffer/storage/silo applications. The buffer hopper comes in two versions: a single feeding screw or a twin screw hopper, where one screw feeds/drives the ContiPump and the other prevents/limits bridge building.



*ContiPump 4000/250 Twin Screw shown on above picture. ContiPump 4000/250 Twin Screw shown on above picture. Shown fully assembled ready for production. Shown with all safety rails in position.*



*ContiPump pump housing, hinged.*



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

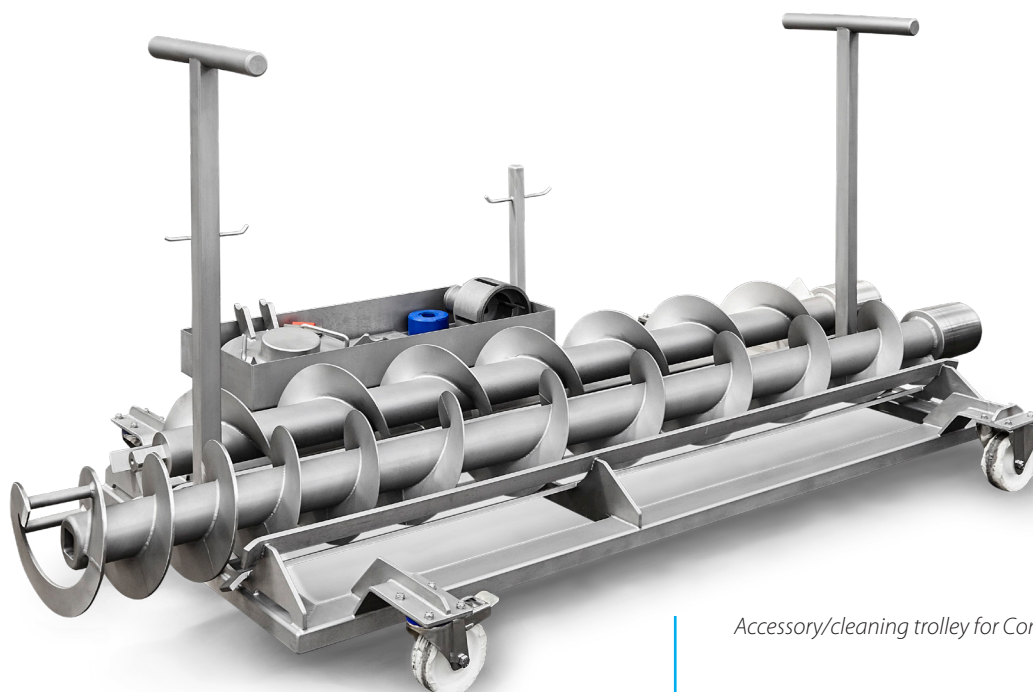
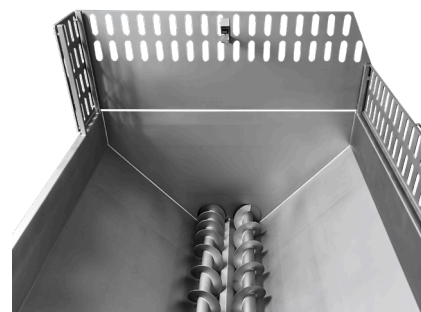
# Pumps

## CONTIPUMPS 250/500 L – 10,000 L



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

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



*Accessory/cleaning trolley for ContiPump.*



# Emulsifiers – Pump Fed

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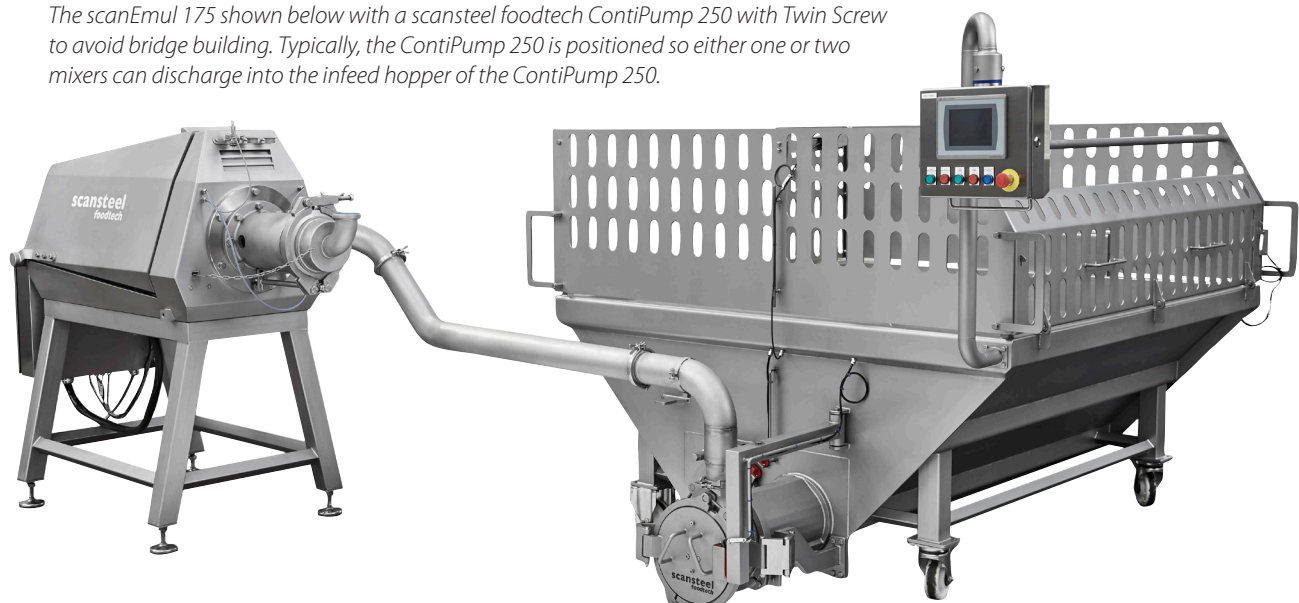
## SCANEMUL 175

