WHERE ALL INNOVATION LINES UP
INTRODUCING MIDDLEBY

Headquartered in the United States with over 9,500 employees worldwide in 100 countries, The Middleby Corporation is a worldwide manufacturer of commercial kitchen equipment, residential appliances and systems for industrial food processing, packaging, and baking.

With more than 90 brands between the three business segments, Middleby designs, manufactures, markets, and services its products worldwide. 1 out of 3 restaurants in the world use our equipment! If you ate or drank something today, there’s a good chance Middleby played a role in the preparation.

29,000 installations in over 100 countries.

Over 450 years of technical food processing expertise with top tier service and support.

Powerful brands under one umbrella, serving the global market with proven and state-of-the-art solutions.

THIS IS INNOVATION. THIS IS MIDDLEBY.
OUR PROTEIN BRANDS

ALXAR
Armor Inox
COZZINI
CV·TEK
DANFO TECH
DRAKE
HINDS·BOCK
Key-Log
maurer-atmos
ME EQUIPMENT
pacproinc
RAPIDpak
SCANICO
THURNE
VEMAC

OUR BAKERY BRANDS

AUTO-BAKE
Baker
BURFORD
Glimek
SPOONER
STEWART
SVEBA DAHL
Varimixer
MEET OUR PROTEIN BRANDS

PROCESSING & PREPARATION

COZZINI
Transport | Grind | Mix Brine | Massage | Emulsify

DANFO-TECH
Press | Massage | Tenderize Defrost | Separate | Mould

HINDS-BOCK
Fill | Deposit | Portion

EQUIPMENT
Portion | Form Batter | Bread | Fry

THERMAL PROCESSING

ALXAR
Cook | Chill | Smoke Roast | Pasteurize

Armor Inox
Automated Cook Chill Hams | Sous Vide

MAURER-ATMOS
Mature | Dry | Smoke Cook | Roast | Pasteurize Chill | Defrost

SCANICIA
Freeze | Chill Steam | Proof

VEMAC
AGV Robot Loading Unloading Salami & Ham

SLICING, LOADING & PACKAGING

CV·TEK
Modified Atmosphere Packaging

DRAKE
Align | Convey | Autoload

pacproinc
Interleavers | Stackers Interleaving Materials

RAPIDPAK
Rollstock Vacuum | Modified Atmosphere Packaging

THURNE
Slicing Systems Bacon | Meat | Cheese

KEY-LOG
Automated Logistic Solutions
Middleby offers its customers and prospects a one-stop destination for turnkey equipment solutions.

While our equipment is powerful enough to meet the demands of the highest volume processors, we also offer scaled down systems as well as single machine solutions.

With decades of deep industry and technical expertise, we bring together food processing insight, best practices, breakthrough / disruptive equipment solutions and systems innovation. We consistently provide on-time deliveries, smooth startups, and optimized processes, all of which ultimately equate to very favorable returns on investment.

Put Middleby know-how and innovation to work for you:
Lower Cost of Ownership
Minimized Operating Costs
Maximized Capacity Utilization
<table>
<thead>
<tr>
<th>Category</th>
<th>Size</th>
<th>Small</th>
<th>Medium</th>
<th>Large</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SAUSAGE &amp; HOT DOG</strong></td>
<td>Small</td>
<td>50,000 lbs/24 hour</td>
<td>50,000 to 100,000 lbs/24 hour</td>
<td>100,000 to 200,000 lbs/24 hour</td>
</tr>
<tr>
<td><strong>BAKON</strong></td>
<td>Small</td>
<td>1,600-2,500 lbs/hr</td>
<td>2,000-3,500 lbs/hr</td>
<td>3,500-5,000 lbs/hr</td>
</tr>
<tr>
<td><strong>POULTRY</strong></td>
<td>Small</td>
<td>up to 6,000 lbs/hr</td>
<td>up to 15,000 lbs/hr</td>
<td>up to 38,000 lbs/hr</td>
</tr>
<tr>
<td><strong>CASE READY</strong></td>
<td>Small</td>
<td>1,000 lbs/hr</td>
<td>2,000 lbs/hr</td>
<td>up to 4,000 lbs/hr</td>
</tr>
<tr>
<td><strong>PET FOOD</strong></td>
<td>Small</td>
<td>Up to 4,000 lbs/hr</td>
<td>4,000 lbs/hr to 12,000 lbs/hr</td>
<td>12,000 lbs/hr and more</td>
</tr>
<tr>
<td><strong>SAUSAGE &amp; HOT DOG</strong></td>
<td>Medium</td>
<td>3,000-9,000 lbs/hr</td>
<td>9,000 lbs/hr and up</td>
<td></td>
</tr>
<tr>
<td><strong>BAKON</strong></td>
<td>Medium</td>
<td>50,000 lbs/24 hrs</td>
<td>50,000-100,000 lbs/24hrs</td>
<td>100,000 lbs/24hrs and up</td>
</tr>
<tr>
<td><strong>POULTRY</strong></td>
<td>Medium</td>
<td>up to 13,000 lbs/hr</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>CASE READY</strong></td>
<td>Medium</td>
<td>2,000 lbs/hr</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>PET FOOD</strong></td>
<td>Large</td>
<td>9,000 lbs/hr</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>SALAMI &amp; DRY CURE</strong></td>
<td>Large</td>
<td>50,000 lbs/24 hour</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>BAKON</strong></td>
<td>Large</td>
<td>3,500-5,000 lbs/hr</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>POULTRY</strong></td>
<td>Large</td>
<td>up to 18,000 lbs/hr</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>CASE READY</strong></td>
<td>Large</td>
<td>up to 4,000 lbs/hr</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>PET FOOD</strong></td>
<td>Large</td>
<td>12,000 lbs/hr and more</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
A SEAMLESS COMBINATION OF BRANDS FOR ONE FULL-LINE BREAKTHROUGH SOLUTION

