Material handling, mixing, emulsification, tumbling and massaging lines integrate with the full handling solution allowing streamlined preparation stages for multi-components ready meals.

Provides systems for the surface browning and roasting pre-treatment of products to satisfy process requirements. Integrates with many different up / down stream solutions.

Most advanced, high throughput and precise single and multi-head filling and depositing equipment for liquid and semiliquid products. Operates over multiple packages.

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.

High consistency, full immersion cooking and chilling system with a modular design and various levels of handling automation limiting human intervention throughout process. Allows cooking at low and precise temperatures under full supervision for guaranteed food safety.

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.

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Small: up to 20,000 lbs/24 hrs
Medium: 20,000-60,000 lbs/24 hrs
Large: 60,000 lbs/24 hrs and up

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