The scansteel foodtech scanEmul 175 is an emulsifier for production capacities ranging from 2000 – 7000 kg/hours. 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 two versions, pump fed or hopper fed. For hopper fed applications, the hopper is a stand-alone hopper with a single or a double 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 secure good access for mounting/dismounting of knife sets as well as for easy access at periodical maintenance.*



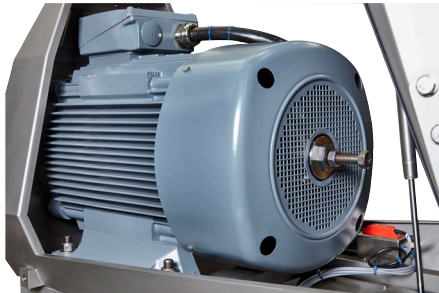
*The scanEmul 175 shown below with a scansteel foodtech ContiPump 250 with Twin Screw to avoid bridge building. Typically, the ContiPump 250 is positioned so either one or two mixers can discharge into the infeed hopper of the ContiPump 250.*



# Emulsifiers – Pump Fed

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foodtech

## SCANEMUL 175



Close-up view with motor access.

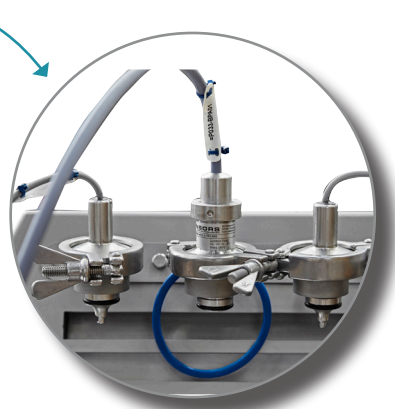
scanEmul 175  
shown with  
motor cover in  
open position for  
easy access.



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



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



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

**scansteel**<sup>®</sup>  
foodtech

## EMULSIFIER, QUADROCUT 225 / PENTACUT 225



QuadroCut 225.

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





# Emulsifiers – Pump Fed

## EMULSIFIER, QUADROCUT 225 / PENTACUT 225



### HEAVY DUTY CONSTRUCTION FROM THE GROUND UP!

The scansteel foodtech QuadroCut 225 / PentaCut 225 is 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 processors' workshop by trained technicians. As such, the only thing the machine operators must do is to replace the knife cassette at agreed intervals.

#### Knife Set Combinations:

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



### TECHNICAL SPECIFICATIONS

Motor size:	<ul style="list-style-type: none"><li>• Standard range: 90 kW – 200 kW.</li></ul>
Emulsion production capacity:	<ul style="list-style-type: none"><li>• 2000 – 25,000 kg/hour.</li></ul>
Electrical controls:	<ul style="list-style-type: none"><li>• Allen Bradley operator panel and PLC.</li><li>• Siemens operator panel and PLC</li></ul>
Emulsifier knife set speed:	<ul style="list-style-type: none"><li>• Frequency controlled speed of 1800 – 3000 rpm.</li><li>• 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 emulsifier</li></ul>
Main bearing:	<ul style="list-style-type: none"><li>• Oil filled bearing. Oil cooled.</li></ul>

# Gravy -/Brine Systems

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## SCANGRAVY

The scansteel foodtech scanGravy mixing and storage series has been designed to manufacture a wide range of food gravies and brines, from light weight gravies to heavy viscous gravies and brines. 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.*



*scansteel foodtech high speed dry ingredients addition Venturi system. For addition of all kinds of dry "challenging to add" ingredients. Prevents air injection into gravy during production of same.*



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



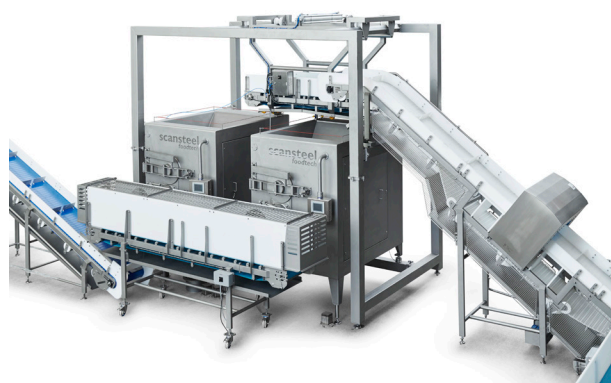
*Pumps are positioned/mounted on own frame for easy access at inspection/ maintenance, etc. In addition, the pump of the scanGravy mixing unit can be equipped with its own knife system for eliminating lumps in "challenging to produce" gravies.*

# Product Transfer Equipment

## LOGISTIC SYSTEMS

scansteel foodtech manufactures a wide range of:

- Screw conveyors – inclined and horizontal.
- Giraff screw conveyors (horizontal/vertical as one unit)
- Vertical screw conveyors – for mounting directly on outlet of grinders.
- Lifting devices – single/double column.
- Tilt dumpers/swing loaders, hydraulic – single and double column.
- Silo buffer systems from 500 L – 12,000 L.
- Weighing and batching systems – manual or automatic dosing of pre-programmed batch sizes.



