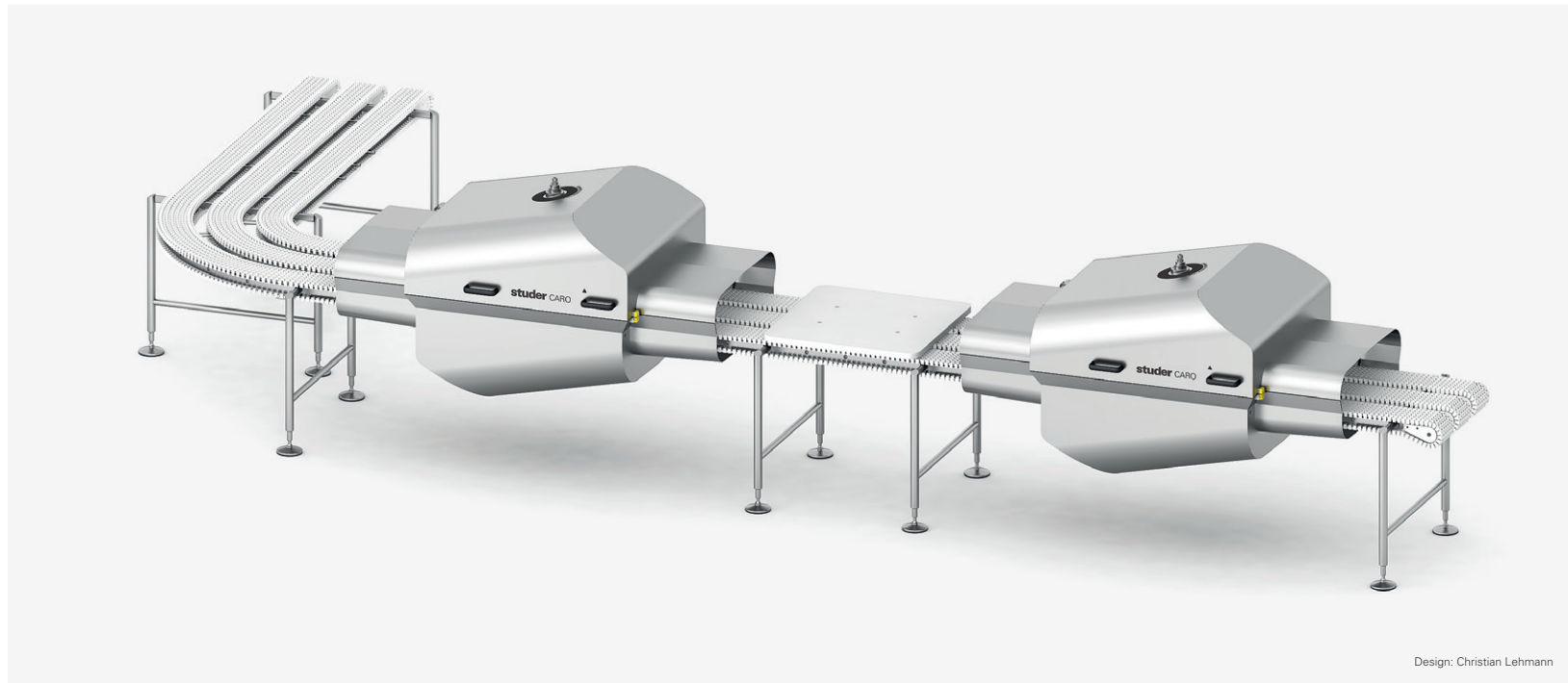


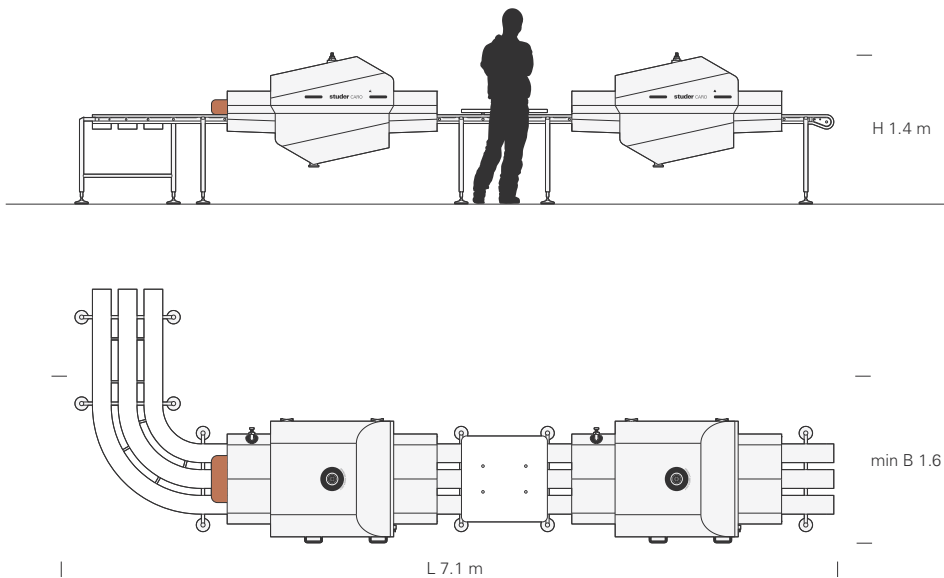
## Smooth system integration

Integrated processes are of essential importance in industrial production. By placing one or several slicer and/or packaging machines upstream, the innovative and unique high-pressure water jet technology ensures hygienic cleaning, which in turn maintains a high level of quality assurance for the products at all times. Additional drying ideally prepares the product for downstream process steps.



Design: Christian Lehmann

### Installation plan 1:70



		Caro 100	Caro 200	Caro 300
<b>Meat</b>	Type of meat	red + white	red + white	red + white
	Shapes of meat	variable	variable	variable
	Meat sizes	50-800 mm	50-800 mm	50-800 mm
	Meat heights	25-250 mm	25-250 mm	25-250 mm
	Transport	laid flat	laid flat	laid flat
<b>Troughput</b>	meat-specific	+	++	+++
<b>Serial components</b>	Cleaning module 1	4 nozzles	6 nozzles	8 nozzles
	Belt washer	built-in	built-in	built-in
	Cleaning module 2	4 nozzles	6 nozzles	8 nozzles
	Spray off module	2-fold	2-fold	2-fold
	Conveyor belt	variable	variable	variable
	High-pressure pump	150 bar	150 bar	150 bar
	Control system	Siemens	Siemens	Siemens
	<b>Special components</b>	Soaker	optional	optional
Dryer	optional	optional	optional	
Drain pan system	optional	optional	optional	
CIP self-cleaning	optional	optional	optional	
Waste water handling	optional	optional	optional	
Worktop	optional	optional	optional	