CENTRALIZED PROJECT MANAGEMENT
The intelligent integration of equipment results in smooth production processes.

DELIVERED BY EXPERT PEOPLE
Decades of industry and technical knowledge provide food processing insight.

ACCELERATE PROCESSING
IMPROVE THROUGHPUT

INCREASE YIELDS
RAISE PROFITABILITY

EXPAND CAPACITY
MORE PRODUCTION, LESS PEOPLE

REDUCE COSTS
OPERATING AND CAPITAL

MAXIMIZE SANITATION
SAFER DESIGN, EASIER CLEANING

MAINTAIN CONSISTENCY
HIGHER QUALITY
WHERE ALL
MIDDLEBY,
INNOVATION
LINES UP.
**SAUSAGE & HOT DOG PROCESSING**

1. Thawing
2. Automatic Meat Preparation
3. Automatic High Rack Loading
4. Time Effective Fermentation
5. Accelerated, Consistent Drying/Maturing
6. Automatic Rack Unloading
7. Slicing and Packaging

**TOP OF THE LINE**

- Batch/Semi/Full Continuous Thermal Processing
- Semi-continuous Meat Processing
- High-speed Auto-load Systems
- Vacuum and MAP Packaging
- Post-Pack Pasteurization
- Process Emulsion/Reduction Systems
- Retail, food service, & bulk applications.

**SALAMI & DRY CURE PROCESSING**

1. Thawing
2. Automatic Meat Preparation
3. Automatic High Rack Loading
4. Time Effective Fermentation
5. Accelerated, Consistent Drying/Maturing
6. Automatic Rack Unloading
7. Slicing and Packaging

**TOP OF THE LINE**

- Batch/Semi/Full Continuous Thermal Processing
- Semi-continuous Meat Processing
- High-speed Auto-load Systems
- Vacuum and MAP Packaging
- Post-Pack Pasteurization
- Process Emulsion/Reduction Systems
- Retail, food service, & bulk applications.

**Accelerate**
Faster, fully monitored process. Save up to 40% in processing time.

**Increase Capacity**
75 - 250% space savings. More product in the same footprint.

**40%**

**Faster, fully monitored process. Save up to 40% in processing time.**

**75 - 250% space savings. More product in the same footprint.**

**Retail, food service, & bulk applications.**
TOP OF THE LINE

BACON PROCESSING

1. Meat Preparation
2. Thermal Processing
3. Belly Pressing
4. Pre-Slicer Scanning and Trimming
5. Vision-Based, High-Performance Slicing
6. High Speed Interleave, Stack and Card Dispense
7. Vision-Based, High-Speed Packaging Systems
8. Vacuum and MAP Packaging

Retail, food service & precooked applications.

DELI & LUNCH MEAT PROCESSING

1. Meat Preparation /Injection
2. “Vigorous” / Active Massaging
3. Stuffing/Packing
4. Molding/Shaping
5. Thermal Processing with Auto Load/Unload
6. Slicing
7. Interleave and Stack
8. Packing

Retail & food service applications.
**TOP OF THE LINE**

**POULTRY PROCESSING**

1. Thawing
2. Meat Preparation
3. Scanning, Water Jet Trimming, and Cutting
4. Freezing
5. Browning, Cooking, and Roasting
6. Battering, Breading, and Frying
7. Chilling and Freezing
8. Vacuum and MAP Packaging

**SOUS VIDE PROCESSING**

1. Meat Preparation
2. Grilling/Searing /Marking
3. Chilling before Packing
4. Sauce Dosing and Vacuum Packaging
5. Thermal Cook/Chill Processing
6. Optional Freezing

A full immersion cooking and chilling system allowing cooking at low and precise temperatures, designed for your product and conditions.

Retail & food service applications.

**Armor Inox**

*Thermix™ Sous Vide System*

**Systems for retail, food service & bulk.**
**PET FOOD PROCESSING**

Bringing the highest quality food production to the pet industry

Material Handling  ·  Grinding  ·  Mixing & Blending  ·  Size Reduction
Molding & Shaping  ·  Drying  ·  High Efficiency Baking  ·  Packaging

**CASE READY PROCESSING**

Retail & food service applications.
Steaks & shingles.
With the most comprehensive range of grinding, blending, emulsion, material handling and slicing equipment, Cozzini sets the standard for quality and many years of reliable productivity.

Cozzini’s decades of food industry and technical expertise bring the kind of insight and systems know-how to build innovation into production processes and your final products. While their equipment is powerful enough to meet the demands of the highest volume processors, Cozzini also offers scaled-down systems and single machine solutions for smaller producers who demand the same quality and consistency in their products.

