

voran[®]

machinery

Bio Universal Shredder



Take advantage of resources

Hardly any loss in value despite closing time!

You know the problem—Your precious goods lose 100 % of their value after closing time. With the voran® Bio Universal Shredder you can chop your light or dark **leftover bread** and other baked goods without drying or soaking it first. The chopped up leftover bread is simply mixed with water before adding to the new dough and thus completely reused. Please observe the respective national food regulations for maximum amounts.

The following advantages in adding leftover bread to a new dough for you are:

- Attractive assortment at closing time
- Reduced loss of value due to unsold goods
- Increased dough yield → increased profit
- Improved freshness
- Improved taste
- More cohesive crumb structure
- More compact crust structure

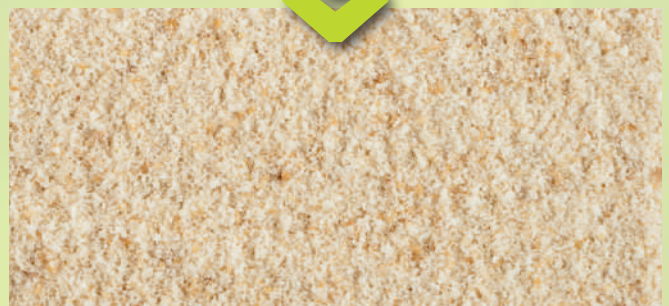
By changing sieves quickly and easily, you can determine the fineness and structure of your product. This device allows you to produce top quality breadcrumbs with uniform grains without re-sieving and with a low dust content.

The Bio Universal Shredder is, of course, also suited for other foods such as unroasted nuts, fruit (dried or undried), vegetables or cheese. Cereals and grains can be ground coarsely as well.

You can also grind various biogenic reusable material such as leftover food, expired food, vegetable scraps and much more. The uniform structure of the ground product ensures a corresponding reduced volume for disposal or also an optimal result in its use at a biogas facility.

Not only are you securing your own competitive advantage with the voran® Bio Universal Shredder, but you are also stepping into a sustainable and ecological future.

voran®—Our Name is program.



Supply variants

Dry

The “dry” version of voran® Bio Universal Shredders lend themselves to processing the following products:

- Light and dark leftover bread
- Rolls
- Baked goods
- Unroasted nuts
- Spices
- Cereals and grains

The processing of many other products is also possible:

- Cheese
- Fruits
- Vegetables

The field-tested design guarantees easy operation. The hygienically optimised design with ideal accessibility allows for easy, fast and efficient cleaning. The sieves and the grinding tool can be interchanged without the aid of tools and consequently allow for a swift change in the grinding fineness or to another product.

The significant tool weight guarantees high performance and quiet operation.

All product contact parts are made completely of stainless steel and are food-safe or suitable for use with foodstuffs. The device is maintenance-free.

Wet

The “wet” version of voran® Bio Universal Shredders lend themselves to the chopping and grinding of various biogenic reusable materials:

- Vegetable scraps
- Leftover food
- Expired foods and many others

as well as various types of vegetables:

- lettuce
- ginger
- carrots
- cabbage/kale
- celery

The main features of this device are the extreme robustness and a liquid-tight design. The great weight of the tool serves as a flywheel and ensures high performance and quiet operation at a constant high speed. The sieves and grinding tool can be interchanged without the aid of tools and thus allow for a rapid structure change in the ground product.

The field-tested design, the good accessibility and the stainless steel parts allow for easy, quick and efficient cleaning and adherence to the highest standards of hygiene.

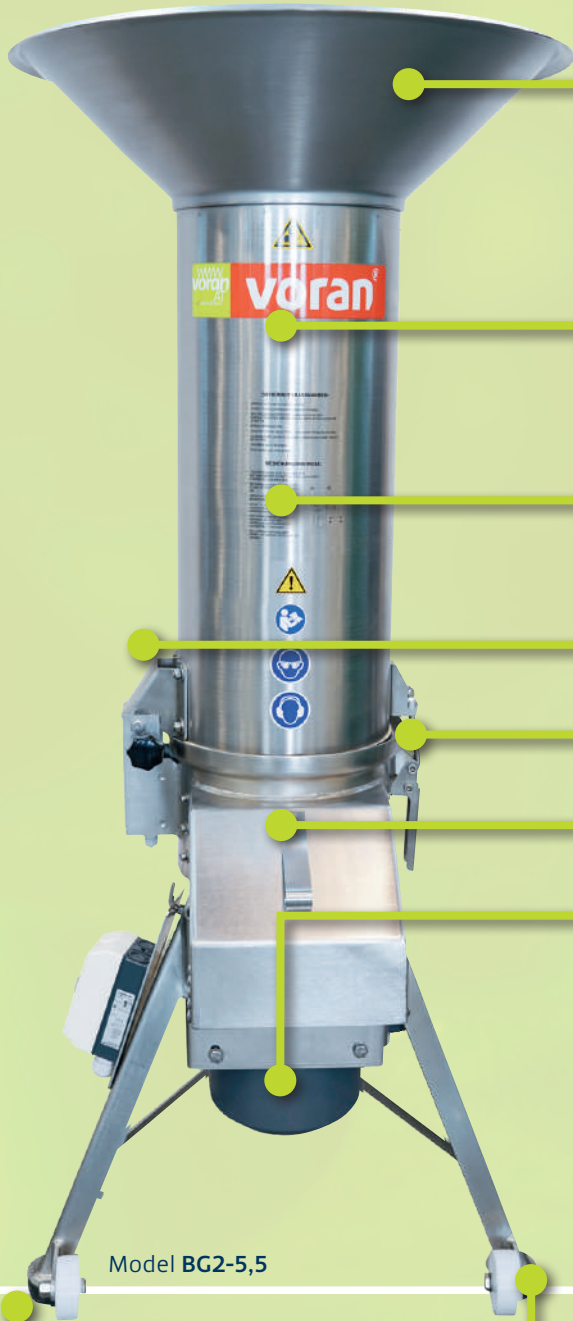


Model BG2-5,5



Model BG3

Design



Model BG2-5,5

Large filling funnel with an integrated splash guard and bulk ring for light bulk solids.

