



The TruNet Group

www.TruNet-Group.com



TruNet

Automation Systems



TruNet TN 700 'Duo' Press & Stuffer

World's first combination meat press and meat stuffer built as a single unit. A compact, semi-automatic machine which is 60% smaller than buying any other current Stuffer and Press separately.

The TruNet "Duo" 2 in 1 is the combined double stuffer and meat press machine that the meat packaging industry has been asking for, for decades.

We know that space is a premium in any meat plant and until now customers were required to buy 2 machines if for example, they wanted to stuff into netting in the morning for retail and then if they wanted to press into fibrous or plastic in the afternoon for cooked meats production, they had to buy a second machine.

By creating a 2 in 1 machine, we have reduced the footprint of the machine by 60% against our competitors. The price of our Duo machine is approximately 30% lower than having to invest in the 2 separate machines described above.

Using the New TruNet TN700 "Duo" 2 in 1 Double Suffer & Press and New Net and Casing loader system you can:-

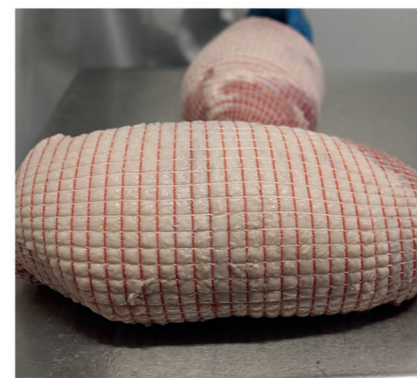
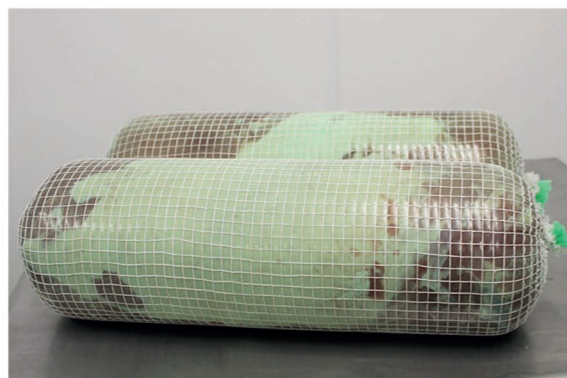
Press and form into all of the following products in multiple formats at up to 800 pieces per hour:

- Cut & Clipped Plastic Casings
- Shirred Plastic Casings
- Shirred Standard Netting
- Shirred TruNet Total Control Netting
- Shirred Non Elastic Diamond Netting
- Cut & Clipped Fibrous Casing
- Shirred Fibrous Casing
- Shirred Total Control Net and Plastic Casing Together

The machine is then easily converted to a high speed netting stuffer which can achieve speeds in excess of up to 1200 cycles per hour, you can quickly and easily stuff products into elastic netting through our new industry standard 700mm long netting tubes.

Casing Tubes

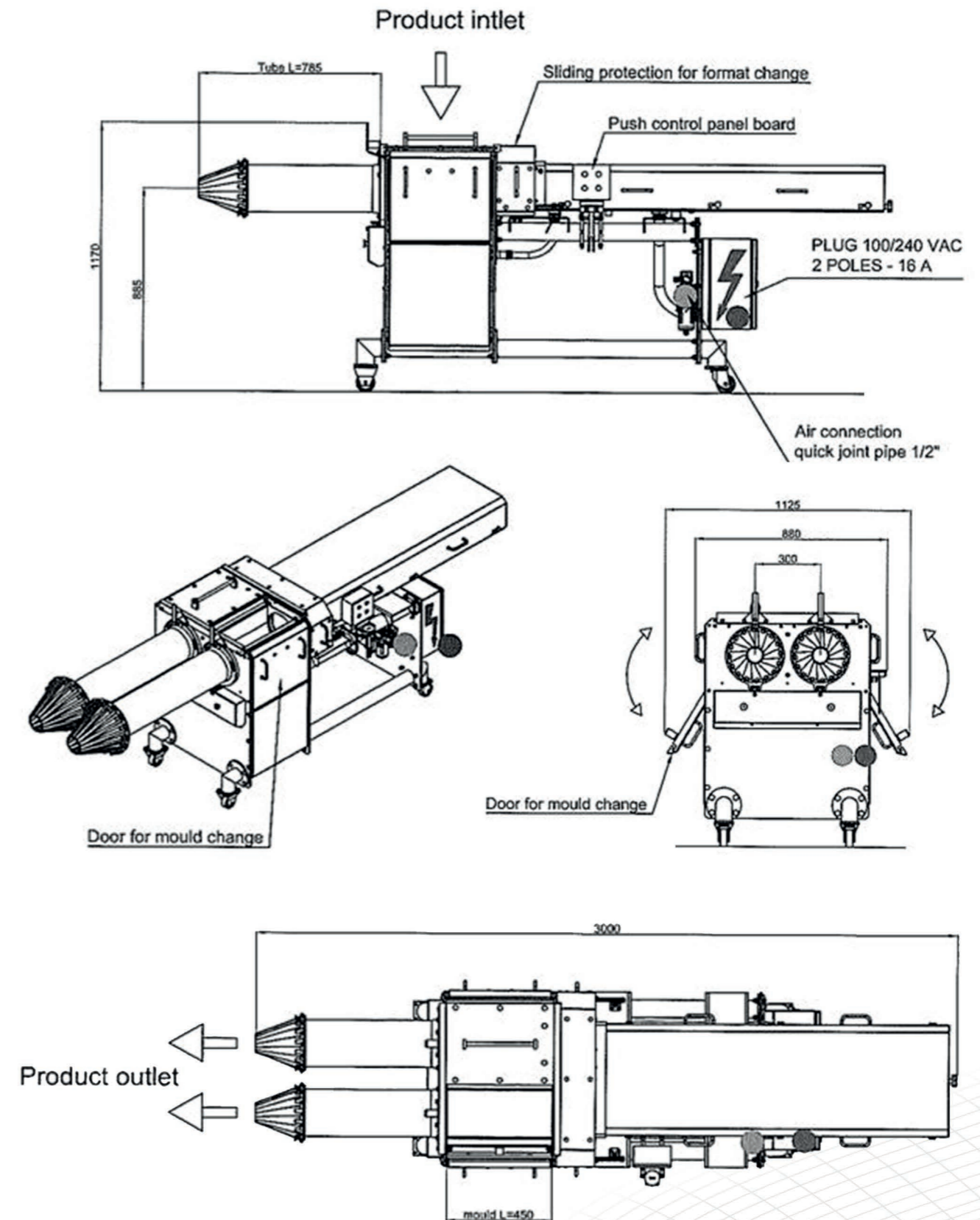
Innovatively designed Casing Tubes now available featuring the safest design presently on the market. By combining short casing fingers with a full-width piston ram, our new Casing Tubes eliminates any holes between the fingers when expanding. This greatly reduces the risk of any machine operators' fingers becoming trapped when the tube retracts.



