

FREUND PRESENTED THE WORLD'S FIRST ELECTRICAL STUNNER WITH CONTINUOUSLY DATA TRANSFER TO THE CLOUD



The machine factory Freund introduces the world's first stunner STUN-E6 with continuously data transfer to a cloud.

The professional anaesthesia has an important role during the slaughter process. Here it is essential to connect the ethical requirements of the animal welfare with an efficient and economic approach and a good meat quality. Simultaneously, the ongoing process should be documented in a clear and comprehensive way. The company Freund has achieved to put all these requirements into the world's first electric stunner with connection to the cloud.

The anaesthesia program is characterised by the possibility of recording the collected anaesthesia parameters in a cloud. The data are continuously transferred to the cloud while having permanent internet connection. Therefore, there is the advantage of a worldwide access to the collected data. The security of the data is provided by a password regulation and by an encryption.

The stunning programs can be set up for different types of animals, animal sizes and different operating modes. The minimum stun time but also the choice of head anaesthesia and heart anaesthesia programs are examples of stun parameters that can be set. The affordable STUN-E6 is consequently well adapted for various requirements in small and medium companies.

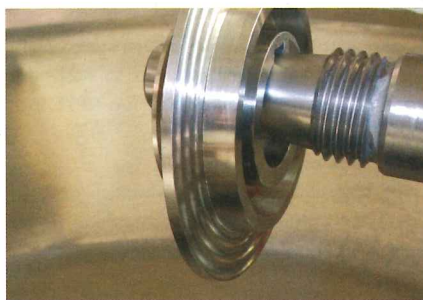
There is a better slaughtering in compliance with the stringent requirements of the animal welfare legislation which is achieved with less blood spots, bone fractures and good meat quality.

The stunning quality is also improved by the sinusoidal frequency modulation and the rise of amperage got even faster.

FREUND also offers the annually required inspection of any existing electric stunning devices. The inspection checks the compliance to the animal welfare slaughter regulation, the ordinance on industrial safety and accident prevention regulations. Meeting the requirements, the stunner gets an inspection sticker and a test certificate.

www.freund.eu

CLEVER DETAILED SOLUTIONS ARE SETTING NEW HYGIENE STANDARDS



Wherever food is being processed, special safety regulations apply. Therefore, all machines and systems used in such an environment are subject to the highest hygienic requirements. However, machines are generally cleaned by hand which results in a residual risk regarding the resulting cleanliness. K+G Wetter has the remedy and has created clever detailed solutions for the highest degree of hygiene.

Dirt can collect in the smallest dips, cracks or slits, around damaged seals, welding seams or surfaces and endanger the hygienic conditions for meat processing. That is why K+G Wetter designs its machines in such a way that they are closed off by a stainless steel casing on all sides. Special seals on the inspection openings prevent dust or moisture from entering the machine. And large cutters exposed to high temperatures can be equipped with external ventilation systems for additional safety. All the stainless steel surfaces of K+G Wetter machines are designed as such that cleaning

water cannot collect anywhere but runs off the sloped surfaces.

Cleanliness even in places which cannot be seen

K+G Wetter pays special attention to the connections from the power units to the rotating components, such as mixer shaft, feeder worm and meat worm or cutting knife which are being powered by the knife shaft. The seals of the mountings of all shafts for grinders and mixer grinders manufactured by K+G Wetter are of course made of high-quality sealing units. However, hygienic safety is improved to a maximum - with rinse drains behind the mixer shaft, feeder worm or meat worm. They connect seamlessly to the actual power unit. Using a simple water hose, the area behind the shafts can be rinsed with water and cleaned with additional cleaning agents using the rinse connections on the machine body. Areas obstructed from view can be cleaned in the best possible way in case of a contamination. The cleaning water is led to the outside through an outlet drain across the machine floor.

Special solutions for a maximum degree of hygiene

Another advantage of some K+G Wetter machines, such as the mixer grinder MW 200 and the mixer automatic grinder MAW 160 L, is a special hygiene solution. For these machines, the product area - the mixing hopper - and the drives are completely separated. In terms of hygiene, there is no higher degree of safety. New hygiene standards are also being set by the new range of angle grinders and mixer angle grinders E 130 mm / G 160 by K+G Wetter. Thanks to "Easy Access", a rather large opening to the mixing room, any cleaning work on the grinder will be faster while also being more thorough.

The cutters manufactured by K+G Wetter also impress with additionally installed features. The knife shaft seal which is the area in which the knife shaft enters the machine body of the cutter, is a special challenge for any hygiene effort. Despite high-quality seals, liquid product can push in the direction of the knife shaft in this area. In order to prevent this, K+G Wetter has developed a special solution: A labyrinth disk catches liquid product even before it can make its way to the seal level. The disk can of course be simply removed from the knife shaft to be cleaned. This system not only improves the hygienic standards for cutters but also increases the machine's service life because seals and bearings are better protected.

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