Cozzini’s experienced product specialists and food scientists can help you develop new products or refine your existing ones. Their knowledgeable service technicians will keep your systems running perfectly for many years to come.

CPF-7 Quadcut

- 1 to 4 sets of plates & knives for coarse, fine or ultra-fine emulsions possible
- Wide variety of plate and knife options

Versamill 5

- 3.5 metric ton (8000 lbs/hr) output rate for lower volume processes
- 125 mm (5”) cutting head holds 2 - 4 knife sets
- Gravity or force fed with a pump

Our FASTHAM® CONTINUOUS HAM PROCESS can reduce your massaging time by 50% or more and reduce or completely eliminate curing hold-time to facilitate continuous production with program-driven massaging cycles.

The SUSPENTEC® PROCESS injects trimmings reduced to micron-sized particles in a brine suspension to enhance flavors, improve textures and increase yields in whole muscle beef, ham, turkey, chicken, pork, or fish.

CONTINUOUS PET FOOD PROCESSING LINES provide the highest percentage meat slurry inclusion. Continuous feed systems for canned, kibble and treats.
Danfotech produces, installs and services a wide range of machinery and specialized equipment for the food processing industry: bacon presses, defrosting lines, massaging tumblers, ham production lines, tenderizers and loading/unloading systems built around cook tanks or ovens.

**BACON PRESSES**
- Optimize slicing yields by maintaining uniformity of pressed products
- Capable of pressing from 8 to 14 units per minute
- Ideal to temper product from crust frozen to core temps between 23F and 16F (-5C to –9C)
- Die set sizes and shapes based on customer requirements
- Fully automated loading and unloading option for all presses

**HAM PRODUCTION LINES**
The fully automated HPT ham production system ensures efficiency and savings in manpower.
- The only manual operation is placing ham into the molds
- Gain a 40% capacity increase from your existing cooking/cooling equipment
- Produce up to 300,000 lbs. of ham per day

**DEFROST SYSTEMS**
The automated thawing system involves dividing frozen meat blocks and transporting them to a temperature controlled tumbler unit. Frozen blocks can be separated into single whole muscles without damaging the fibers or membranes.
- Preserve the quality of the meat
- No dripping or protein loss during thawing
- Shorter processing times mean lower risk of introducing bacterial contamination
- Transport systems can load a row of tumbler units with product to be thawed
- Transfer thawed product directly to injection and tenderizing, tumbling or stuffing operations

Danfotech is proud to introduce its new line of Shaptec™ Servo Presses, including the Type 10S and 14S, the only 4-direction (4D) servo presses in the world.
Industrial food production equipment for depositing, portioning, filling and pumping everything from sauces and chunky fillings to deli salads and ready meals.

- Single and Multi-Piston Depositors and Servo Fillers
- Food Grade Transfer Pumps
- Automated Production Lines:
  - Tray filling / ready meal systems
  - Bucket, pail and container filling and lidding
  - Bottle and jar filling systems
  - Horizontal packaging integrated systems
  - Vertical packaging integrated systems
  - Custom filling production systems

**ENGINEERING, SUPPORT AND PARTS**

Hinds-Bock is proud to have an industry leading engineering department, support team, and state-of-the-art parts department.

- Fully staffed engineering team that can design custom equipment according to your specifications. Hinds-Bock can also incorporate special modifications to their standard machines.

- Hinds-Bock parts department is extremely efficient, typically they can ship inventoried parts the same day of the order...and they still support machines that are over 40 years old.

- In-house technicians provide on-site installation and turn-key support for custom designed equipment and systems.

NEW PROCESSING & PREPARATION

- P-50 Transfer Pump
- SP-1L Single Piston Depositor
- 6 Piston Servo Filler with Bridge & Hopper Agitator
- Servo Pump Filling Machines with servo driven diving and traveling spout bridges for high speed production of Ready Meals.

Up to 200 trays per minute — Bridge and multi-piston, filling system operates over tray sealer indexing conveyors.

Custom food application system for industrial high volume food production.
SpotOn™ Batter Applicators / Formers / Frying Systems
Breaders / VCS Batter Mixers / Portioning Equipment

With a 50-year commitment to the further processing industry, processors depend on MP Equipment to bring them superior engineering, innovation and reliability.

MP Equipment continually provides efficient solutions to your further processing needs. Designed and built for life in the food production industry, MP Equipment features:

- Energy Efficiency
- Hygienic SS Design
- Stainless Steel Construction
- Easy Touchscreen Controls
- Allen Bradley PLC/HMI recipe driven
- Full Line Integrated Controls

SpotOn™, MiniJet™ Water Cutter
Large variety of cuts available

MP ADVANTAGE™ Frying Systems feature a robust tank design that requires less maintenance and incorporate product transport systems that extend belt life. The HelyX™ heat exchanger maximizes thermal capacity for fryers up to 52” wide. The quick-change removable tempura belt cartridge allows flexibility for tempura and non-tempura products.

