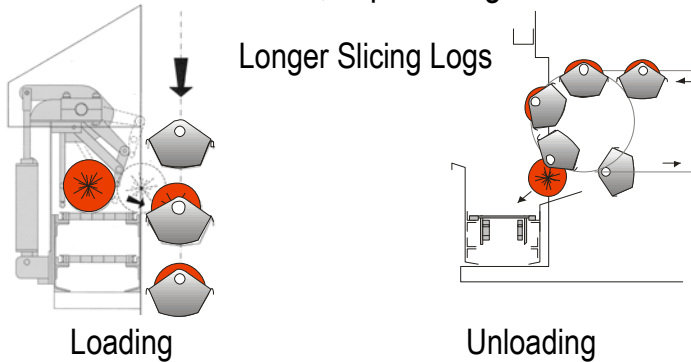


ALKAR Serpentine

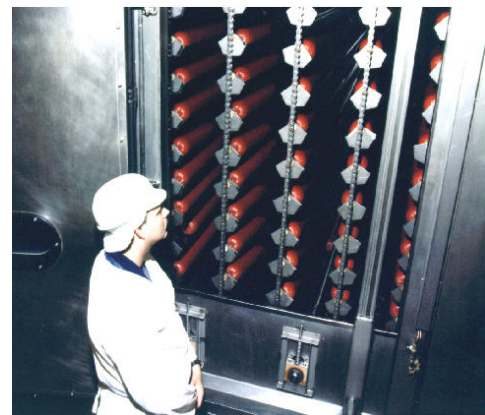


AUTOMATION

Eliminate labor; improve ergonomics

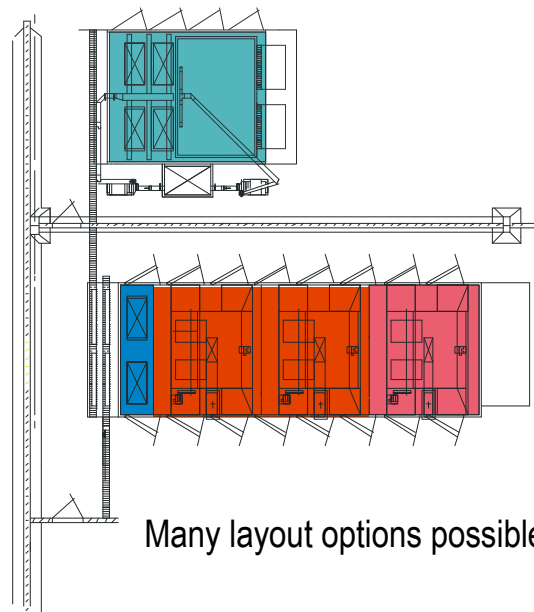


HIGH OUTPUT IN LESS FLOOR SPACE



SUPERIOR PRODUCT UNIFORMITY

- | | |
|-------------------|-------------|
| Sliced Lunch Meat | Ground Beef |
| Deli Logs | Molds |
| D-Shaped Product | Trays |
| Pizza Toppings | Liver Pate |
| Sausage Chubs | Ready Meals |

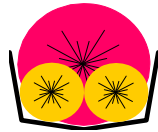


ALKAR Serpentine

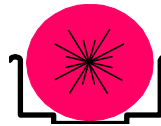
CUSTOM DESIGNED

- Number of zones
- Number of loops
- Height
- Conveyor speed
- Cook zones
 - Water
 - Steam
 - Air
- Chill zones
 - Glycol
 - Brine
 - Water
 - Air

