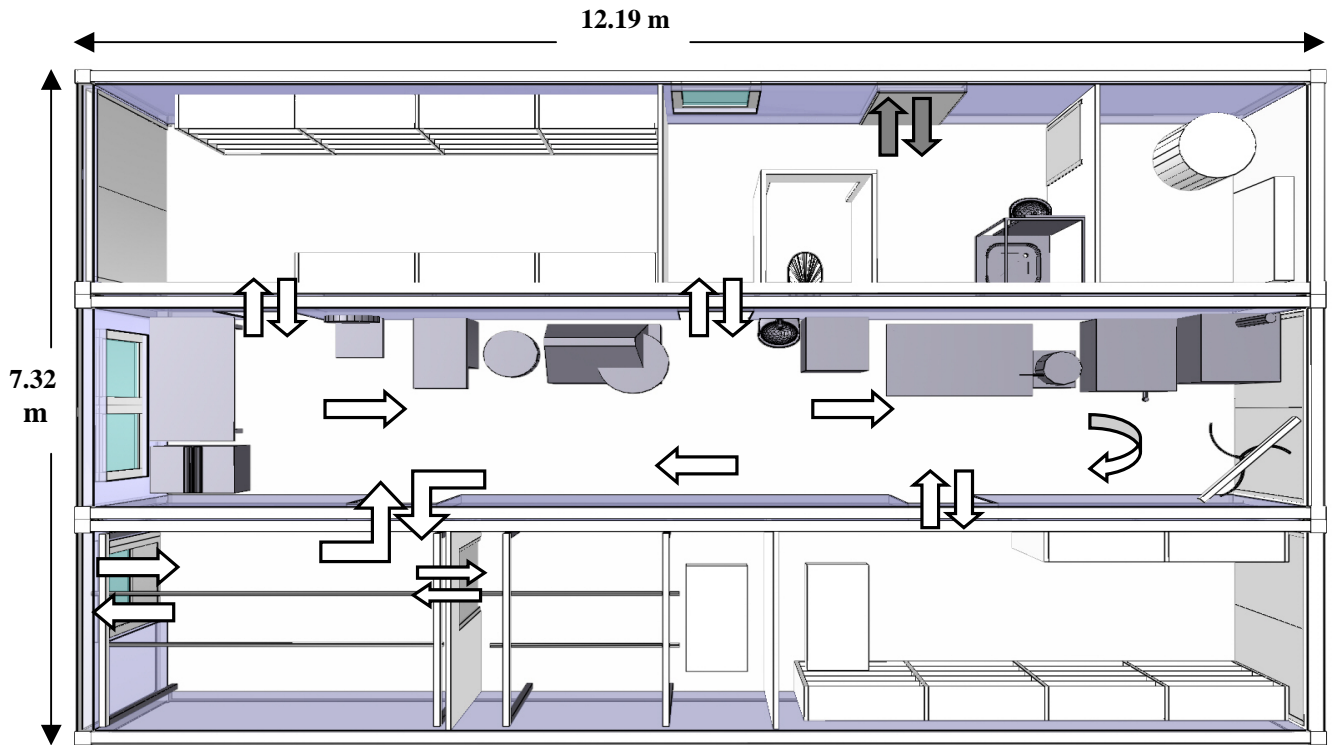


# MODULAR SAUSAGE FACTORY in ISO STANDARD CONTAINER SYSTEM

as per EU Hygiene Standard  
Made in Germany



## - Container I

### Preparation areas

- Raw materials/ condiments and spices
- Personnel
- Power

## - Container II

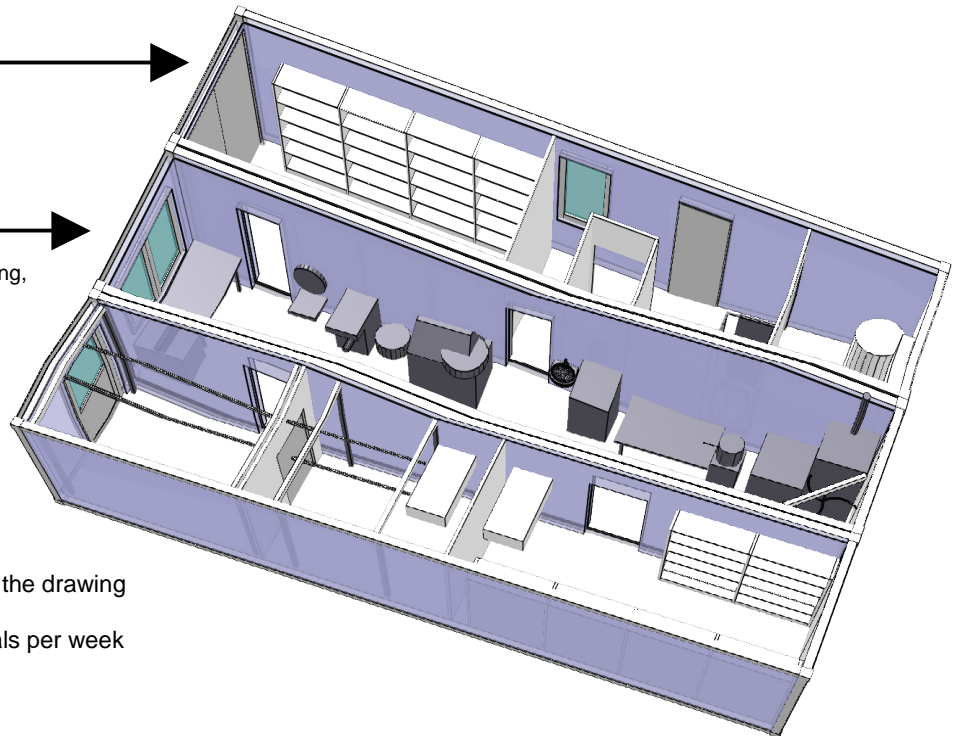
### Working areas

- dismembering, weighing, mincing/crushing,
- mixing, filling
- cooking and smoking