*Example of inclined belt conveyor with metal detector.*



*Unpacking/batching table. Table split into two units: one for unpacking of frozen blocks and one for weighing of batches.*



*Weighing and batching station, seen from infeed side.*



*Weighing and batching station, seen from discharge side. Weighing belt positioned on load cells. Drip tray underneath to prevent dripping on floor.*



*Full range of single and double column lifting devices.*



# Product Transfer Equipment

**scansteel**<sup>®</sup>  
foodtech

## LOGISTIC SYSTEMS

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



*Top view of scansteel foodtech superGiraff, showing stirring/feeding device.*



*scansteel foodtech standard Giraff for positioning under a grinder and/or a flaker.*



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

# Product Transfer Equipment

scansteel®  
foodtech

## LOGISTIC SYSTEMS

Lifting devices – Single and Double column – For all types of 220/300 liter trolleys and boxes/Dolavs 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 liter trolley.*



*Detail showing how forks for  
200/300 liter trolley work.*

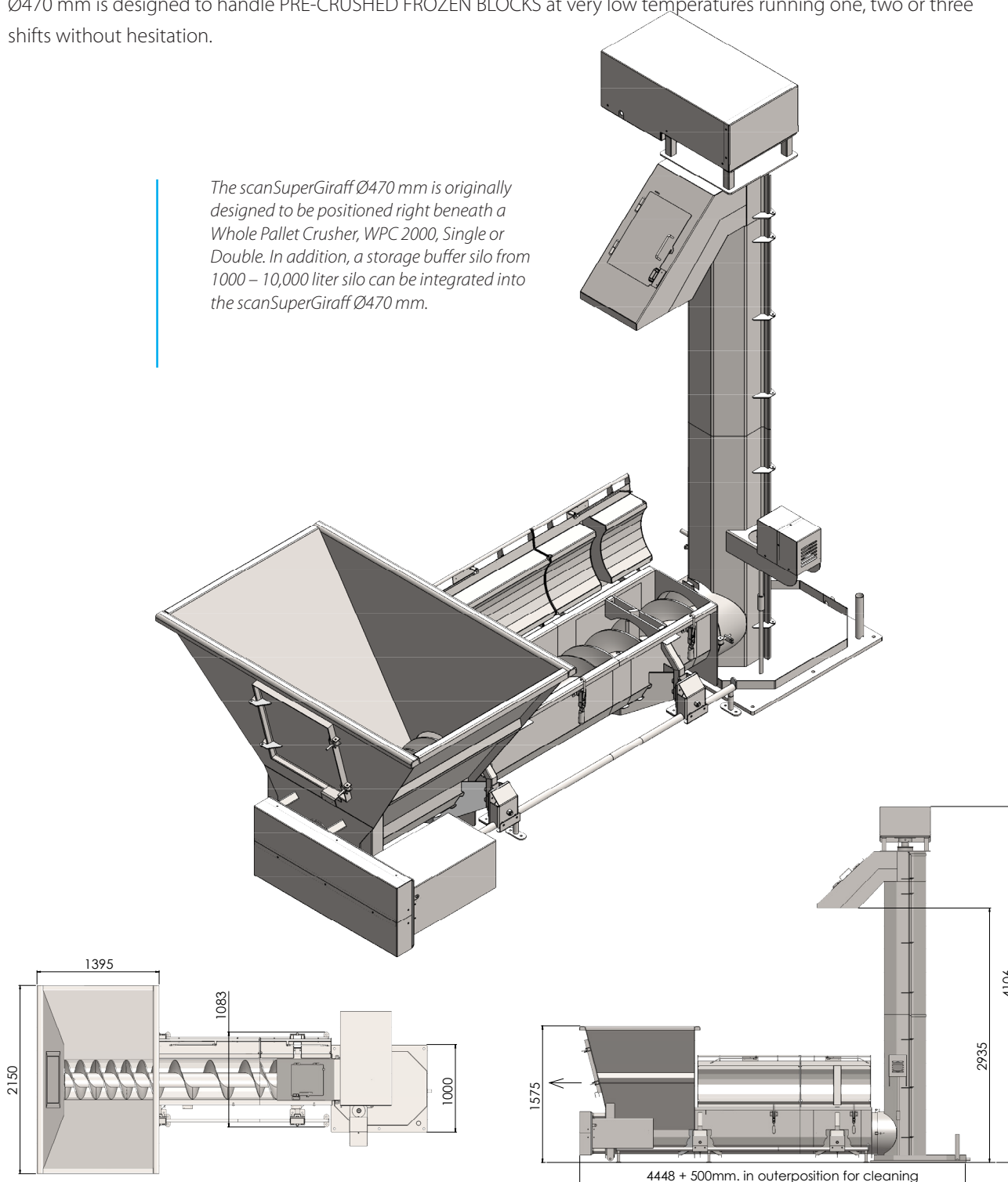
# Product Transfer Equipment

scansteel®  
foodtech

## WPC 2000-SINGLE & WPC 2000-TWIN

This is probably the most Heavy Duty horizontal/vertical screw conveyor available on the market. The scanSuperGiraff Ø470 mm is designed to handle PRE-CRUSHED FROZEN BLOCKS at very low temperatures running one, two or three shifts without hesitation.

*The scanSuperGiraff Ø470 mm is originally designed to be positioned right beneath a Whole Pallet Crusher, WPC 2000, Single or Double. In addition, a storage buffer silo from 1000 – 10,000 liter silo can be integrated into the scanSuperGiraff Ø470 mm.*



*Another design parameter is that the scanSuperGiraff Ø470 mm occupies only little footprint meaning that it can easily fit into customers' existing production room.*



