

## Simple panel control



With the introduction of its new panel generation, K+G Wetter satisfies the growing demand for self-explanatory control units which can be simply and quickly understood.

The new panel solution creates new possibilities in the world of meat processing. This progressive control unit combines modern operation via touch screen with push button technology.

The user can execute the most frequently used machine commands for hydraulic or mechanical processes.

Processes such as hydraulic loading and unloading, closing and opening of the knife lid, start and stop functions or speed changes can be simply controlled using an illumi-



nated ring key. The user will receive a sensory and visual confirmation of the commands for the best possible degree of control.

As an alternative, these commands can also be entered on the touch panel, such as different knife speeds, which are well visible on the screen and can be selected directly.

Each user can customise the panel in accordance with his own wishes and requirements. That includes setting up the most important shut-down functions for the user, such as temperature, time or bowl revolutions, on a separate large area of the panel.

All data can be viewed and controlled through the menu, such as various machine and operating data. But it also enables updating recipes and recipe management via CutControl. The latter will lead the user through the production process for each recipe step by step.

The CutVision software also enables the user to record and read out all production steps with the measurable quantities, such as times, temperature progression etc.

This ensures the most important cornerstone for quality management in the cutting production step.

[kgwetter.de](http://kgwetter.de)

### Innovative overhead rail solutions



Tecsal, founded in 1982 in Parma, offers innovative solutions for the handling of processed meat products such as bacon, cooked ham, prosciutto, salami, peperoni and sausages.

The consolidated experience and continuous research into technologies have allowed Tecsal to develop extremely versatile and cutting edge applications, such as its own overhead rail systems, rack and frames, bacon hooks and sliding units to move the racks, that can be installed in any kind of environment, process or production.

Careful and meticulous project planning, a thorough knowledge of food processes, reliable technology and high quality materials, continuous and direct technical support, and a modern and dynamic organisation have allowed Tecsal to become a leading company in handling solutions and rail systems; the

ideal partner for the meat processing industries, with thousands of installations worldwide in Europe, USA, South America and China.

MACH is the next-generation system developed by Tecsal for the automatic transportation of frames along the rail system. The whole handling is managed by touch-screen configurable terminals to easily set up all the operating parameters (speed, time, stopping space) according to the specifications of each system and the particular stage of the process; a mimic external monitor also allows real-time control of all the operations.

Compared to traditional systems, MACH presents many advantages: it drastically reduces manual operations, it guarantees fast, safe and efficient handling in any environment and conditions (such as salting, refrigerating, freezing cells), an advanced process management, low operating costs and greatest productivity index.

Wherever there is a need for con-



Included in the many products displayed by Frey at the recent IFFA exhibition, their WK98 grinding head system is designed for the use as an attachment in connection with a Frey vacuum stuffer. This opens a new dimension in the production of raw and coarse products. Due to the Frey rotor pump system the product is evacuated and continually led to the cutting set of the grinding head. The ripening process and production time can be shortened hereby. Before the product is led into the filling tube it is grinded to the size of the end granulation. An obviously higher product quality can be achieved regarding the finish and hygienic standard. The usual heating and contamination during the standing times is reduced. One to two working steps can be saved due to the integration of the filling and grinding process. The transport ways are shortened. The grinding head is simply installed in place of the linking gear. Four or five part cutting sets of 98mm can be used. For the production of minced meat a cutting set for Freeflow is optionally available.

[frey-online.com](http://frey-online.com)

tinuous and quick heavy loads handling, for long distances and large spaces; with Tecsal's MACH system all these difficult manual operations are no longer necessary.

[tecsal.com](http://tecsal.com)

### New office in Malaysia for BRF



BRF's new office in Asia, located in Kuala Lumpur, Malaysia, will accelerate the company's international expansion, especially in Southeast Asia and the Middle East.

"We see a big opportunity in Malaysia as a global platform for supplying Halal consumer markets around the globe," Simon Cheng, BRF's general director in Asia, told International Meat Topics.

BRF already operates four plants on the continent. The new office will enable the company to compile relevant information more rapidly and to accelerate the mapping of new investment opportunities in the region.

[brf-global.com](http://brf-global.com)

### Joint venture in China



The Freund machine factory is now represented by a new sales, service and production site in China.

Together with the Chinese partner Mado (Beijing) Machinery Production Co Ltd, Freund has established a joint venture under the name of Freund-Mado Food Machinery & Technology China Co. Ltd, headquartered in Beijing.

Freund is reinforcing its position in the critical Chinese market and strategically expanding its own made-in-Germany product range with stationary table band saws for worldwide distribution.

Freund has already been active in the Chinese market for over 20 years with a sales and service representative.

[freund.com](http://freund.com)

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