MP Quad Marination System
MP DUOMAX Flexible Breader
MP ADVANTAGE™ Frying System

FORMING / MULTI-FLOW™
MP formers provide unmatched quality and dependability. Featuring the optional patented Multi-Flow® system, models include the MP ADVANTAGE™ Servo Elite and Servo Simple. Heavy-duty stainless-steel frames are guaranteed for life. A wide range of tooling solutions are available.

BATTER / BREADING
Accuracy is the heart of all MP coating systems, allowing processors to exceed their quality and yield specifications. Batter mixing and breading products include the patented SpotOn™ VCS Batter Mixer, TCS Tempura Mixer, Batter Applicator, Flat Breader, Drum Breader and the revolutionary Duomax - both flat and barrel breader in one.

WATER CUTTING
Experience superior production and yields at the lowest cost of ownership with the industry’s leading 8-cutter machine. The SpotOn™ MegaJet™ and MinJet™ Water Cutters feature accurate, reliable and flexible water jet technology.

NEW

MP SpotOn™ Marination System
MP Batter Applicator
MP 115 Flat Breader

MP SpotOn™ VCS Batter Mixer

Patented SpotOn™
VCS Batter Mixer

Slice Right Slitter
Continuous Systems / Batch Ovens (Standard, High Temperature, Fermentation) / Chillers (Air, Brine, Glycol) / Pasteurization Drying Rooms / Controls / Smoke Generators / Renovations

Since ALKAR’s beginning in the 1950s, installations have grown to nearly 400 continuous systems and 6,000 batch units.

Unwavering dedication to customer support, engineering and manufacture of custom thermal processing solutions paved ALKAR’s way to its present position as industry leader in the meat/protein thermal processing segment.

CONTINUOUS PROCESSING SYSTEMS

ALKAR offers the most extensive and highest performing line of continuous processing systems:
- Hot Dog and Sausage - J-Con™
- Compact through Mega Capacity
- Bacon - High Performance Progressive Batch Systems
- Co-Extruded & Edible Casing Sausage - PURE Link™
- Deli Meats & Pasteurization - Serpentine
- Links, Patties, Nuggets, & Rapid Smoke - Cyclone Linear Ovens

HIGH PERFORMANCE BATCH OVEN & CHILLING SYSTEMS

ALKAR batch systems offer a full range of configurations and capabilities from 500 to 50,000 lbs, capacity, direct or indirect gas heat, steam coil heating, hot oil, high temperature (500° F / 260° C). Choose between high performance air or brine (recirculated liquid) chilling.
- Rapid Air Chill Systems
- Drying and Fermentation Rooms
- BBQ Ovens

NEW

ALKAR batch systems offer a full range of configurations and capabilities from 500 to 50,000 lbs, capacity, direct or indirect gas heat, steam coil heating, hot oil, high temperature (500° F / 260° C). Choose between high performance air or brine (recirculated liquid) chilling.
- Rapid Air Chill Systems
- Drying and Fermentation Rooms
- BBQ Ovens

HIGH PERFORMANCE BATCH OVEN & CHILLING SYSTEMS

NEW

ALKAR’s process control systems allow data collection, product tracking, and provide you with all the information necessary to comply with regulatory requirements and efficiently operate your facility. ALKAR’s wireless temperature probes also track internal and environmental temperatures throughout the entire cooking and chilling process.

CONTROLS

ALKAR provides renovations and updates to even its earliest systems. Many systems are operating beyond 40 years. ALKAR provides a wide range of ancillary equipment:
- Material Handling: trucks, trees, cages, racks
- Conveyors: chain, belts, overhead rail
- Smoke Generators
- Replacement Parts

NEW

ALCAR’s process control systems allow data collection, product tracking, and provide you with all the information necessary to comply with regulatory requirements and efficiently operate your facility. ALKAR’s wireless temperature probes also track internal and environmental temperatures throughout the entire cooking and chilling process.

NEW

The only linear industrial oven in the world with the combination of microwave, convection hot air heating, and humidity control.

Reduce Cook Times up to 60%! Increase existing line capacities. Optimize product quality while increasing operational throughput with minimal maintenance. All stainless steel process belt.
The industry has recognized Armor Inox as the worldwide proven solution for continuous, fully automated thermal processing applications of cooked meat, both deli and slicing logs, and ready meals. High output shaping and cooking/chilling technology delivers dependable, consistent flow of products at the lowest operation costs.

The Thermix system is a fully integrated solution to automatically shape, cook, chill and move cooked meat within the processing system. With the Armor Inox system, processors can produce from 20 to 200 metric tons per day with as little as 2 employees. The Thermix system combines high output with production flexibility, optimum production performances with high productivity, low operation costs with large savings of energy, and food safety with complete product traceability.

A Thermix Sous Vide System covers a large range of possibilities for RTE foods: ready meals, cooked meat, beef, pork, chicken, fish/seafood, eggs and vegetable that can be differentiated through various processes before being packaged. Fresh, safe and natural organic products of superior quality, convenient and proven shelf life at the lowest operating cost.

The automated system works continuously at a steady pace of 1,000 to 10,000 pounds / hour with various levels of handling automation delivering constant flow. Three Thermix models cover all needs: 3 to 10 tons/day, 10 to 30 tons/day, 30 tons/day and up.

