Precision, pre-slicer scanning and water jet trimming for increased yields and enhanced line efficiency. Water jet cutting and further processing formers, batter applicators, breading lines, and fryers. Accurate portioning. Maintenance and sanitation friendly.

Patented Cyclone linear belt ovens provide the highest volume with precise uniformity. These highly flexible systems can be easily integrated to pre-treat, brown, cook, or roast your poultry products.

Continuous high performance linear and spiral cooler or freezers with most advanced controls features within a very compact footprint. Each system designed for your product and conditions.

Foremost in sanitation. Streamlined, high-speed rollstock packaging lines create high integrity seals with low leaker rates - all within a compact footprint. Precise, documented labeling.

Extended shelf life, bulk or tray modified atmosphere packaging. Dry pack poultry up to 50 packs / min. Fully permeated tray pack vacuumed and gas flushed, prior to heat seal.