

Wrapstar
wraps up sausages, roulades,
olives, cheesy sausages,
and much more.

Automatic wrapping machine type Wrapstar



wraps up products

- for different cooked sausages wrapped in bacon
- Depending on your demands and power requirements, the **Wrapstar** can be constructed in different belt widths and working belt lengths.
- Machines with belt widths of 250, 400 and 600 mm can be delivered.
- By adjusting the working height and the inlet part, the “Wrapstar” is compatible with a variety of meat slicers.
- 1 - 5 lane
- The machine is mobile on height - adjustable, swiveling, movable on wheels with total stop.
- Made out of stainless steel 1.4301 and synthetic
- Utility model protected: No. 202006 004 818.9

Test your product
on our machines

Get in touch with us!

SCHOMAKER

Automatic wrapping machine type Wrapstar

Wrapstar
wraps up sausages, roulades,
olives, cheesy sausages,
and much more.

for example

- Berner Sausages
- wrapped cheese sausages
- plums with bacon wrapping
- minced meat wrapped up with bacon, ham or meat slices



Wrapstar



Product examples

Get in touch with us!

SCHOMAKER

Wrapstar with lay-on-system

for filled and rolled products

- Ham rolled around horseradish
- Bacon or Ham rolled around cheese sticks
- rolled bacon with soft cheese filling
- vegetable or minced meat fillings for products like involtinis



Wrapstar with lay-on-system



We plan and create
whole convenience lines

Wrapstar with lay-on-system

Get in touch with us!

SCHOMAKER

Automatic wrapping machine type Wrapmaid

This new technology is suitable to produce roulades up to ham rolls rationally. What could be performed only manually before is now possible by machine. Our aim in developing the machine was the multiplication of the performance while maintaining hygienic production.

Core of the Wrapmaid is the wrapping station, which encircles the goods to be rolled, based on the principle of a circulating band and which are therefore securely wrapped. By use of the machine, ham can be wrapped into rolls. Even „soft stuffing“ such as sausage meat can be wrapped with fresh roulades. The system consists of a feeder band, a folding station and a wrapping station. The production of for example roulades is done by feeding, wrapping and output. Stuffed roulades are being prepared in the folding station for the wrapping process: The products, which have been stuffed either manually or by machine, are placed on the feeding band with a length of two meters and then fed into the connected folding station. Here they are folded by lengths or square, and afterwards at the front. This ensures that the stuffing is covered entirely. The result is a firmly wrapped and closed roulade, which can be processed further from the output band. In this manner roulades can be made out of any type of meat: beef, calf meat, pork, turkey, chicken.



Wrapmaid

Roulades made of all meat types:

Beef, calf meat, pork, turkey, chicken
With the Wrapmaid wrapping machine, which has been developed and manufactured in our plant, you are able to wrap roulades with or without stuffing.



Wrapmaid

With the Wrapmaid you can even roll without stuffing, e.g. ham rolls. The open design of the system allows visual control of all processes. The system can be cleaned easily due to large lids and openings as well as hygienic construction. The Wrapmaid is designed for line production, so that the feeding and output can occur by conveyor belts. The modular design allows production based on various requirements.



Get in touch with us!

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