Armor Inox has become the most recognized name in "sous vide" automated cooking and chilling systems. More than 150 Thermix™ systems are in operation worldwide, with proven reliability for over 20 years. The Thermix System’s streamlined design results in exceptionally low maintenance costs.
Maurer-Atmos is known for high-quality smoke and production systems and is a leading provider in the thermal processing of meat, fish and poultry products. Maurer-Atmos stands for efficient production systems and innovative engineering solutions. Their headquarters and production facility - Made in Germany - are located in Reichenau on Lake Constance. Across the globe, they are represented by business partners in more than 90 countries.

- **Fermenting / Cold-Smoking / Maturing / Drying Rooms** (optionally fully automated) / Thawing / Defrosting Rooms (optionally fully automated) / Hot Smoking / Cooking & Cooling / Baking & Roasting Systems in batch and semi-continuous design (optionally fully automated)
- **Smoke Generators / Related Add-Ons**

BATCH

- Wide variety of batch systems to satisfy every thermal processing requirement
- Exceptional air-flow
- Size: 1-20 carts
- Different kinds of smoke generators
- Cooling and heating power variables adaptable to customer need

AUTOMATED BATCH SYSTEMS

- Batch systems for higher racks (up to 3.25m high)
- Automated load / unload of the racks (by Vemac)
- Automated handling of the racks (AGV provided by Vemac)
- Allows fully automated and flexible production of mixed products

SEMI-CONTINUOUS SYSTEMS

- Inline production (combination of hot and cold batch-system)
- 100% separating between low and high risk areas
- Different transport systems as floor transport, overhead rail and rollers

SMOKE GENERATORS

- Broad variety of external and internal smoke generators such as
  - Sawdust
  - Woodchip
  - Friction
  - Liquid

Maurer-Atmos is the global technology partner in the field of thermal product processing and has over 70,000 installations worldwide.
Scanico has delivered innovative solutions to customer needs since 1989, focusing on development and manufacture of high-quality industrial freezing and cooling systems. Scanico’s systems are designed to ensure reliability, high productivity and finished food products that match the highest quality demands of our customers. With more than 600 installations in 68 countries, Scanico offers freezing and cooling solutions for the protein industry in strong collaboration with our customers and other Middleby Brands.

With every installation, our dedicated service personnel will ensure proper training from daily operation to routine maintenance backed by local Middleby service staff.

**INNOVATIONS**
- Improved hygienic design with fully welded enclosure providing sanitary environment for efficient freezing
- Scanico spiral systems with “Direct Drive” belt eliminates overdrive failures and increases belt life. Highly suitable for applications with greasy, oily or sticky products. No belt slip and less risk of product disorientation issues.
- Continuous bacon smoking line: Cooking, Smoking and Cooling

**EQUIPMENT FEATURES**
- Unique airflow resulting in fast freezing
- Energy efficiency
- Sanitary design
- Highest production uptime between defrosts
- Flexibility is in Scanico’s DNA. Each system is custom made and designed in accordance with our customer’s requirements. Scanico technology adds value to production plants throughout the world.

**SPIRAL SYSTEMS**
Scanico manufactures spiral systems for different purposes within the food processing industry including: IQF freezing, cooling, steaming and pasteurizing. The use of stainless steel and foodstuff approved plastic for all surfaces with direct product contact ensures the highest hygiene standard.

In addition to standard non-stacking spiral systems, Scanico can supply the unique Single Stacking Spiral with the following advantages:
- Flexible configuration to suit space available
- Less belt supports for better product hygiene
- Unique drives system
- Capacity ranges from 500 lbs/hr to 1200 lbs/hr depending on model and product
- One of the most compact spirals on the market
- The most energy efficient spiral on the market
- Capacity range up to 40 tiers

**TWINIMP-IMPINGEMENT FREEZERS**
With Scanico TwinImp impingement technology, the freezing and cooling times are equal to cryogenic methods at lower operating costs. The advantages is:
- Increased yield
- Super product quality and appearance
- A higher degree of food safety
- Lower production costs

The Scanico TwinImp impingement technology is ideal for crust freezing, freezing of thin products and for most cooling applications. The advantages of the quick freezing/cooling times are:
- Minimum product dehydration
- Maximum product quality
- Low operating costs compared to cryogenic
- Compact footprint
Automated Dry Cure Products Handling Lines
Molding / Transfer / Transport / Sorting
Loading / Palletizing

**MAXI MOULD**

The patented maxi mould is designed and manufactured for the industrial and automated production of raw prosciutto portions for slicing. The system consists of a series of superimposed moulds, each composed of rectangular tubes, welded together to form a shelf. An axial-stroke pusher is installed under each tube to press the prosciutti placed inside the tubes of the mould pictured below. The prosciutti are pressed so that each portion has a uniform cross-section with a determined length. Two prosciutti may be placed in each tube and may be pressed together (single bar) or separately.

**Sequence of Operation**

- Robot unstacks maxi mould to empty
- Chain handles maxi mould
- Press prosciutto into the maxi mould
- Robot stacks full maxi mould to be pressed
- Washing machine for maxi mould
- Press machine for totem

**STRENGTHS**

- Fully automatic product loading up to 5.5 m high
- Flexible solution for loading both small, medium and large diameter products
- Products consistency provided by equal spacing for optimum air circulation

**PROCESSING LINES FOR SALAMI AND DRY CURED PRODUCTS**

New technologies for old traditions. Supported by the trust of our customers, we have revolutionized the process, introducing the latest generation of robot AGV (Automated Guided Vehicles) and handling systems.

