

Carneoline

Quality and precision
in meat processing



BIZERBA

OPEN
WORLD



Our experience sets standards

We are a family-owned company guided by a commitment to tradition, sustainability and responsibility. Nowadays, based on our core competence of slicing and weighing technology, we offer our customers the industry's largest and most unique range of products and solutions as hardware, software and services, anywhere in the world.

As a global acting technology company, we allow ourselves to be led by the aim and the requirement to achieve the best possible results in terms of

ergonomics, hygiene, safety and efficiency. We believe we have a role to play in shaping our markets, and are continually setting new industry standards. In close collaboration with our customers and against a backdrop of technological advancement, we are working to improve our products on a daily basis – resulting in innovations which become new standards.

In order to continue to live up to these requirements, we focus on the highest possible quality standards and internationally recognized technology

standards in our development and manufacturing work. This is how we best support our customers in achieving maximum efficiency and profitable growth.

Our experience sets standards.

**That's what matters to us.
Bizerba.**

Simply higher performance



In processing meat with Carneoline, maximum safety, efficient ergonomics and the highest possible hygiene are perfectly combined. The result: Optimum product quality which is reflected in your customers' satisfaction.

The high quality of the Carneoline enables you to take a decisive step forward in your industry. A step which brings you closer to your own vision, your customers' wishes and, last not least, your commercial success. Our carefully developed and practically oriented solutions provide you with additional benefits which go beyond simple cutting, portioning and refining of meat.

You can look forward to efficient handling during every stage of production. Secure a safety concept well above the standard for you and your staff. You can offer your customers a broad range of diverse meat, fish, cheese or vegetable products which you can gently process as fresh ingredients. This creates value in the truest sense of the word – for quality which you can see, smell and taste.

Perfectly aligned

Carneoline products can be ideally integrated into your processes. They have a high-quality and durable execution in stainless steel; they are flexible and space-saving as well as extremely versatile in application. This makes them perfect team players for your industry, tasks and products.



Mincing

Carneoline FW N32/98

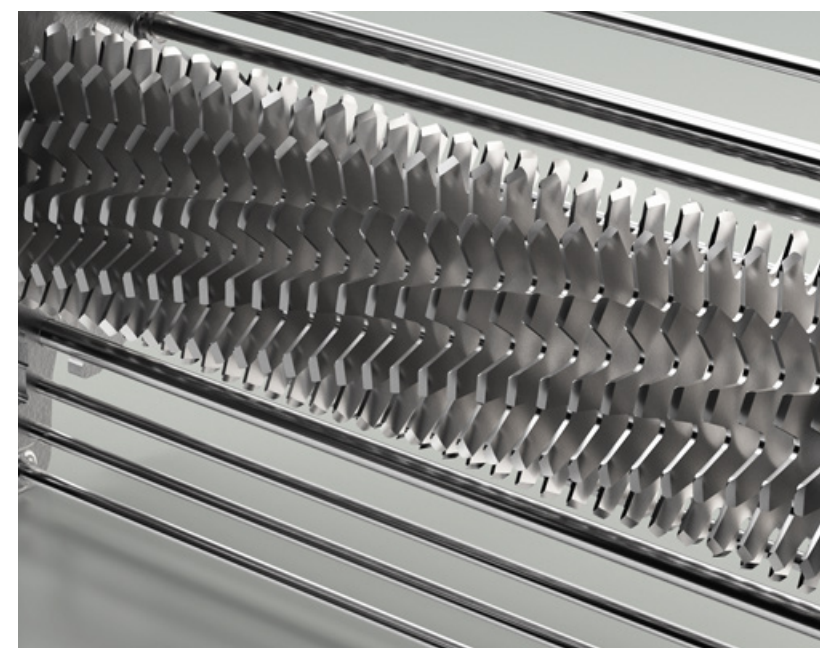
Tabletop or stand-alone device for retail, trade and industry

Carneoline FW N22/82

Compact meat mincer for retail, trade, the restaurant and catering industry

Applications

Processing of fresh, cooked and moked foods Meat (e.g. marbled, hot or cold meat), bacon, offal, rind and vegetables



Strip cutting, tenderizing

Carneoline S121

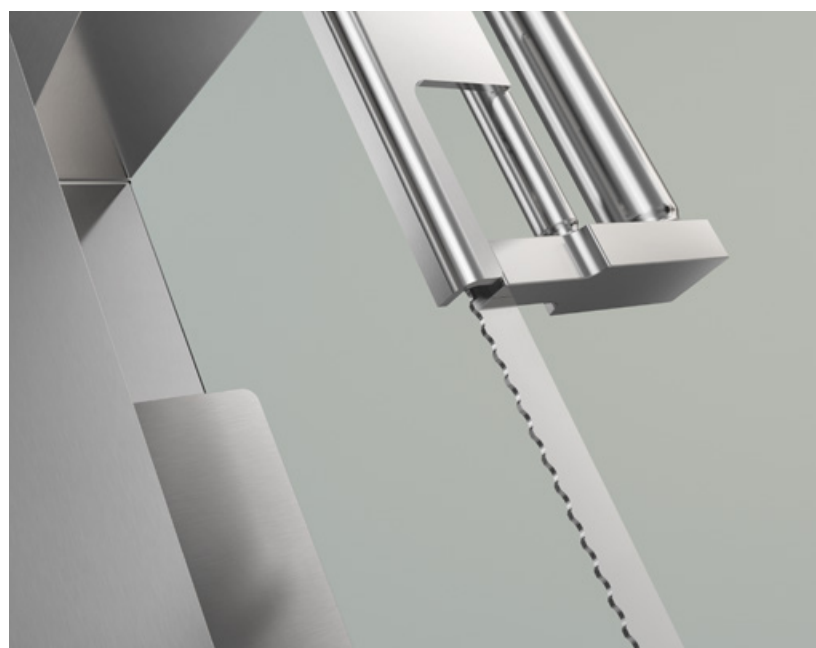
Multifunctional device for industrial applications

Carneoline S111

Multifunctional device for retail, trade, the restaurant and catering industry

Applications

Processing of fresh meat, cold meat and sausages, cheese and vegetables



Cutting, portioning

Carneoline FK32

Flexible saw system for industrial applications

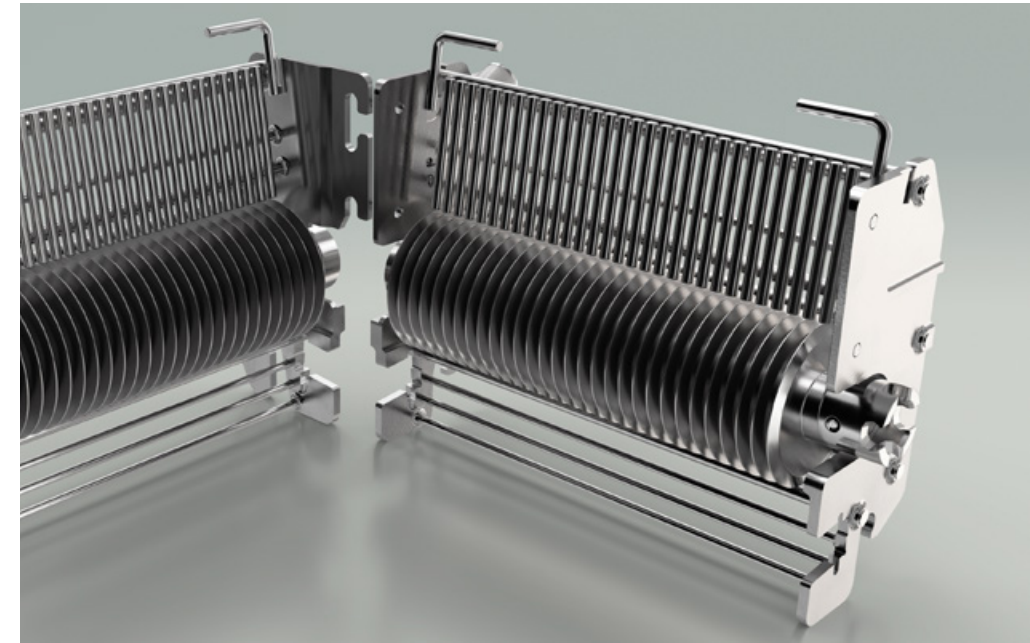
Carneoline FK23

Compact saw for retail, trade, the restaurant and catering industry

Applications

Processing of fresh, frozen and smoked foods Bone-in and boned meat, fish

Create real values



Precision and variation

As a result of the consistent focus on the requirements of your production, we have considered every detail which is relevant for precise and ergonomic work in developing the Carneoline. Our compact saw FK23 is designed for right-handed operation. Their advantage: You can guide the product easily and, in particular, safely during cutting and portioning. The scale integrated into the work table ensures precise and uniform cuts. These are ideal preconditions for efficient and ergonomic work, e.g. in the production of chops. The variable use of saw blade permits a broader range of possible uses. Moreover, high-quality products such as high-quality fish or matured beef are processed on the FK23 with high weight precision, without major sawing losses and so as to ensure that the product is visually attractive.

Safety

In designing the Carneoline we have placed high value on work safety. The flexible saw system FK32 offers you maximum prevention. Combined with the height-adjustable blade guard and saw blade guide, the ergonomic product guidance and the optimized product pusher ensure the highest possible ergonomics, precision and safety – during every production stage – and day by day.

A gas pressured spring permits the exact, safe and fast replacement of the saw blades. The fast motor circuit breaker and stable, large feet for tilt resistance ensure increased security during on-going operation.

Quality

We fulfil even the highest requirements in the particularly sensitive areas of meat processing. And you can experience this outstanding quality of the Carneoline during mincing. Excellent quality from which your customers can also benefit. With the meat mincer FW N32/98 you gently process meat to ground meat or Tatar – without squeezing or warming it up. The perfect result of your value creation: A loose, fluffy structure, a longer lasting naturally red color because of the increased oxygen enrichment and improved shelf-life of your products. It is the ideal solution for all those who stand for high-quality, fresh ingredients.

Hygiene

With its execution in stainless steel and an edgeless design, the Carneoline fulfils even the highest requirements put to hygiene and also permits efficient cleaning. This also applies to mincing. In the meat mincer FW N22/82, feed pan and feed hopper are seamlessly welded to the take-up of the worm. The feed pan itself is tailored to hygienic meat processing: The floor is made of one piece and has a funnel shape. Their advantage: They can process the product quickly and hygienically. After use, the entire cutting system can be taken off in one go and then cleaned in an easy and straightforward manner.

Ergonomic design

Achieving a perfect result with only a few and simple steps – that is the aim of the Carneoline family. And the Carneoline S111 is the best example of user-friendly ergonomics. A high performance multifunctional and ergonomic device for strip cutting, tenderizing, pressing and knitting. For effective work, you mount the cutting sets in an easy and safe manner without tools or a screw top and cut your products directly into a Gastronorm tray. Moreover, you will find the simple handling impressive – even in cleaning the cutting set. It consists of only two easily dismantled parts which can be cleaned hygienically without effort even in the interspaces.

Emotion®

The Carneoline S121 is special proof of our outstanding engineering skills. In refining your products, the motor adjusts its output to the resistance of the food using the intelligent Emotion® control system. The added value created for you: The efficient motor use permits production in continuous operation and, at the same time, the lowest possible electricity costs. Moreover, you can also increase the quality of your products with the Carneoline S121. Compared with standard devices, the surface stays cool and your product will stay fresh for longer. The best form for efficient and low-noise value creation.



FK32

Highlights	Options	Dimensions
<ul style="list-style-type: none"> – Perfect for industrial use as a result of its design and numerous different versions – Robust stainless steel design, welded without edges – Quick-tensioning system for exact blade tension for ergonomic fixing and fast replacement – Electronics integrated in housing thus perfectly protected against mechanical and water damages – Solid saw wheels for perfect hygiene – Removable blade and wheel scrapers for optimum cleaning results – Right hand guides the product to ensure ergonomic operation – Risk of injury reduced to a minimum – Optimized product pusher with height-adjustable blade guard and saw blade guide for maximum ergonomics, safety and precision – Scale on the work table safeguards reproducible slice thicknesses 	<ul style="list-style-type: none"> – Sliding table with removable remnant holder – Mobile version – Various saw blades: <ul style="list-style-type: none"> – Universal – Konwe (for less chipping for product without solid bones) – Saw blades (no chipping for product without bones) 	

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Option bench type stand with feet

FK23

Highlights	Options	Dimensions
<ul style="list-style-type: none"> – Perfectly suitable for sales counter or preparation room – Robust stainless steel design, welded without edges – Quick-tensioning system for exact blade tension for ergonomic fixing and fast replacement – Electronics integrated in housing thus perfectly protected against mechanical and water damages – Solid saw wheels for perfect hygiene – Removable blade and wheel scrapers for optimum cleaning results – Right hand guides the product to ensure ergonomic operation – Risk of injury reduced to a minimum – Optimized product pusher with height-adjustable blade guard and saw blade guide for maximum ergonomics, safety and precision – Scale on the work table safeguards reproducible slice thicknesses 	<ul style="list-style-type: none"> – Enlarged work table – Stainless steel bench type stand with feet – Various saw blades: <ul style="list-style-type: none"> – Universal – Konwe (for less chipping for product without solid bones) – Saw blades (no chipping for product without bones) 	

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FK23

FK32



FW N32/98

Highlights	Options	Dimensions
<ul style="list-style-type: none"> – Clearance-free fit for gentle comminution without warming up and with high oxygen enrichment for a longer product life – Ideal in the preparation room as a tabletop or stand-alone device – Particularly large one-piece feed pan – Stainless steel housing and thick-walled product feed pan ensuring a robust structure – Feed pan without folded upper edge for optimum hygiene – Optimized worm shape for efficient feeding, largely without re-feeding 	<ul style="list-style-type: none"> – Tabletop and stand version, also mobile variant available – Splash guard – Various cutting sets: <ul style="list-style-type: none"> – L+W longlife (Enterprise) – L+W (Unger) – Lico (Unger, replaceable blades, screwed) – Auja (Unger, replaceable blades, snap-in) 	

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FW N22/82

Highlights	Options	Dimensions
<ul style="list-style-type: none"> – Compact meat mincer for sales counter and preparation room – Clearance-free fit for gentle comminution without warming up and with high oxygen enrichment for a longer product life – Stainless steel housing and thick-walled product feed pan ensuring a robust structure – Feed pan without folded upper edge for optimum hygiene – Feed pan and feed hopper are seamlessly welded to the take-up of the worm housing – Optimized worm shape for efficient feeding, largely without re-feeding 	<ul style="list-style-type: none"> – Large product feed pan with a filling volume of 13.5 l – Splash guard – Fly cover – Various cutting sets: <ul style="list-style-type: none"> – L+W longlife (Enterprise) – L+W (Unger) – Lico (Unger, replaceable blades) 	

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FW N32/98

FW N22/82



Stand with shelf for E2 box

S121

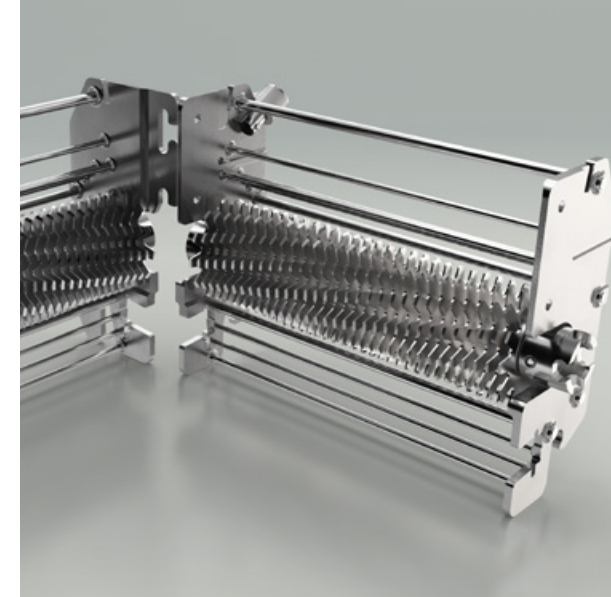
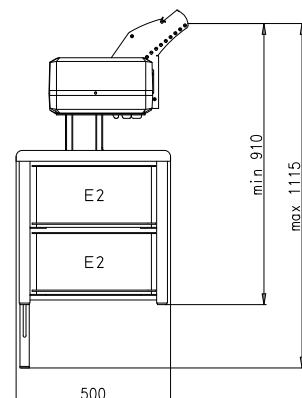
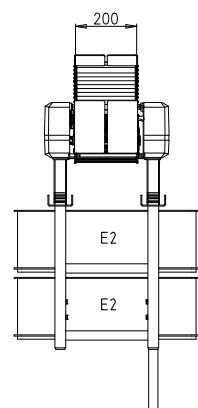
Highlights

- Multi-functional device for industrial continuous operation
- Strip cutting, tenderizing, pressing and knitting with a single device
- Compact, tilt-proof
- Cutting sets can be removed with ease for cleaning without the need for tools or threaded connectors
- Two-part, detachable cutting set for perfect cleaning, even in the blade interspaces
- Transparent, plastic protective cover ensures high visibility and maximum safety
- Large and seamlessly integrated feed opening for simple and productive feed-through of even big products
- Optimally designed for direct cutting into a Gastronorm tray or other containers
- Can be integrated into automated production lines for convenience products
- Cleaning with hose water from above

Options

- Feed hopper for automatic feeding from the conveyor belt
- Attachable filler tray
- Gastronorm tray
- Stand with shelf for E2 box
- Stripping combs for product throughput of 21 mm and 30 mm
- Handle on the cutting set for even more secure and ergonomic handling
- Various sets:
 - Tenderizing set S011: helps to reduce the frying time of steaks and schnitzels
 - Knitting set S012: even deeper cutting to further reduce frying time, two pieces of meat can be knitted into one
 - Strip cutter set S021: gentle comminution into uniform strips