Technical Data

Compressed Air Consumption	3000 NL/min @ 6 bar
Electrical Power Absorbed	0,1 kW

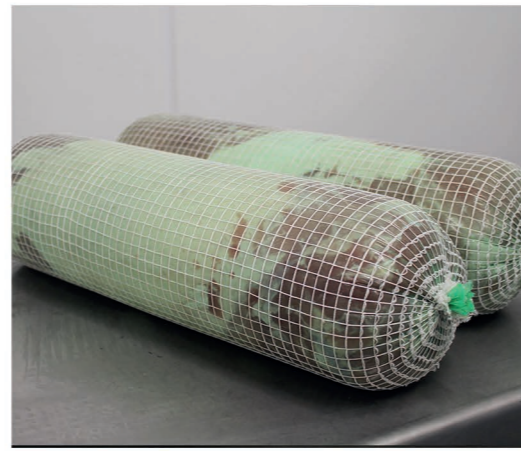
Machine Plan



PRESS



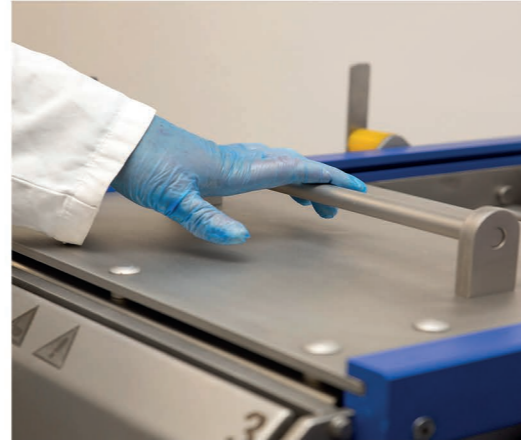
High power press system to shape and form the product for stuffing into netting or casings or both.



High-speed output of up to 800 units per hour when used as a press.



Market leading 700mm length tubes for netting and casings.



Ergonomic, robust chamber lid, designed for ease of use.



Easy open chamber access panels, allowing for quick and efficient tooling changes.

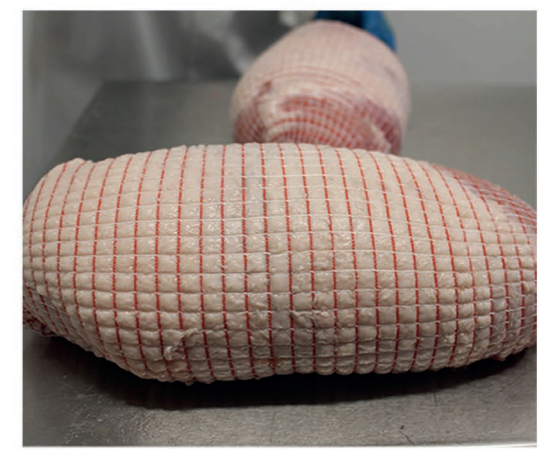


All control systems are constructed to the highest available standards.

STUFFER



Quick conversion system allows machine to be changed from press to high speed stuffer.