# Cheese Industry

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# Cheese Industry



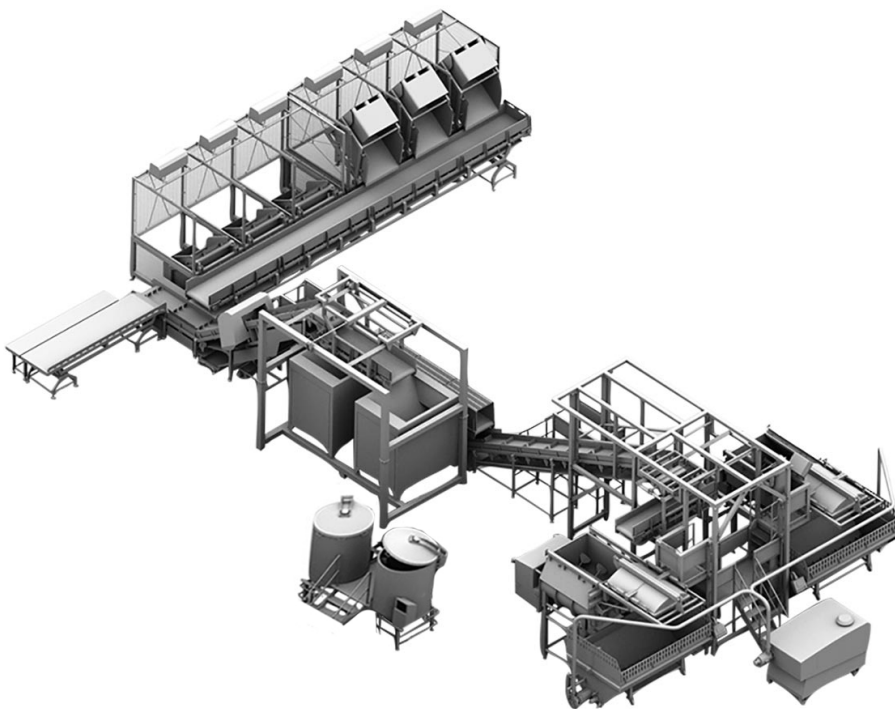
scansteel foodtech is one of the most innovative companies globally, when it comes to the cheese industry. scansteel foodtech focuses and specializing within processed cheese preparation, where we are designing, engineering, manufacturing, installing and servicing single machines and equipment for the cheese industry.



*In addition to our range of cheese extruders model MGX, manufactures and supplies scansteel foodtech also in final emulsifier FE 250 to the processed cheese preparation industry. The final emulsifier is typically used for final emulsifying of emulsions, where particle size reduction needs to be at its maximum.*



*In addition to our standard range of processed cheese preparation machines and equipment scansteel foodtech develops individual tailormade machines and equipment in co-operation with our customers. scansteel foodtech manufactures and supplies a range of cheese extruders, model MGX 250/300/400, respectively. The extruder series delivers a high product surface area combined with a high capacity output. Additionally, the extruder series is, as standard, equipped with foreign matter separation.*



## HEAVY DUTY CONSTRUCTION

*scansteel foodtech can offer a wide range of machines or complete processing lines for processed cheese suppliers. Feel free to contact scansteel foodtech for a joint conversation concerning any processed cheese preparation requirement you may have, now or in the future.*

# Cheese Industry

## SCANSTEEL FOODTECH MGX 250/300/400

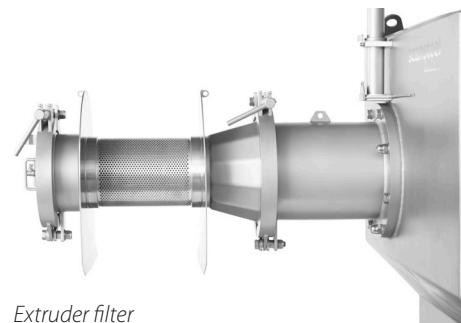
scansteel foodtech manufactures and supplies a range of cheese extruders, model MGX 250/300/400, respectively. The extruder series delivers a high product surface area combined with a high capacity output. Additionally, the extruder series is, as standard, equipped with foreign matter separation.



