

Reel-Pak[®] for roast beef



Product

- ▶ High-Volume Stuffing Equipment.

Base Material

- ▶ Redi-Reel[®] Fibrous or Redi-Reel.
- ▶ Caramel Fibrous Casings.

Applications

- ▶ Whole Muscle Beef.
- ▶ Chunked and Formed Beef.

Advantages

- ▶ Eliminates approximately 20% casing tail loss associated with hand stuffing.
- ▶ One operator can stuff more than 3,500 beef units in an eight hour shift.
- ▶ Stop for casing reel change only every 1,200 or 1,500 feet.
- ▶ Maintains precise meat placement in stuffed products.
- ▶ Assures void-free finished product regardless of the product size.
- ▶ Much cleaner than a hand stuffing operation.



The versatile Reel-Pak is designed for today's high-volume production needs. When stuffing whole muscle beef or other chunked beef products, its speed, versatility and 1,500 foot reels of Redi-Reel Casings provide the tools to optimize productivity.

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Deliver Higher Volume and Less Tail Waste with Reel-Pak

Reel-Pak's performance is unbeatable when dealing with whole muscle or chunked beef products. Its ability to stuff over 3,500 beef units in an eight-hour shift has become the industry standard.

The Reel-Pak is extremely easy to use and set up and is capable of being run by one operator. Because of its simplicity, Reel-Pak is the smart choice to replace labor-intensive hand stuffing machines. And, the Reel-Pak has the ability to load and discharge product from either side, making for easy setup in a plant.

Along with labor cost reduction, casing costs are dramatically reduced by 20% when using a Reel-Pak over a hand stuffer. Redi-Reel made especially for the Reel-Pak comes in 1,200 or 1,500 reels for reduced changeover times.

Roast beef produced with a Reel-Pak features just one inch casing tail, whereas, cut-pieces used on a hand stuffer usually requires eight inches for both the press tie and manual clipping.

Pre-clipping costs for cut pieces are also avoided with Redi-Reel for the Reel-Pak.

ADVANTAGES

- ▶ Eliminates approximately 20% casing waste to casing tail loss associated with hand stuffing.
- ▶ One operator can stuff more than 3,500 beef units in an eight hour shift.
- ▶ Stop for casing reel change only every 1,200 or 1,500 feet.
- ▶ Maintains precise meat placement in stuffed products.
- ▶ Assures void-free finished product regardless of the product size.
- ▶ Much cleaner than a hand stuffing operation.

SAVINGS

Casing Savings

- ▶ Approximately 20% less fibrous casing used with a Reel-Pak compared to a hand stuffer.

Labor Savings

- ▶ One operator can produce over 3,500 beef units in an eight hour shift.



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