

Bacon Wrapped Sausage

5 row lines are available

Slavink is a traditional meat product, it is made out of bacon wrapped around the outside of the product with a seasoned minced meat filling

There are two different types:

- a) A completely closed bacon wrapped sausage with sealed sides
- b) A bacon wrapped sausage with open sides.

The usual weight of a bacon wrapped sausage is 100 gram and a mini variety at 40 gram.

For the production of closed bacon wrapped sausages, the bacon is preformed into a T-shape.

5 T-shaped slices are put next to each other by means of a slicer.

Minced meat is portioned on the T-shaped bacon slices.

Afterwards, the side pieces are folded up and then the product is rolled up.



'Pigs in Blankets'



The British variant of this product are 'pigs in blankets'.

It is possible to use the principles of our line to manufacture an automated process for rolling the bacon slice around the sausage. To test your product and ensure it can be rolled Kortlever can perform a simple test at their site with your product.