

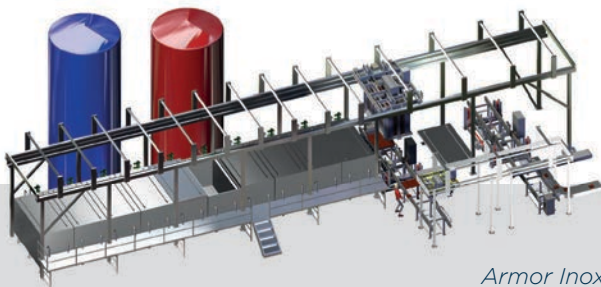
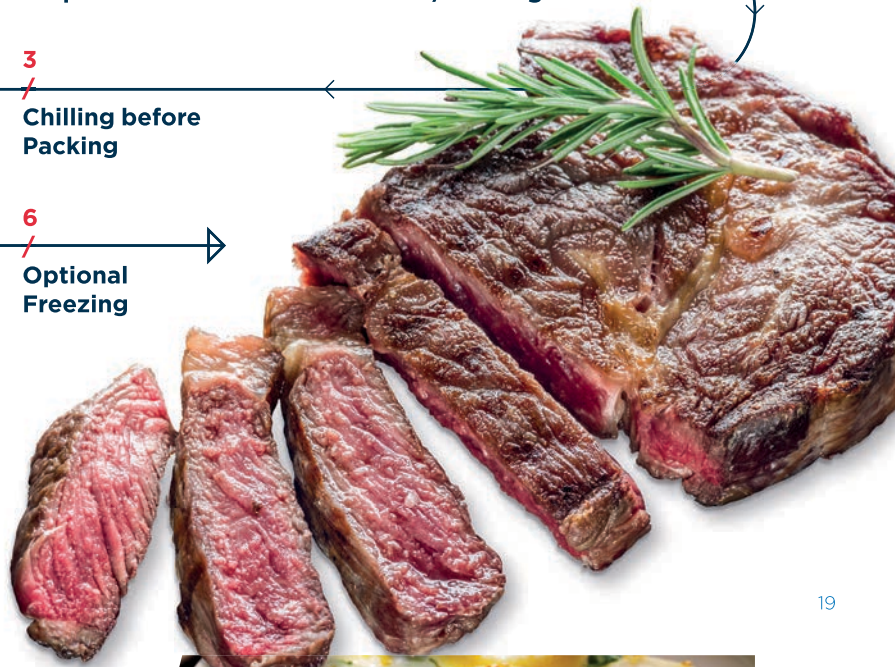
TOP OF THE LINE

SOUS VIDE PROCESSING



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



Cook | Chill | Smoke
Roast | Pasteurize



Automated Cook
Chill Hams | Sous Vide



Transport | Grind | Mix
Brine | Massage | Emulsify



Fill | Deposit | Portion



Press | Massage | Tenderize
Defrost | Separate | Mould



Rollstock Vacuum &
Modified Atmosphere Packaging



Freeze | Chill
Steam | Proof