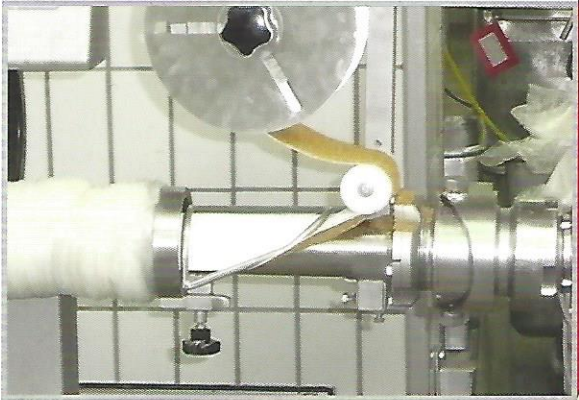


DH 711 SYSTEM

THE INNOVATIVE DOUBLE-HORN

The innovation for decorative partial spice coatings of sausages - hams - poultry products - salamis



AUTOMATION = OPTIMIZATION

- PROFITABLE USE OF THE ORIGINAL SUN SPICE TECHNOLOGY
- PARTIAL SUN SPICE COATING IS APPLIED EVENLY AND QUICKLY
- SIMPLE AND QUICK CHANGE-OVER OF SUN SPICE REELS - UP TO 40M PER REEL
- USE OF DOUBLE CLIPPING EQUIPMENT
- NO ADDITIONAL MANUAL HANDLING NEEDED
- IMPROVED USE OF MACHINE CAPACITIES
- POSSIBLE COMBINATION WITH:

SUN SMOKE
SUN CARAMEL
SUN FLAVOR

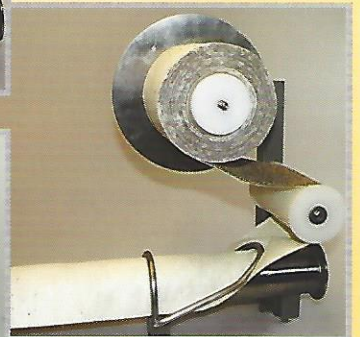
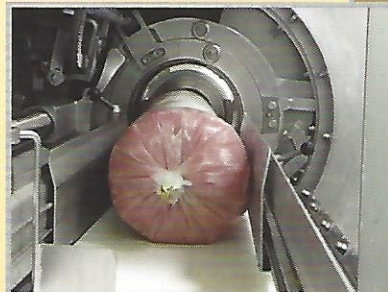
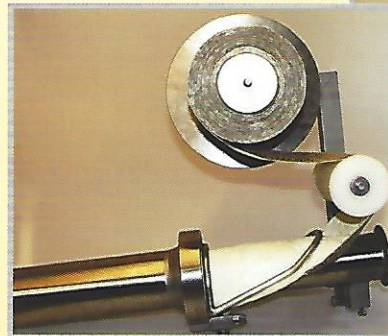


SIMPLE HANDLING - HOW TO USE:

- THE DOUBLE-HORN IS FEEDING THE SUN SPICE LAYER DIRECTLY INTO THE CASING WHILE THE MEAT IS STUFFED AUTOMATICALLY
- THE LOG IS PASSING THROUGH THE SEPARATORS AND IS ABOUT TO BE CLIPPED
- JUST PEEL, SLICE AND PACK THE FINAL PRODUCT

IMPROVED PRODUCT SAFETY:

- REDUCED RISK OF CONTAMINATION
- ATTRACTIVE APPEARANCE OF THE ULTIMATE PACKED PRODUCTS



IF YOU ARE LOOKING FOR A DECORATIVE PARTIAL SPICE COATING FOR YOUR PRODUCTS:

CALL US - WE WILL SHOW YOU HOW!

"WE DON'T IMITATE...

...WE INNOVATE"®

Your Dealer: