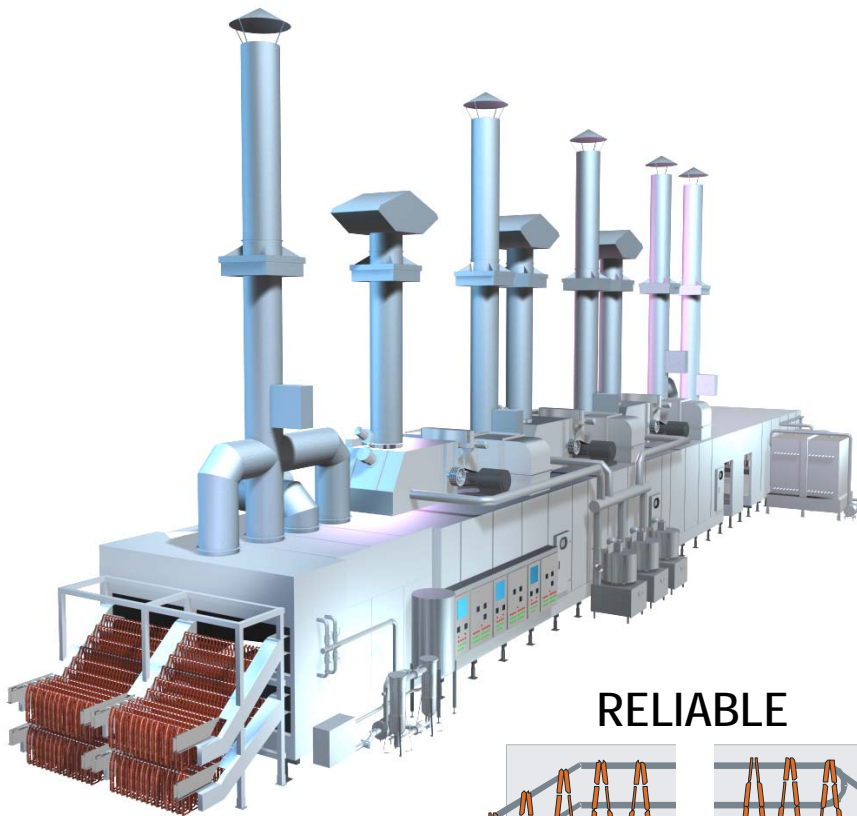
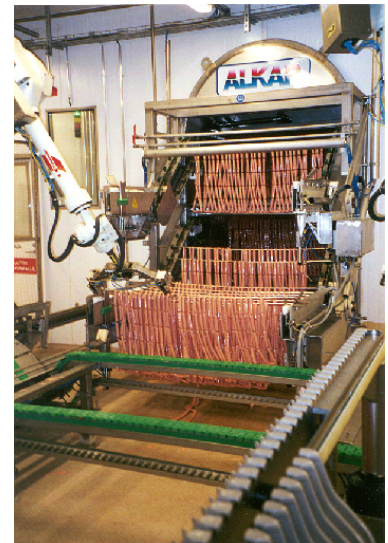


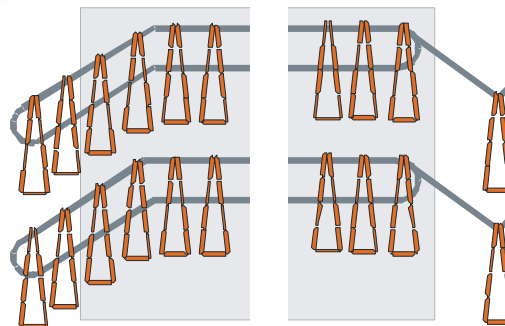
# ALKAR Inline



## MAXIMUM UPTIME



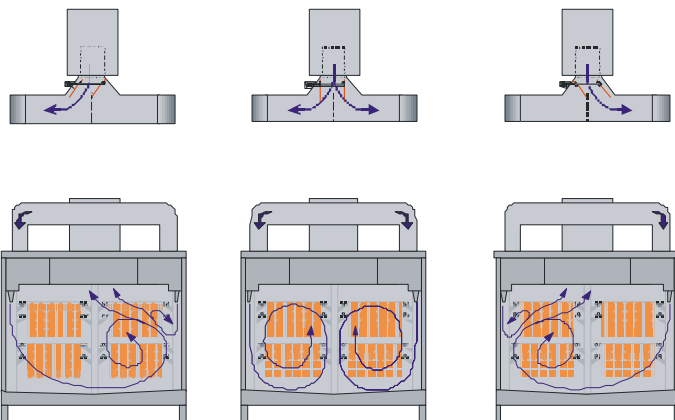
## RELIABLE



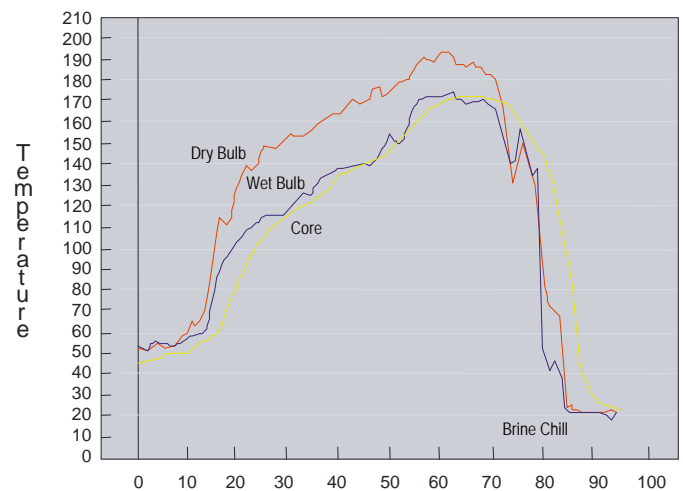
## FLEXIBLE

- Skinless hot dogs
- Natural casing
- Cocktails
- Smoked sausage
- Multiple linkers; multiple load points

## CONSISTENT PROCESSING

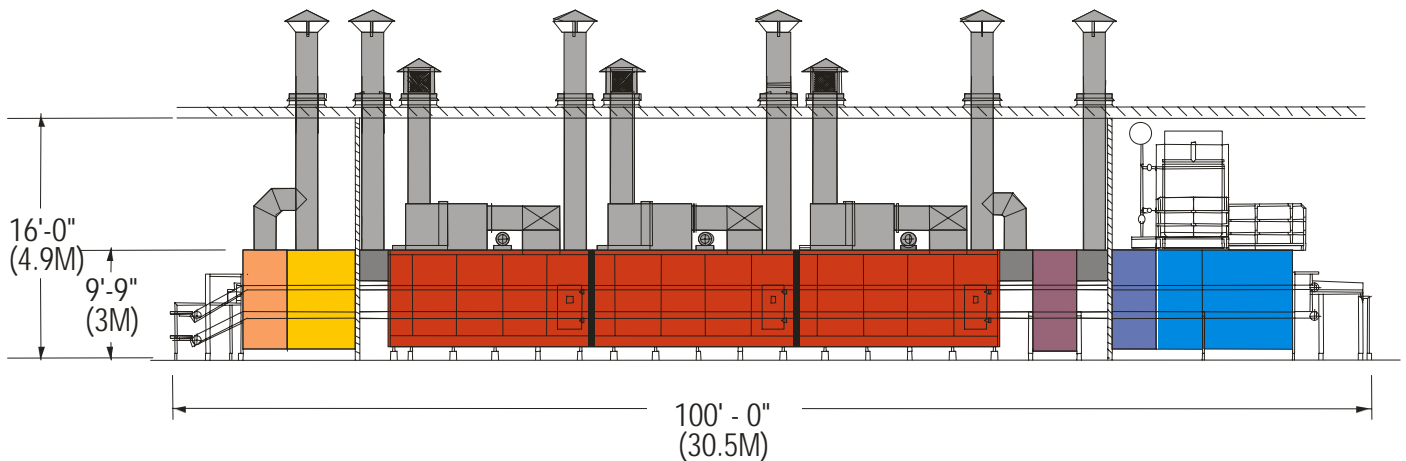











Moving front air handling system provides uniform drying and smoking



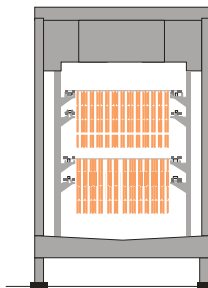
Cook and chill in under 90 minutes  
(22 to 24 mm)

# ALKAR Inline



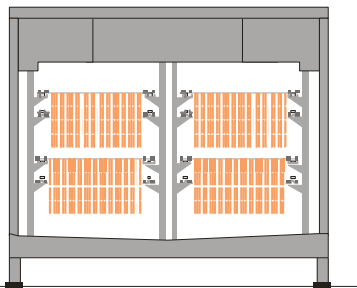
	Liquid Smoke	Recirculated and filtered; cost effective
	Tempering	Allows for better smoke absorption and drip-off
	Void	Contains liquid smoke for longer machine line
	Cook	2, 3, or 4 zones. Uniform efficient airflow improves consistency and speed
	Void	Contains humidity from hot water zone
	Hot Water	Shower improves peelability
	Void	Prevents brine spray drift
	Tempered Brine	Recirculates brine and eliminates product shriveling
	Brine	Final product chilled to 30° to 32°F (0°C) with no shrink

2-Conveyor



6,000 to 8,000 lb/hr  
(2700-3600 kg/hr)

4-Conveyor



12,000 to 18,000 lb/hr  
(5500-8000 kg/hr)



- Capacity dependent on linker diameter and length, casing length, and linker output
- Individually controlled conveyors are able to run two different products or different speeds
- 61" stick length - casings up to 140 feet (42.67 m)
- Even weight distribution - longer chain life
- Fast installation - modular, limited floor preparation