*scansteel foodtech MGX 400*



*Cheese Feed Guide showed right mounted Electro polished feeding screw.*



*Extruder filter*



## SUPPLY OPTIONS

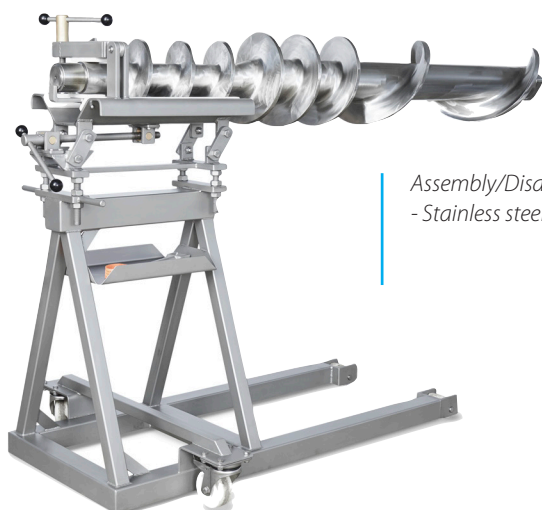
Extruders can be supplied as stand alone equipment or as part of an entire cheese processing line. High output to meet high production rate demands Up to 12,000 kg/hr.

Lower formulation costs as high surface area/small particle size of Ø2.8 mm leads to increased utilisation of functional components, i.e. young cheese intact casein due to increased and consistent melting and protein hydration/emulsification capabilities.

Minimum risk of foreign matter: no metal-to-metal contact surfaces because of foreign matter separation.

Performance capability: high output up to 12,000 kg/hr and particle size Ø2.8 or Ø5 mm.

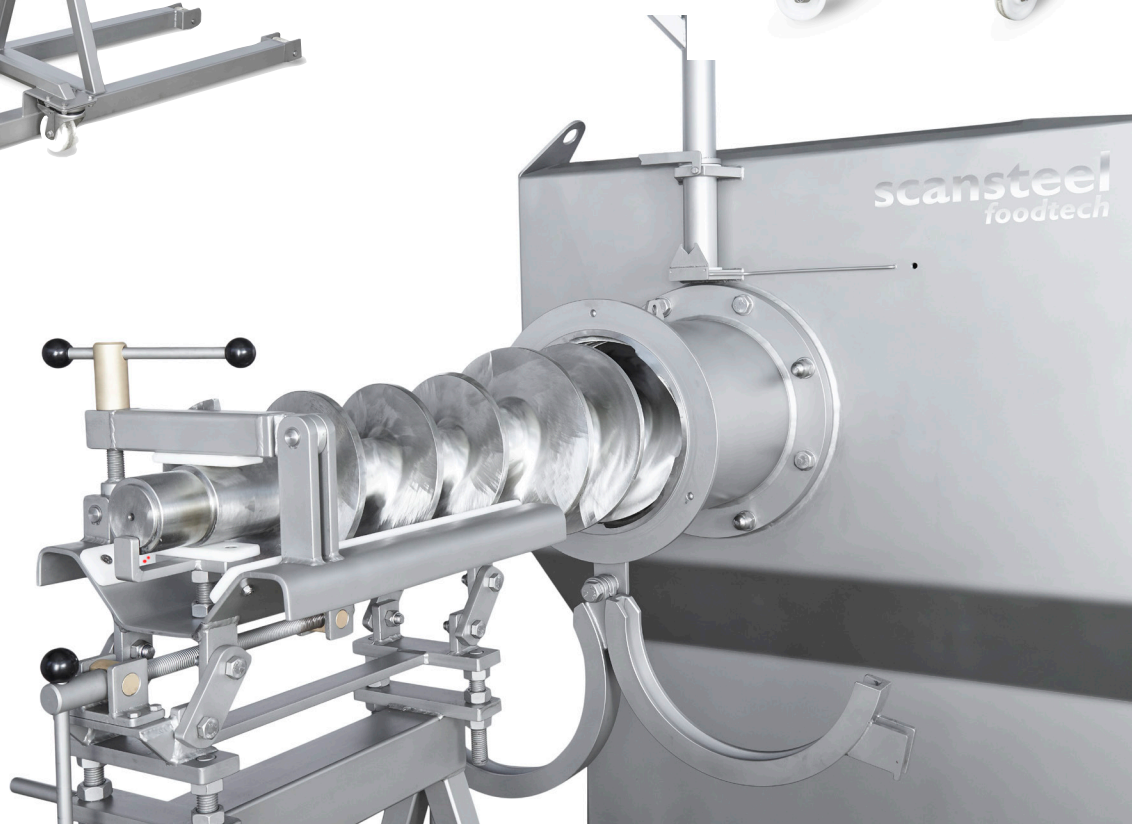
Capable to extrude frozen cheese and butter



