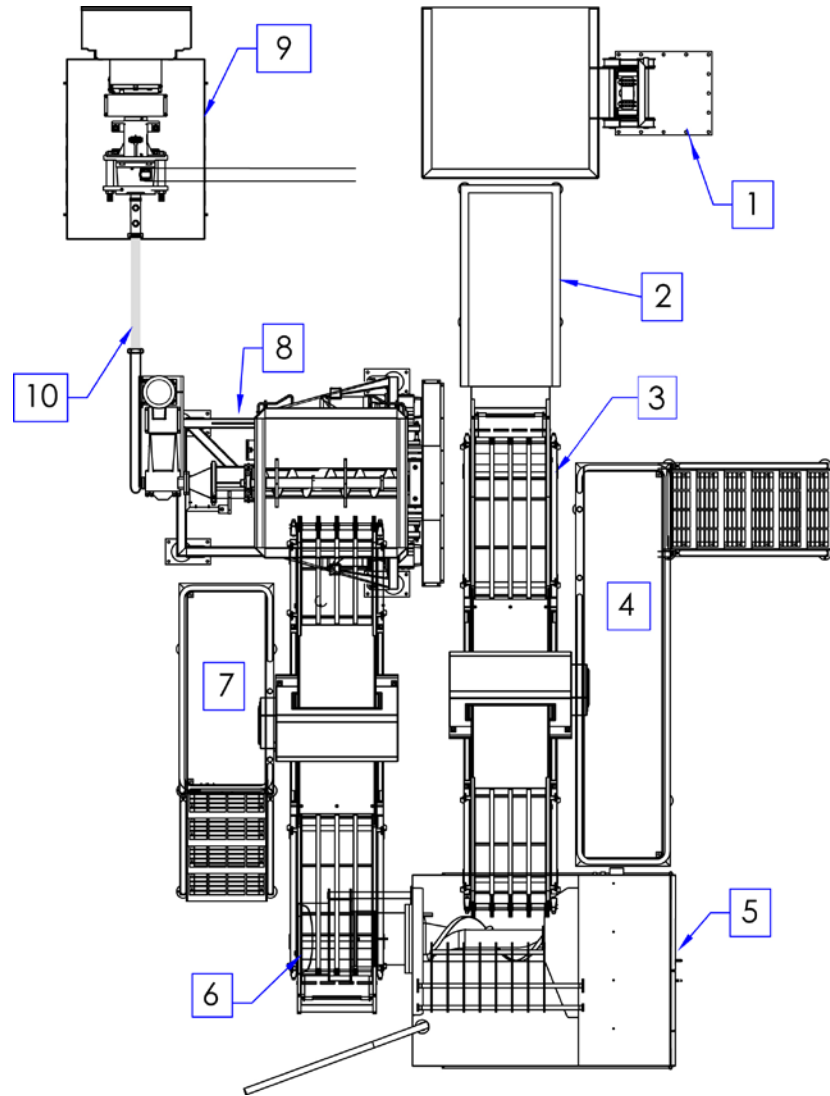


Frozen Meat System

This process uses 100% frozen blocks to create the recipe meat block.



1	PALLET LIFT, 2500 LB (1135 KG)
2	FROZEN BLOCK TABLE
3	BELT CONVEYOR WITH METAL DETECTOR
4	WORK PLATFORM
5	CPG400 FROZEN MEAT GRINDER
6	BELT CONVEYOR WITH METAL DETECTOR
7	WORK PLATFORM
8	HORIZONTAL SCREW LOADER WITH PD PUMP
9	AR922 EMULSION MILL
10	PIPING SYSTEM (CUSTOM BY COZZINI)

02/17 E

Continuous Pet Food Production Lines

- All Fresh • 100% Frozen • Fresh/Frozen Mixed
- Fully integrated systems to formulate, meter and convey.
- High meat slurry inclusion percentages to your extruder.
- Small, medium and large systems. Sized to fit your production needs.