Full automation of the entire system, from salami-making to packaging: Component preparation.

**Vemac’s Fully Automatic Functions:**

- Pick-up and orderly positioning of the salamis on sticks
- Loading and unloading of these sticks onto racks ranging from 4 to 5½ meters high
- Movement of the racks with robotized vehicles
- Unloading of the salamis and feeding of the packaging line
SLICING, LOADING & PACKAGING
SLICING, LOADING & PACKAGING

CV-TEK

CVP & MTEK STRONGER TOGETHER

Modified Atmosphere Packaging / Case Ready / Poultry, Cheese, and Produce / Bulk Packaging / Packaging Materials

CV-TEK machines are built from the ground up with superior engineering, better value, more features, increased selection of options, faster delivery, and excellent after-sales support. CV-TEK has many successful installations on six continents.

Multi-station units incorporate all the features customers have requested while providing the safest, most sanitary and well thought out Modified Atmosphere Packaging machine of its kind. Available in 2, 3, 4 or more stations allowing unprecedented flexibility with higher packaging speeds. Each module includes its own infeed as well as outfeed belt. Start with 2 or 3 stations and easily add additional modules in minutes as they interface and communicate by simply connecting a water-tight cable. Custom options include high and low oxygen systems and PLC programs.

The packaging solutions you need for IQF, Cheese, Meat, Nuts, Produce, Poultry, and Seafood as well as Resins, Powders and other Industrials.

HYGIENIC DESIGN
- Clean-in-place system for internal cleaning
- External wash down capability
- Stainless steel snorkels

FLEXIBILITY
- Specific option packages for meat, poultry, nuts, grains and industrial goods
- PLC controls with flexibility of pre-set controls

CUSTOM OPTIONS
- Custom PLC programs available
- High and low Oxygen systems available

SEAL INTEGRITY
- Digital temperature controls with hot bar system
- Seal bar profiles minimize leakers
- Standard bag stretchers eliminate wrinkles, ensuring leak-free seals

REPRODUCIBLE RESULTS
- Heat seal manifold with positive vacuum gas seal design
- PLC controls with digital vacuum and gas flush controls with low level gas alarm
- Accumulator tank for accelerated speed of operation

- High Velocity “Quick Draw” Snorkel for superior vacuum and gas flush control
- “On the Fly” changeover from High to Low O2
- Exact system control through servo controlled motors and timing belts
- Dual Gas Accumulator Tanks for High and Low O2
- Dual impulse seal bar for perfect seals
- Infeed conveyor with servo controlled linear actuators for fast and controlled feeding of trays
- Patented ECO+ Film Management system designed to use Eco friendly 2 mil film
- Capable of full integration with robotic pick and place systems
Cylindrical Product Alignment / Conveying Inspection
98% Fill Rate / Autoloading

Globally leading the way in preparation for packaging with all configurations of systems that align, convey and load virtually any type of cylindrical product.

Drake high performance loaders are custom designed to your product specifications with an alignment unit and loading head. Maximum yields are achieved, while maintaining product integrity and aesthetics. Using patented technology, product is indexed and aligned into individual buckets to convey to the loading head for placement into packaging. Touch screen controls allow the easy addition of new recipes and rapid adjustments to various areas of the loader to accommodate variety.

The minimization of human contact and easy cleaning procedures result in state-of-the-art-sanitation.

Launcher
Quickly load fragile products such as cooked sausages and fresh cheese sticks. Unscrambler belts are used to sort and launch product. Models enable flexible film and box loading. Product diameter range - 14 to 32mm in 1, 2, 3, or 4 lanes.

Singulator
Fragile, curved natural casing product falls onto a narrow V-Belt to be arranged into flights on the conveyor. Primarily used to feed robotic loading heads. Product diameter range - 17 to 44mm in 1 or 2 lanes.

Collator
Frankfurters, sausages, vienna sausages, snack sticks, pickles, corn dogs, and other products fall into flights with the aid of stirrer paddles. Product diameter range - 12 to 32mm in 1 or 2 lanes.

Centrifugal Feeder
A variety of cylindrical product types are collected on a circular disc, mounted on an angle. This rotates at variable speeds to place product into flights. Product diameter range - 15 to 30mm in 1 lane per CF.

ALIGNMENT OPTIONS

LOADING HEAD OPTIONS

Sani-Chain Collator with Lower, Easy Access Removable Flights

• Complete disassembly
• Extremely easy to clean
• Effortless reach and operation

NEW

Mechanical Placement
Versatile loading heads offer quick changeover times to precisely deliver product into a variety of pocket configurations. A CLX or SWP head mechanically places product into packaging dies.

Robotic Placement
Adjusts to the flow of product through one easy-to-operate control platform and touchscreen for the entire system. High speed end of arm tooling gently picks and places into packaging equipment. Drake custom food grade robotics were developed to increase capacity and maneuverability while remaining easy to program and maintain.