## - Container III

### Functional areas

- inward delivery, cooling, packing,
- outward deliveries



- Equipped with the components shown in the drawing

- Capacity: 20 pigs and 2 large farm animals per week

**“Start set” consisting of a 3-fold KOMBI – Cooling container, 12.19 m long, 7.32 m wide, 2.89 m high**

Fleischereitechnik Gebr. Hornickel GmbH  
Sandfleck 6, 98597 Breitungen – Germany -  
Tel.: +49-36848-82400  
Fax: +49-36848-40835  
E-Mail: [hornickel@hornickel.com](mailto:hornickel@hornickel.com)  
[www.hornickel.com](http://www.hornickel.com)

**MODULAR SAUSAGE FACTORY** in ISO STANDARD CONTAINER SYSTEM  
as per EU Hygiene Standard  
Made in Germany

**Construction:**

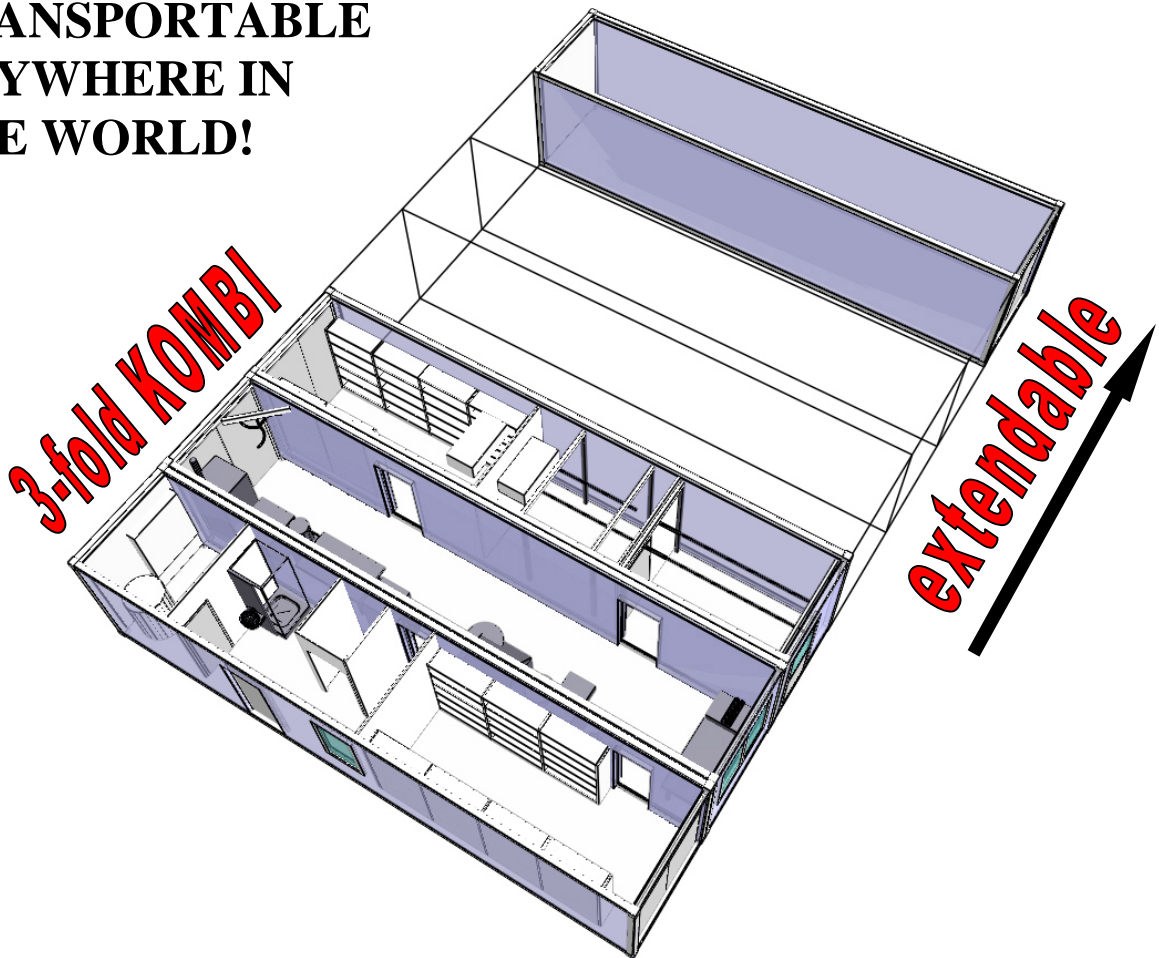
- Insulating walls with stainless steel surface
- Stainless steel floor with water drainage system
- Refrigerating equipment
- Electrical / Water- / Compressed air installation
- Tube conveyor
- Changing/locker room with sanitary facilities
- Storeroom with shelves/racks

**Fittings & Accessories:**

- Integratable machines – from dismantling to despatch
- Low maintenance, user-friendly
- Standard: Pork rind remover for conveyor, weighing scale, meat grinder/mincer, mixer, cutter, ice preparation unit, filler, boiling vessel, smoking unit

**Tailor-made, individual solutions also possible!**

**TRANSPORTABLE  
ANYWHERE IN  
THE WORLD!**



**Shortest path between planning and execution!**