High-speed output of up to 1200 units per hour when used as a stuffer.



Market leading 700mm length netting tubes.



Continuous loading into alternate chambers maximises machine efficiency.



Manufactured fully from stainless steel AISI 304 all non Stainless Steel parts are food grade and approved for use in the food industry.



User friendly controls for fast efficient machine mode selection.

Total Control Net and Casings

Another major development is the ability to load directly into plastic or fibrous casing and TruNet Total Control Net from a single tube. Our TNAL700 Net Loader can load net, casings and now **net & casing combined** onto tubes.

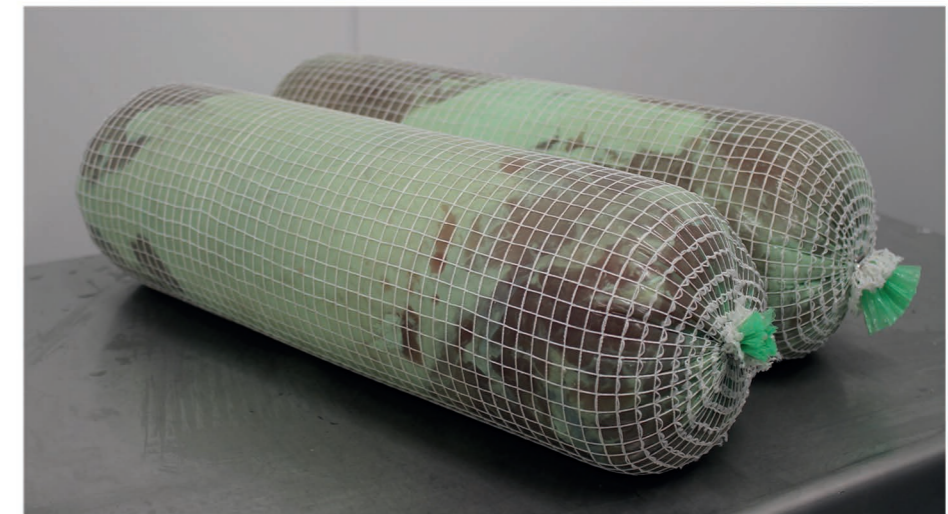
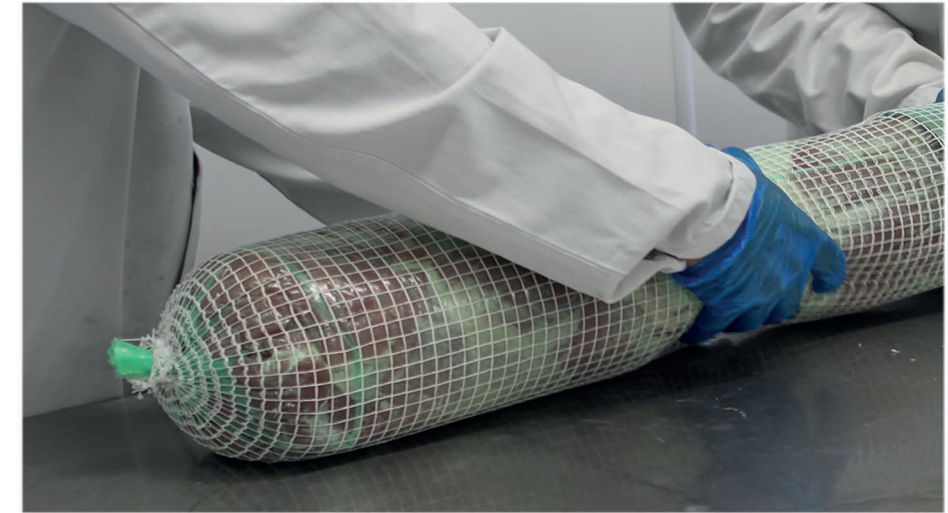


Our patented, Award-winning Total Control Net (TCN) only from TruNet, locks the product in the casing as soon as it exits the tubes because of its pre-fixed diameter. This stops the plastic casing tearing under the pressure of expansion as the meat exits the tube because the TCN locks around the casing allowing our TN700 Duo to stuff at a much higher compression rate than other machinery presently on the market.

This gives a greatly increased compression difference over Industry-standard double rubber that is used at the moment, we know this will become the new industry standard for cooked meat.

By being able to press and load into TCN and Casings in a single pass from one tube, with the increased pressure that our TN700 Duo works too, this system allows for ultimate sliced yield control.

Because both net and casing can be loaded onto one tube it excludes the need for an additional outer tube and this eliminates the gap between the net and casing tubes.



Stainless Steel Meat Table with Camlock Feet

Lightweight and easy to manoeuvre meat table which fits on top of the TN700 series machines for continuous loading of the machines. With dual Castor and Camlock Legs, it is easy to manoeuvre into position and when in place it can be raised onto its Camlock Legs to lock the table into position.



Raised Camlock Leg for manoeuvring



Lowered Camlock Leg to raise the table lock into position



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Leaders in the manufacture of elastic netting, trussing loop and twines for the food industry