Packaging Solutions for Packaging Machines, Trays, Boxes, Cans Jars, Bags.
Key-Log is a leading company in industrial automation, roller conveyors, pallets transport and plastic boxes and/or cardboard boxes of various sizes. Key-Log's experienced founders offer customers industrial automation, customized according to their specific needs. Care is taken in every aspect of production, from design to delivery. Solutions are tailor-made to every need and driven by research and development to create machines.

Key-Log's experienced founders offer customers industrial automation, customized according to their specific needs. Care is taken in every aspect of production, from design to delivery. Solutions are tailor-made to every need and driven by research and development to create machines.

**FOCUS ON INNOVATION**

Industrial automation is synonymous with innovation: Key-Log's team is able to offer tailor-made solutions for every need. Research and development guide the creation of the machines.

**ATTENTION TO THE DETAIL**

Key-Log begins the process with extensive consultation, taking time to understand current and future needs of each facility.

**INNOVATION IS OUR STRENGTH**

A young company whose founders have decades of experience. We ensure innovative, high quality products and services, delivered according to the customer’s schedule.

**A QUALIFIED & EFFICIENT TEAM**

The Key-Log team is ready to handle all types of orders thanks to our skilled designers and technicians. Beginning with a feasibility assessment, each need is addressed step by step to aftersales assistance, available both remotely and at the customer location.

**DESIGN OF GOODS HANDLING**

Flexibility and problem solving allow us to identify ideal solutions. Engineers, with many years of experience in the industrial automation sector, track each order to ensure an alignment with the objectives and the project completion within the established timeline.

**INDUSTRIAL AUTOMATION CUSTOMIZED TO YOUR PRODUCTION NEEDS**

Pallet transport line / Boxes transport line / Painted steel and stainless steel systems / Cartesian palletizer

Key-Log is a leading company in industrial automation, roller conveyors, pallets transport and plastic boxes and/or cardboard boxes of various sizes. Key-Log's experienced founders offer customers industrial automation, customized according to their specific needs. Care is taken in every aspect of production, from design to delivery. Solutions are tailor-made to every need and driven by research and development to create machines.
Interleaving / Stacking / Card Dispensing

Interleaving Materials

Pacproinc manufactures standard and customized automation solutions for dispensing paper or film substrates under, around, and between food portions for the purpose of portion control, separation, quick prep, hygienic handling, freeze release, and traceability.

Customers benefit from significant packaging savings, reduced labor, increased throughput and improved food safety while being able to offer their end users a value added food service and retail packaging format for foodservice fresh bacon, retail fresh bacon, pre-cooked bacon, fresh and frozen hamburgers, beef analog burgers, sausage patties, grab n’ go deli, deli sub-kits, Philly steak, and cheese.

Our focus on total automation means that accuracy is as important as speed and Pacproinc manufactures the highest speed, most accurate interleavers, card dispensers and stackers available anywhere.

INTERLEAVING

High Volume 300 Series Interleavers
cut paper from a roll and dispenses a sheet under portions at speeds in excess of 300 cycles per minute. Machine widths from 6” to 32” and capabilities from 1 to 7 lanes. These interleavers can be paired with over 6 different stacking modules depending on the application.

Low Volume 100 Series Interleavers
cut paper directly from a roll and introduce the sheet under portions at 100 cycles per minute. Machine widths from 152mm to 305mm and capable of single or dual lane. These interleavers can be paired with three different stacking modules depending on the application.

CARD DISPENSING

The ProLeaver Card Dispenser is the fastest and most accurate card dispenser for bacon L-boards on the market. The patented design ensures better separation, fewer jams, and greater throughput as well as uptime. The system accuracy reduces the requirement for manual portion position correction “styling” downstream and enables the Pacproinc card folder and turner to further reduce retail bacon labor requirements.

STACKING

The ProStax CBS4 Cooked Bacon Stacker is a modular solution for automating the manual process of counting and stacking sheets of pre-cooked foodservice bacon. The system is available in 2, 3, and 4 lane variants and employs a patented system to keep the bacon from sliding off of the paper regardless of cook level or how dry the product is. After stacking, the system combines all of the finished stacks into a single lane of flow for easy automatic loading into the packaging machine.
Vacuum and Modified Atmosphere Packaging / Meat and Poultry Applications / Cheese Applications / Disposable Sterile Medical Device Packaging / Hardware and Consumer Goods Packaging

Remarkable innovation paves the way to a rich mix of technological breakthroughs. Over three decades RapidPak has developed the most effective and efficient operation of horizontal form-fill-seal packaging equipment. Beginning in 1991, RapidPak revolutionized packaging speeds and established unprecedented levels of sanitation with the invention and patented use of servo motors. Designing side extractable forming and sealing dies, confirmation stations, plug assists - along with lifting systems enabled users easy access to all equipment functions.

5 POINTS OF DIFFERENTIATION

1. Servo Motor Everything
2. Industry’s lowest cost of ownership
3. Industry’s fastest, easiest changeovers
4. Industry’s leading sanitary design
5. Industry’s leading ergonomic design with ease-of-use features throughout

NEW

RP-25
RP-25 is our fastest entry-level horizontal form-fill-seal packager
- Improved sanitation
- Zero package defects due to cross-cutting
- Easy-to-adjust controls

INNOVATIVE PACKAGING SOLUTIONS FOR

Meat and poultry applications
Including whole muscle, processed and RTE portions. Retail and institutional. Vacuum and modified atmosphere.