*Assembly/Disassembly trolley  
- Stainless steel execution.*



*Accessory Trolley,  
for all loose parts.*



# Cheese Industry

## SCANSTEEL FOODTECH FE 250

Final Emulsifier  
FE 250

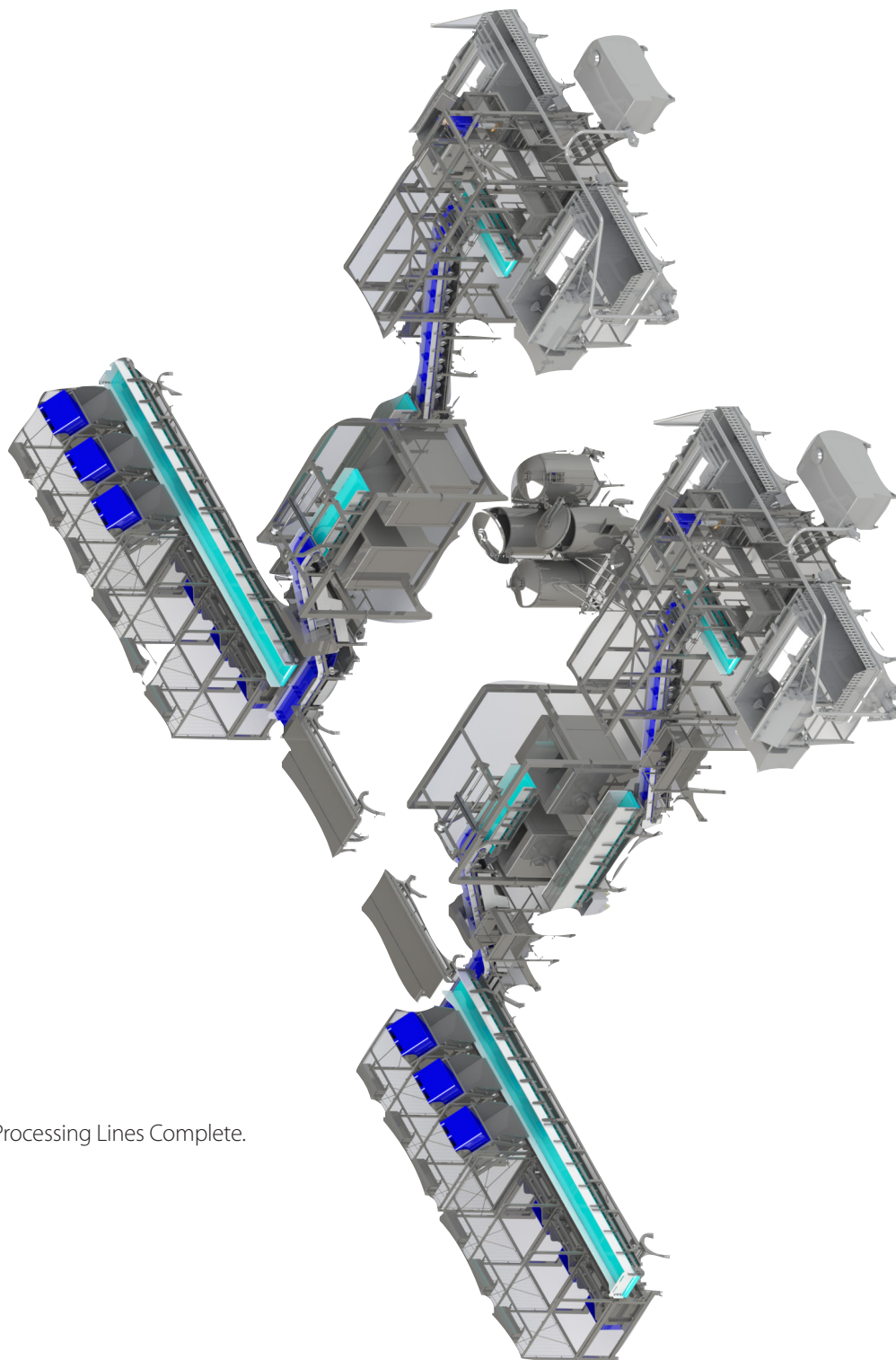


The scansteel foodtech final emulsifier FE 250 is pump fed or, alternatively, is fed directly by a scansteel foodtech emulsifier. The final emulsifier is typically used for final emulsifying of emulsions where particle size reduction needs to be at its maximum.

Typical motor size varies from 37 kW – 160 kW and production capacities typically varies from 4.000 – 20.000 kg/hour.