Quick reference guide directly on the device

All safety instructions as pictograms

Safety switch for tipping gutter

Quick lock for tipping gutter

Bag spring

Industrial quality maintenance-free three-phase brake motor

3m connecting cable with an external, vibration-resistant switch and plug



Easy manipulation by one person due to hard wheels and low centre of gravity

Robust adjustable feet with vibration dampers



Sealing ring

Stainless steel design 3 mm

Interchangeable grinding tool and sieves without the aid of tools



Model **BG3-11**

Details

Grinding tool

- Three-part tool consists of carving blade, masher screen and six-wing ejector
- Quickly and easily interchangeable without tools
- Long life / high wear resistance
- Large weight (oscillating weight) for very quiet operation



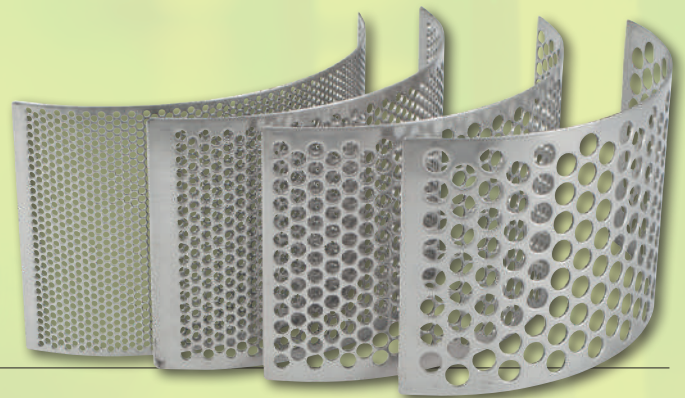
Model BG2



Model BG2

Sieves

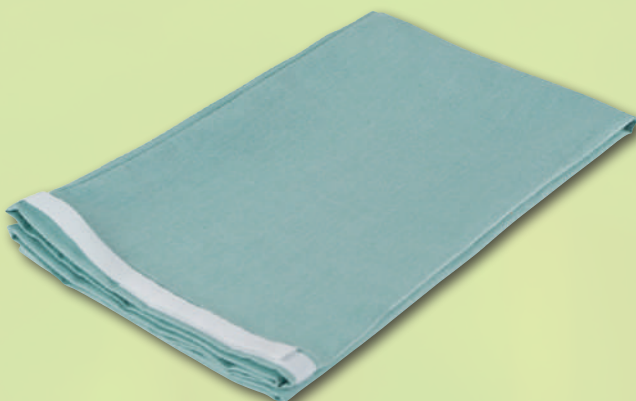
- Large sieve area for low heating
- Devices with two outlets have double sieve areas and are particularly suited for delicate products.
- 2, 3, 5, 8 and 12 mm sieves for a wide range of fineness
- Quickly and easily interchangeable without tools
- Adjustable sieve guide
- Sieves are fastened by means of the tipping gutter



Accessories

optional

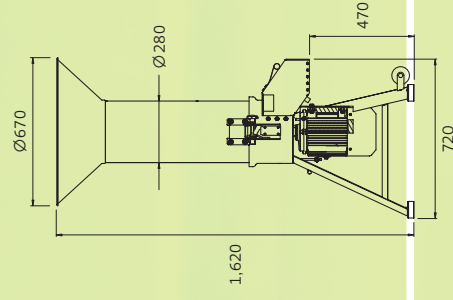
Breadcrumb bag with a velcro fastener



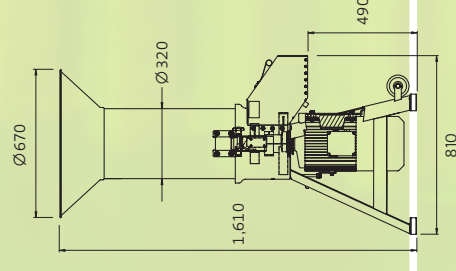
Plastic container 40x40x60 cm



BG 2-5,5



BG 3-11



Model	BG 2-5,5	BG 3-11
Maximum performance in kg/h dry/wet*	600/4,500	1,500/9,000
Inside diameter of gutter in mm	280	320
Tool weight in kg	4.8	9.4
Diameter of carving blade in mm	237	282
Diameter of masher screen in mm	266	300
Nominal speed of the tool in rpm	2.800	2.800
Electrical power in kW	5.5	11
Electrical connection	3 x 400V / 50Hz	3 x 400V / 50Hz
Minimum fuse protection in A (time-lag)	16	32
Plug	CEE 16 A 6h	CEE 32 A 6h
Weight in kg	70	133
Dimensions length/width/height in mm	690/722/1,620	720/810/1,610
Number of feet/eject	3/1	3/1
Design	dry or wet	dry or wet

* dependent on the processed material

Expressly subject to technical changes and errors.

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voran® business lines

machines

manufacturing

meat solutions

facades

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