OPTIMIZED CARRIER DESIGNS



Versatile



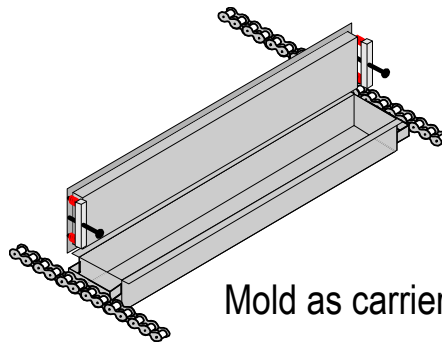
Cook



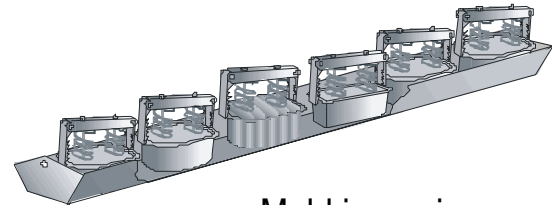
Chill



Shaping

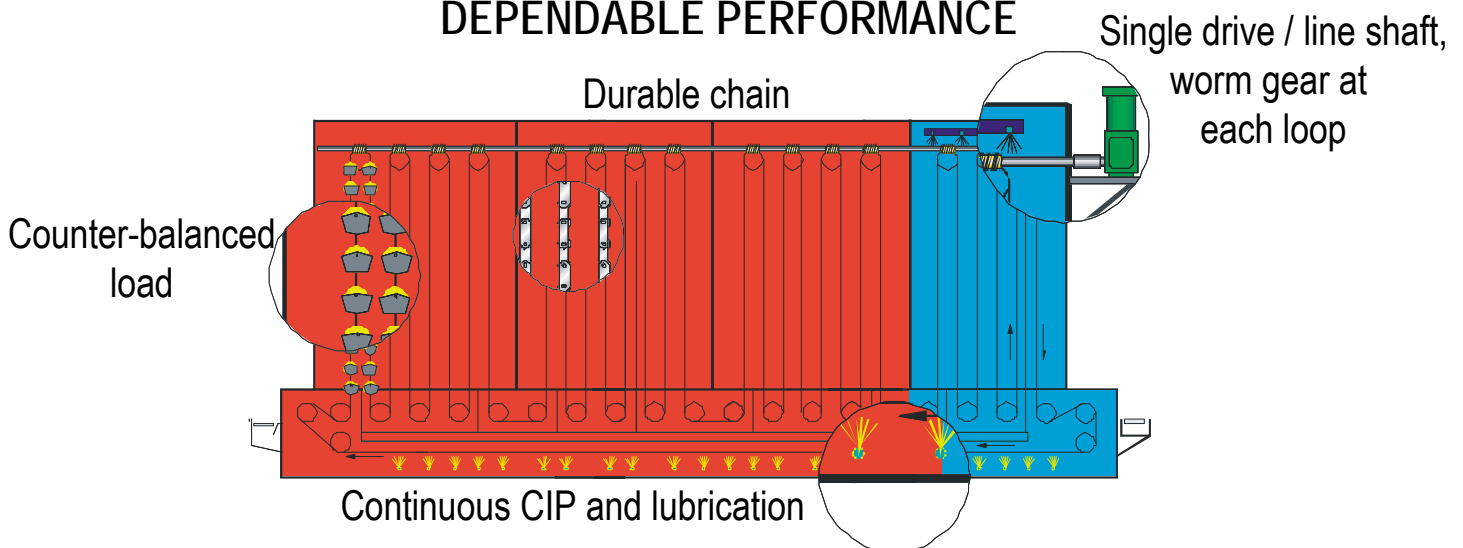


Mold as carrier



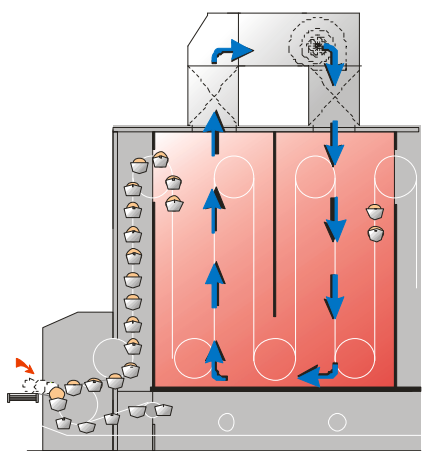
Mold in carrier

DEPENDABLE PERFORMANCE

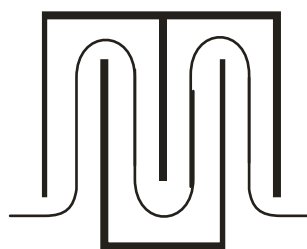


SUPERIOR UNIFORMITY

Serpentine product flow delivers higher slicing yields, longer shelf life, and greater profits



Patented vertical loop airflow



Isolated zones