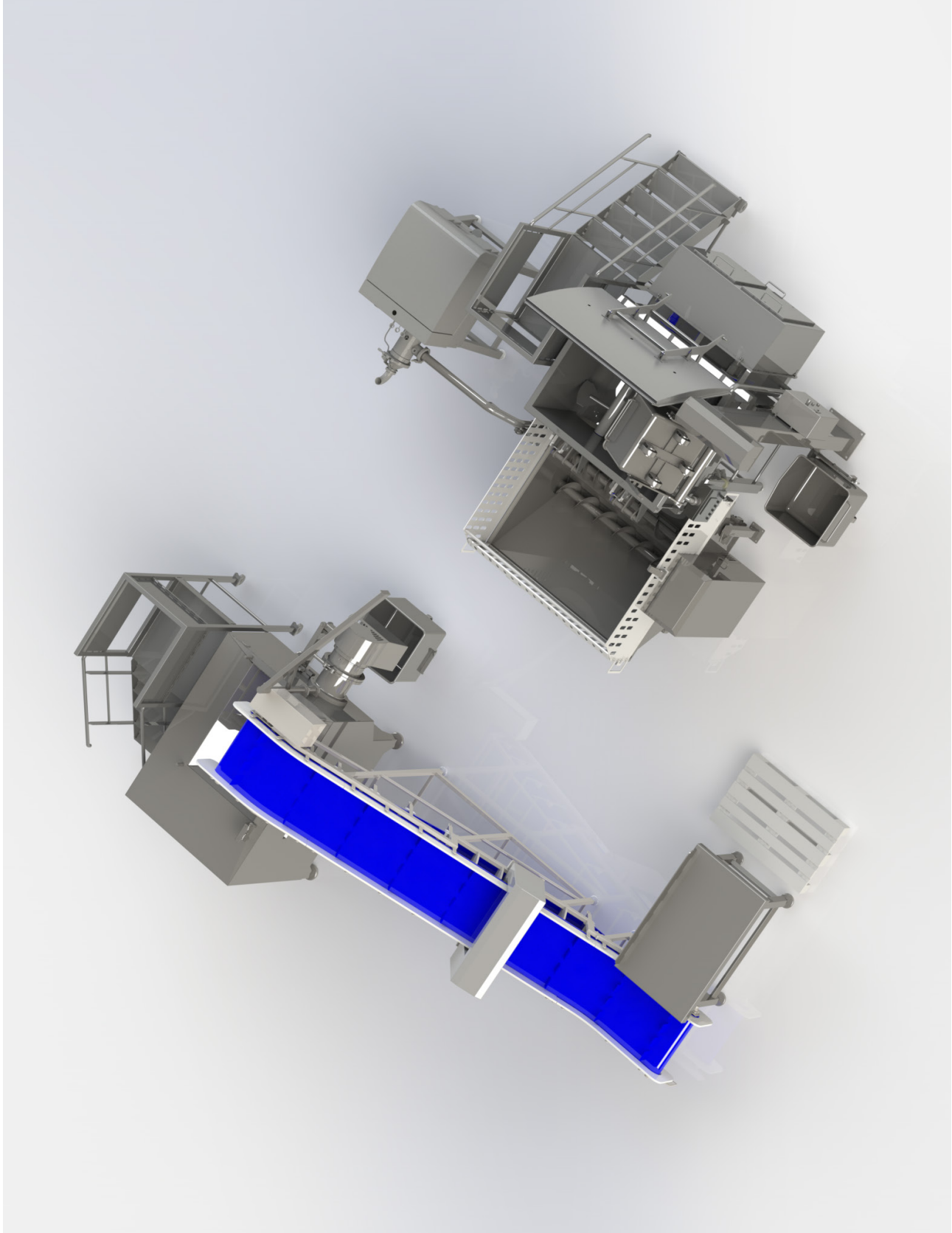
# Layout



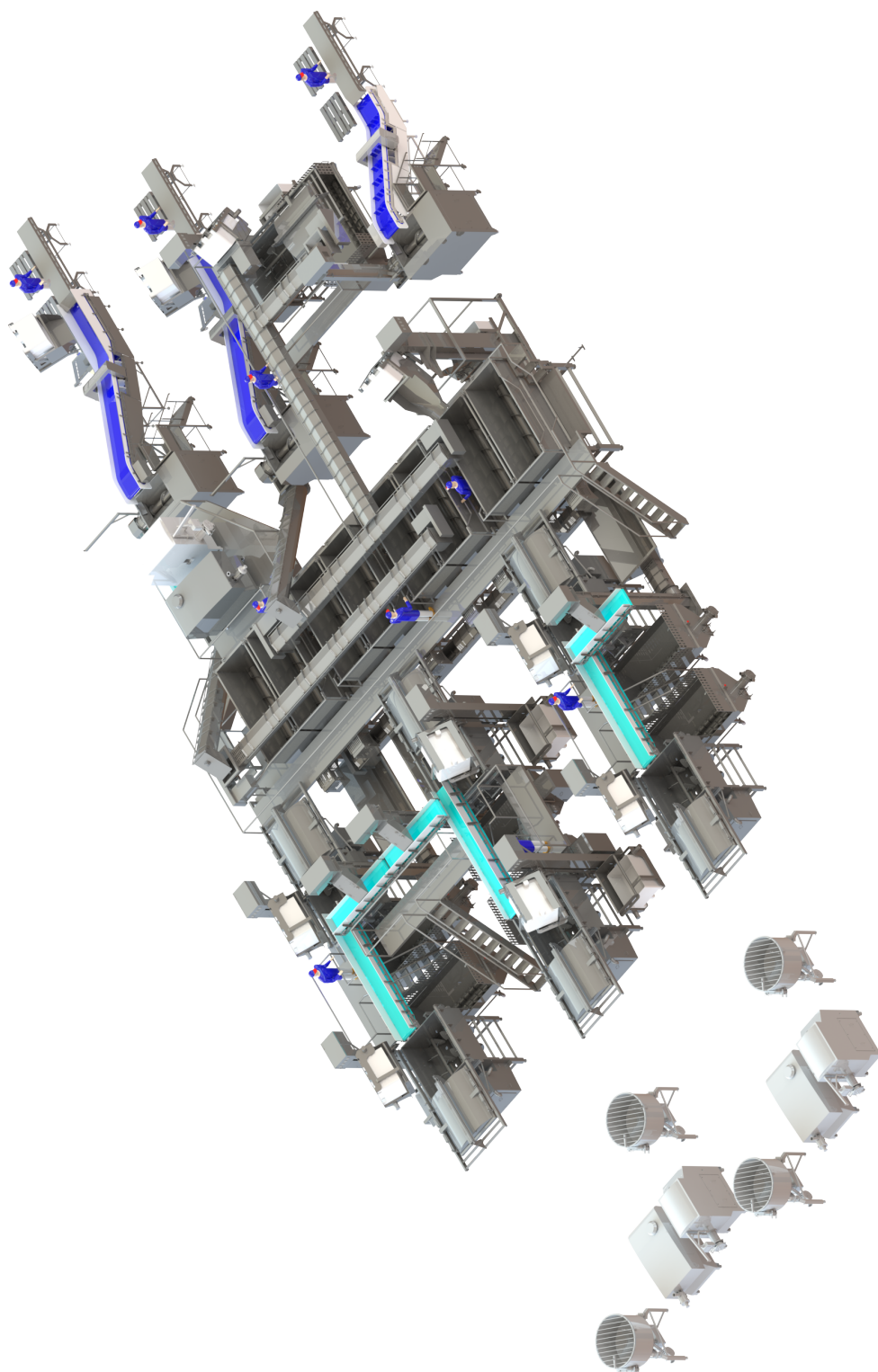
Leader in Processing Lines Complete.