Cheese applications
Including bulk, sliced, shredded, string, unit of use portions and more. Vacuum and modified atmosphere.

Assorted food applications
Including pastas, ready-meals, institutional, etc.

Sterile medical disposables
Hardware and consumer goods

Custom Solutions for your Packaging Applications.
With more than 50 years of experience in the bacon, meat and cheese slicing industries, Thurne is renowned for innovative slicing systems that increase yield and productivity in processing plants around the world.

Thurne’s fully integrated slicing systems include slicers, process weighers, card dispensers and conveyor systems that are optimized to achieve maximum performance and presentation. Outstanding slice consistency and quality, without thick, thin, or sliver slices, greatly enhances consumer appeal. High levels of first time on-weights enable reduced rework and lower manning levels.

Equipment conforms to stringent AMI and European safety standards, including CE certification.

In **MEAT PORTIONING**, the new Thurne one case ready offers high performance portioning for case ready applications, delivering outstanding production volumes with a very high percentage of on weight packs and yield, thanks to its innovative Scan in Track system. The Thurne one case ready can generate well-defined packs of layout steaks and thin sliced shingles as well as single portions, reducing labor on the line.

Thurne is revolutionizing **PRECOOKED BACON SLICING** with IBS4600, the world’s first slicer to incorporate four independent feeds and blades with vision technology, offering unparalleled consistency in cooked slice presentation and quality.

In **PROCESSED MEAT AND CHEESE SLICING**, Polyslicer 1000 ensures high versatility in a wide range of product applications and pack formats, including the option to retrofit capabilities by retrofitting interleaver and variety conveyors to meet changes in demand.


PROTEIN INNOVATION CENTER

Meet tomorrow, today.

The home to a new series of production lines and industry changing equipment introductions. The innovative culture of Middleby is fostered in this 12,000 square foot haven for development with technical performance and product testing. Food scientists and specialized engineers are readily available.

Rapidpak

“Machines perform very well and deliver an excellent final package to our markets. RapidPak is our packaging machine of choice.”

Julian Sander
Division Manager
Machinery
Rieckermann
Bangkok, Thailand

Drake

“One thing I can say emphatically is that Drake is customer focused and will do what it takes to make the customer happy...”

Kevin Salva
President
Zweigle’s Inc.
Rochester, NY, USA

Alkar / Armor

Inox / Cozzini

Danfotech

Thurne

“Fair, fast, reasonable, and brilliant. They’ve helped us grow, prosper and literally reinvent our company!!!”

John Richardson
Chairman of the Board
Sugar Creek
Cincinnati, OH, USA

Maurer-Atmos

“We are known for our naturally smoked Western Australian Christmas Ham, which we successfully produce every winter season with Maurer smokehouses. Since 2005 we have had a 10-trolley smokehouse with which we produce ham, sausages and our Italian specialities such as Coppa, Pancetta and various types of salami.”

John del Basso
Owner
Del Basso Smallgoods
Perth, Australia

MP Equipment

“Confidence in our relationship with MP Equipment over the years has allowed Monogram to continuously improve our systems based on shared experiences with our batter / bread and fry lines.”

Matt Davis
Sr. Project Engineer
Monogram Food
Bristol, IN, USA

Easy to use and customer focused.

Meet tomorrow, today.

Bakery Innovation Center

Cozzini, LLC
2567 Greenleaf Avenue
Elk Grove Village, IL, USA 60007
Conveniently located near Chicago O’Hare International Airport
+1 773 478-9700
protein_innovation@cozzini.com

Bakery Innovation Center

808 Stewart Ave.
Plano, TX, USA 75074
+1 972 509-8728
bic@middlebybakerygroup.com

Bakery Innovation Center India

Spooner Vicas BIC, Jigan
Anekal Taluk Plot No. 45
Jigan Industrial Area Bangalore
562 106 India

Protein Innovation Center

Cozzini, LLC
2567 Greenleaf Avenue
Elk Grove Village, IL, USA 60007
Conveniently located near Chicago O’Hare International Airport
+1 773 478-9700
protein_innovation@cozzini.com

Thurne

“We looked for the most technically advanced slicer with the best technical support, in order to not only increase output and boost yield, but also to improve our slicing quality. Thurne provided that option and has become a very important part of our operation.”

Cody Lane
President
Pederson’s Natural Farms
Hamilton, TX, USA

Maurer-Autos

“‘We are known for our naturally smoked Western Australian Christmas Ham, which we successfully produce every winter season with Maurer smokehouses. Since 2005 we have had a 10-trolley smokehouse with which we produce ham, sausages and our Italian specialities such as Coppa, Pancetta and various types of salami.”

John del Basso
Owner
Del Basso Smallgoods
Perth, Australia
We don’t just build equipment. We build breakthrough solutions.

Working with you to provide the lowest cost of ownership:
- Optimized Capital Investment
- Minimized Operating Costs
- Maximized Capacity Utilization

www.middprocessing.com