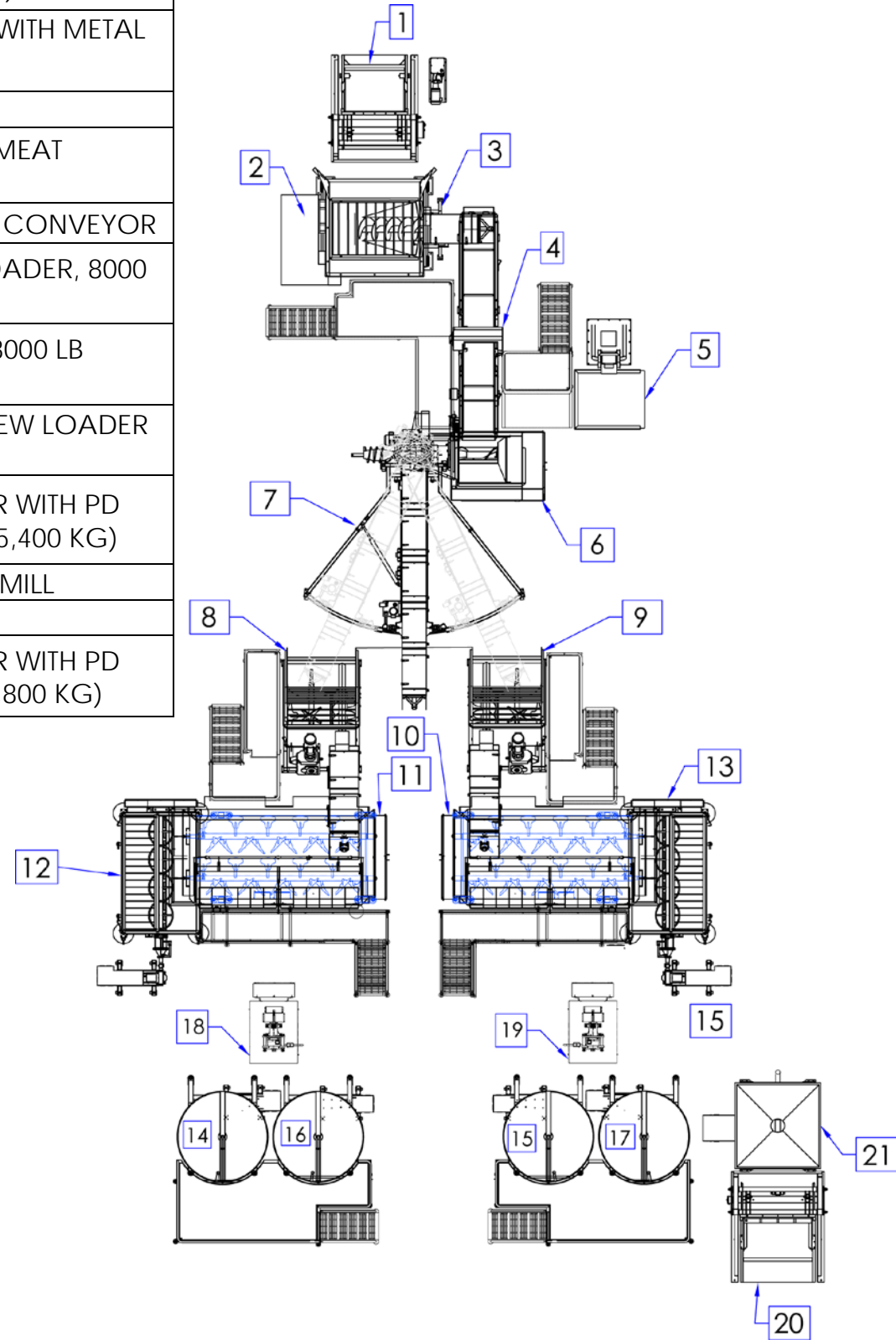
Continuous Pet Food Production Lines

Put Cozzini pet food systems know-how to work in your plant

Fresh and Frozen Meat System

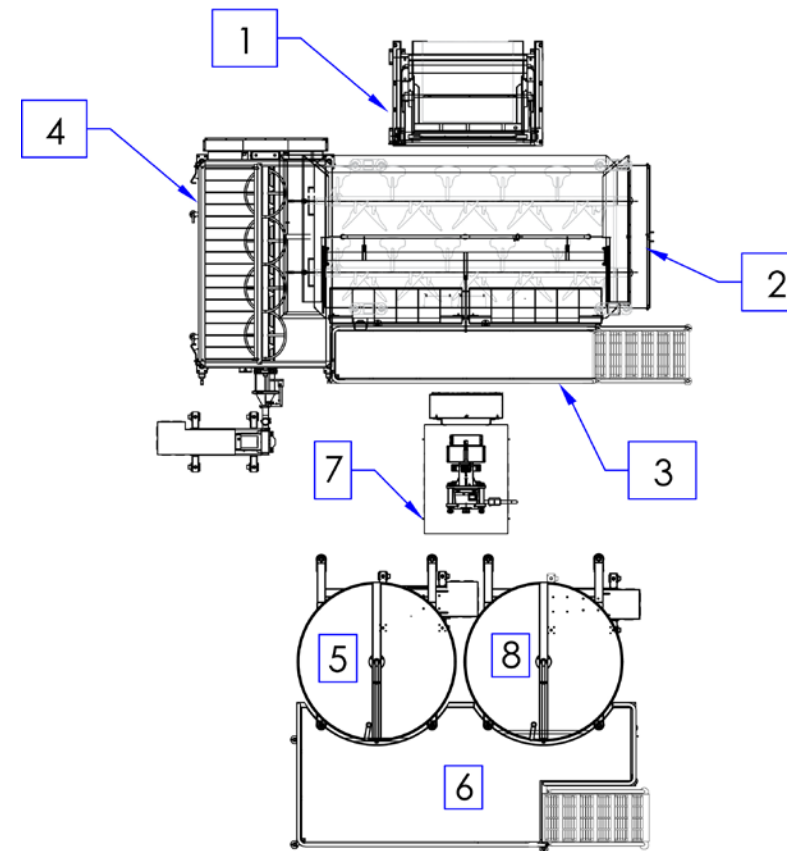
1	VAT DUMPER
2	PRE-BREAKER
3	INCLINED SCREW LOADER, 3,000 LB (1,400 KG)
4	BELT CONVEYOR WITH METAL DETECTOR
5	PALLET LIFT
6	CPG400 FROZEN MEAT GRINDER
7	PIVOTING SCREW CONVEYOR
8-9	OFFSET SCREW LOADER, 8000 LB (3,600 KG)
10-11	MIXER/BLENDER, 8000 LB (3,600 KG)
12-13	HORIZONTAL SCREW LOADER WITH PD PUMP
14-17	TRANSFER HOPPER WITH PD PUMP, 12,000 LB (5,400 KG)
18-19	AR922 EMULSION MILL
20	VAT DUMPER
21	TRANSFER HOPPER WITH PD PUMP, 4,000 LB (1,800 KG)

Uses full pallets of nude, 100% frozen blocks, individual frozen blocks, or fresh meat to deliver up to 16,000 lbs/hr (7,275 kg/hr) of fully mixed meat slurry to each of (2) extruders



All Fresh Meat System

All fresh material to deliver a fully mixed and emulsified meat slurry to the extruder up to 18,000 lbs/hr (8,180 kg/hr).



ITEM	EQUIPMENT
1	VAT DUMPER
2	MIXER/BLENDER
3	WORK PLATFORM
4	SCREW LOADER WITH PD PUMP
5	TRANSFER HOPPER WITH PD PUMP
6	WORK PLATFORM
7	AR922 EMULSION SYSTEM
8	TRANSFER HOPPER WITH PD PUMP

Quality

- Delivering the highest meat slurry inclusion rates to your extruder in the industry.
- Fresh or frozen meats
- Natural or acidified meats
- Vegetables, fruits, liquids
- Meat slurry inclusion rates in excess of 30%
- Particulate reduction down to micron size

Safety

- Meeting today's challenges for both product and worker safety
- Material handling systems with minimal worker interface
- Dumpers, augers, mixers, pumps, grinders, size reduction mills
- Ergonomic equipment to minimize worker's compensation claims
- Practical and safe machinery guarding

Control

- Manual or automated controls
- Satisfying the strictest label and process requirements
- Precise control over added material and ingredients
- Maintaining repeatability of your process using automation
- SCADA/MES interfaces to your central controls system

Value Added Engineering Services

- Cozzini, LLC is your best value
- Multiple North American manufacturing facilities
- Design, project and electrical engineers on staff
- Food Scientists available to assist in product formulations
- Hands-on layout work and engineering services
- Climate controlled panel assembly shop
- UL, CUL, CE capabilities