

CONTIjet®



CONTIjet®

> The continuously operating CONTIjet® from Schröter dries, cooks, smokes, bakes, cools, and pasteurizes in a single process step – fast, efficient, and without high staff costs. Automatic stick supply, removal of sticks, and stick refeeding with cleaning guarantee automated processes. This offers great advantages to clients who produce in large quantities. The size and design of the installations are adapted individually to structural conditions of clients' facilities.

NONSTOP PRODUCTION

THE CONTINUOUS CONTIjet® SYSTEM WITH INDIVIDUAL CONVEYOR SYSTEM IS IDEAL FOR THE PRODUCTION OF LARGE VOLUMES. THE GOODS ARE PROCESSED IN ONE CONTINUOUS PROCESS FROM THE HEAT TREATMENT THROUGH THE COOLING AND THE FINAL PACKAGING.

Schröter tailors the functions and the conveyor system to the requirements of each individual client. This way, the amount of steam, the temperature, and the processing time can be varied and combined as desired. This results in many production options and the optimal parameters for every product.

This is how the automatically controlled CONTIjet® systems always produce consistently high quality. With the Schröter technology, standardized meat and poultry products such as hot dogs and sausages as well as various convenience products can be refined to make top products. For example, a fine-meshed stainless steel belt safely transports very thin and narrow products. The continuous cleaning system of the

transport conveyor in a closed-circuit water system with filter system ensures the highest level of hygiene. The time-saving, automated loading and unloading system is optional. In short: the CONTIjet® means optimized production times, low staff costs, and the highest product turnaround in a small area.

Schröter attaches great value to achieving the best quality and reliability because the continuous systems are in constant use. We design and tailor our systems for the type and scope of the intended use and the specific basic conditions of your operation so that they comply with your long-term objectives.

- 01 + 02 Product examples:
wieners and cordon bleu
- 03 Loading and unloading using
robot technology
- 04 Automatic loading zone



01



02



03

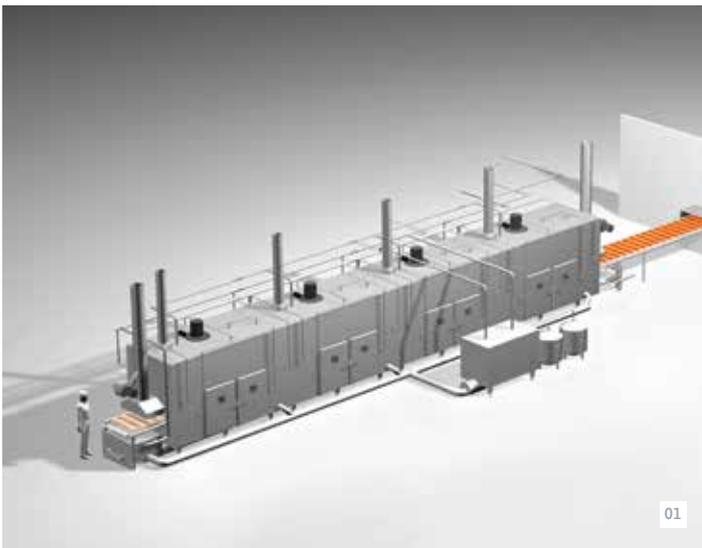
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AN OVERVIEW OF CONTIjet®

THE CONTINUOUS CONTIjet® DRIES, SMOKES, COOKS, BAKES, CHILLS, AND PASTEURIZES IN A SINGLE PROCESS STEP.



- 01 + 02 H line: belt conveyor system for single-line flow
- 03 V line: chain conveyor system for hanging products
- 04 V line: chain conveyor system with subsequent line-converter station