Dimensions



Tenderizing set

S111

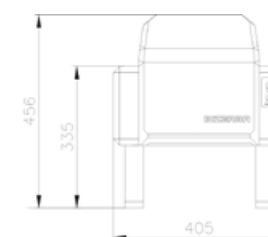
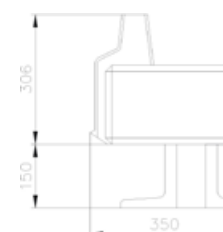
Highlights

- Multifunctional device for use in trade
- Strip cutting, tenderizing, pressing and knitting with a single device
- Compact, tilt-proof
- Cutting sets can be removed with ease for cleaning without the need for tools or threaded connectors
- Two-part, detachable cutting set for perfect cleaning, even in the blade interspaces
- Transparent, plastic protective cover ensures high visibility and maximum safety
- Large and seamlessly integrated feed opening for the simple and productive feed-through of even big products
- Optimally designed for direct cutting into a Gastronorm tray or other containers

Options

- Attachable filler tray
- Gastronorm tray
- Stand with shelf for E2 box
- Stripping combs for product throughput of 21 mm and 30 mm
- Handle on the cutting set for even more secure and ergonomic handling
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 - Strip cutter set S021: gentle comminution into uniform strips

Dimensions



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For top quality and reliable performance

Rely on high-quality cleaning products and original consumables in Bizerba quality in your day-to-day work with Carneoline. Everything is perfectly matched to your products ensuring best possible results and longevity of your investment. Benefit from perfect team work.

Optimal functioning and constant availability of your devices and machines requires professional care. Our high-quality cleaning agents play an important role since they are specifically developed for demanding conditions in retail, industry and gastronomy.

They are easy to use and show impressive results: Perfect cleanliness providing protection as well as hygienic disinfection of sensitive components and smooth surfaces. For each material whether stainless steel, plastic or glass, we have a suitable cleaning agent in our comprehensive assortment. Clean solutions for your work area or production facility.



An overview of all possibilities

	FW N32/98	FW N22/82	FK32	FK23	S121	S111
Ideal for						
Cheese	×	×	×	×	⊖	⊖
Fruit & vegetables	⊖	⊖	×	×	●	●
Meat without bones	●	●	⊖	⊖	●	●
Meat with bones	×	×	●	●	×	×
Sausages	×	×	×	×	●	●
For what purpose?						
Vorbereiten	●	⊖	●	●	●	●
Presentation	×	×	×	×	●	●
Assisted sales	×	●	×	⊖	×	×
Where?						
Retail area	×	●	×	●	×	⊖
Canteen kitchen, Food service, Catering	⊖	●	×	●	●	●
Industrial	●	×	●	×	●	×
Dimensions						
Installation area	Tabletop 336 × 515 mm (13,2 × 20,3")	305 × 215 mm (12,0 × 8,5")	500 × 440 mm (19.7 × 17.3")	360 × 350 mm (14.1 × 13.8")	345 × 260 mm (13,6 × 10,2")	345 × 260 mm (13,6 × 10,2")
	Standversion 360 × 521 mm (14,7 × 20,5")					
Max. product sizes			500 × 440 mm (19.7 × 17.3")	360 × 350 mm (14.1 × 13.8")	345 × 260 mm (13,6 × 10,2")	345 × 260 mm (13,6 × 10,2")

-
Legend
- Optimally suitable for this purpose
 - ⊖ Suitable for this purpose
 - ×

Information to suit your every need

There are various quick and effective routes to finding the perfect solution for your company. Whether you would like to contact us online or prefer to arrange a face-to-face meeting, Bizerba is always happy to help.

In person

If you would like to set up a personal meeting to discuss your on-site circumstances and possibilities, please contact us directly. Our customer advisors are always on hand to assist you, from the initial idea to detailed planning and from implementation to staff training. You can find details of how to contact us on the back page of this brochure.

Online

The Bizerba website provides a quick, easy and focused overview of all our product solutions as well as relevant topics relating to weighing, packaging, pricing and labeling. You can even experience our solutions from all angles ‘virtually’

for yourself thanks to videos and 360° animations. Simply visit our website to see more:

www.bizerba.com

Would you like to know more?

Are you keen to obtain more detailed information about Bizerba's products? If so, please do not hesitate to contact us. Whether you require scale drawings, technical details or interface specifications, we're happy to advise you.

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