# Layout

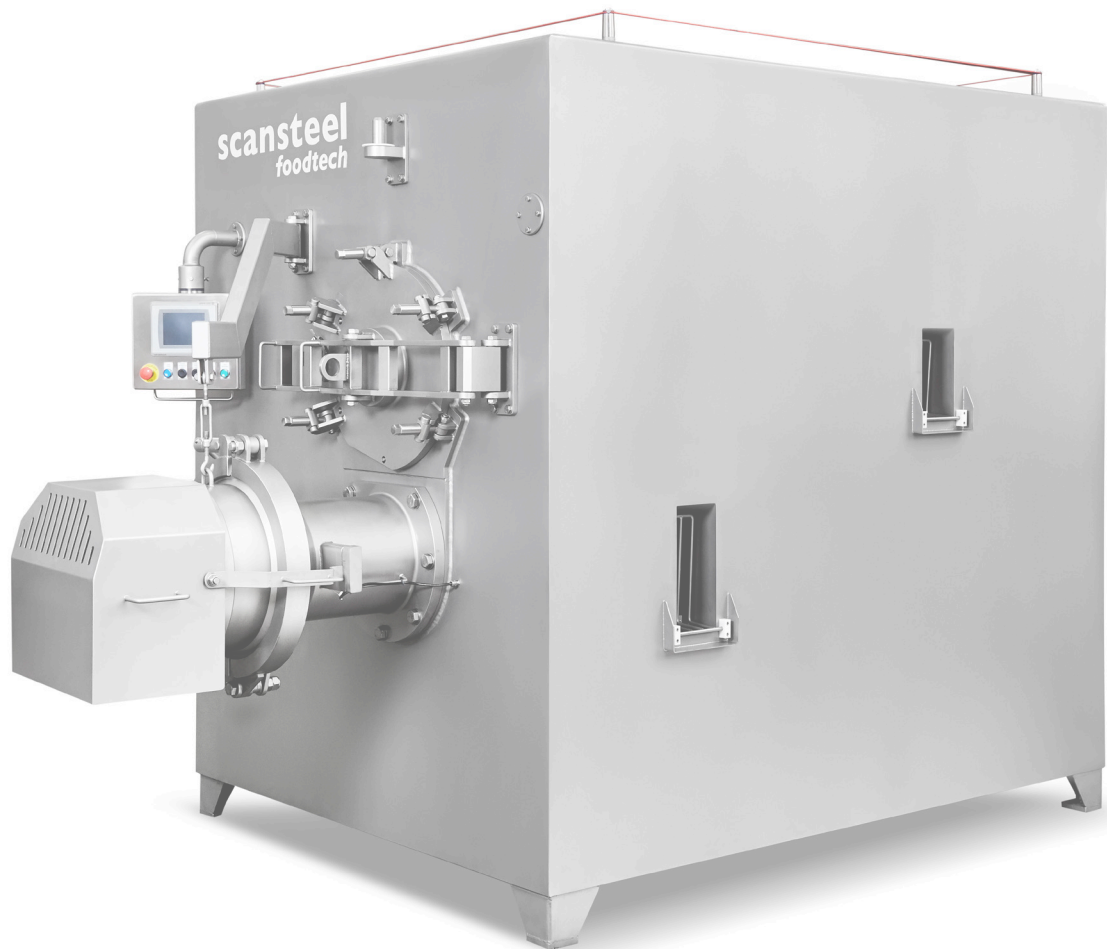


# Layout









May 2019 Edition



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