

Food Innovation Equipment Guide

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Food Innovation Equipment Guide

Loughry Campus is one of the three campuses of CAFRE and is the College's Centre of Excellence for Food Technology. It has responsibility for people development and knowledge and technology transfer programmes in the food processing and supply industry. Loughry Campus provides key expertise in food manufacture, innovation, food safety, packaging and waste minimisation. Loughry Campus is a 'Hub for Food Technology'.

Our dedicated team of technologists work with over 250 businesses each year, across all the key sectors, encouraging innovation and building a unique knowledge on the latest technologies internationally linking our profession worldwide, promoting the adoption of appropriate technology, providing a comprehensive range of accredited training and further developing our knowledge to drive the industry forward.

We tailor our technological development and support programmes to meet both the needs of individual businesses and the industry as a whole, with a client base ranging from business start-up through to multi-national companies.

Our technologists have access to world class facilities in our Food Innovation, Food Technology, and Food Packaging Centres. The building's excellent facilities provide a valued service to our food industry locally and worldwide.

These centres contain superb modern pilot scale equipment, development kitchens, and packaging testing laboratories that could help your business innovate. We hope you enjoy viewing some of our extensive range of specialised food manufacturing, kitchen and packaging test equipment and find it a useful guide to what we offer here at our 'Hub for Food Technology' at Loughry Campus, CAFRE.

We look forward to welcoming you soon.



Peter

Peter Simpson
Head of Food Technology
Loughry Campus
CAFRE

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LA Monferrina P12 Pasta Mixer Extruder
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Kilia Bowl Chopper/Mixer
Urschel Flaker
Planetary Mixer
Metcalf Table Top Planetary Mixer
Deighton Pilot Scale Bread and Battering Line
Vemag Vacuum Filler Robot 500
Table Top Formatic Former
Shearline Sausage Filler
Berkel Meat Slicer
Blast Freezer
Promax TM300 Vacuum Tumbler
Berkel Supervac Vacuum Packer
Gunther Brine Injector
Mondini Skin Packer
Vakona Bench Top Pilot Scale Vacuum Tumbler
Multivac Tray Sealer
Compressed Air Operated Stretch Clipper
Rapaidaire Two Trolley Steam Oven
Henko Dip Tank
Multivac R230 Thermo Former
Friction Wheel Smoke Generator and Smoke Oven
Blast Chiller
Everlasting Meat Aging Cabinet
Everlasting and Suedtronic Ripening Cabinets
Kerrs Smoking Cabinets
Revent Dry Conventional Oven
Rheon Co-Extruder
Dansensor Provectes Gas Mixer
Meat Tenderiser
Ham Moulds
General Purpose Bandsaw
Turbo Depositor and Force Feeder
Turbo Depositor

Meat Equipment

LA Monferrina P12 Pasta Mixer and Extruder

Functions

- 5Kg capacity continuous mixing/extrusion
- Six die extrusion shapes

Uses

- Pasta



Stephan Food Processor Vacuum Cooker

Functions

- Capacity range 5 - 30Kg
- Jacket/direct steam heating
- Three speed mixing blades
- Jacket cooling
- Heat with vacuum

Uses

- Sauces
- Jams
- Purees
- Concentrates



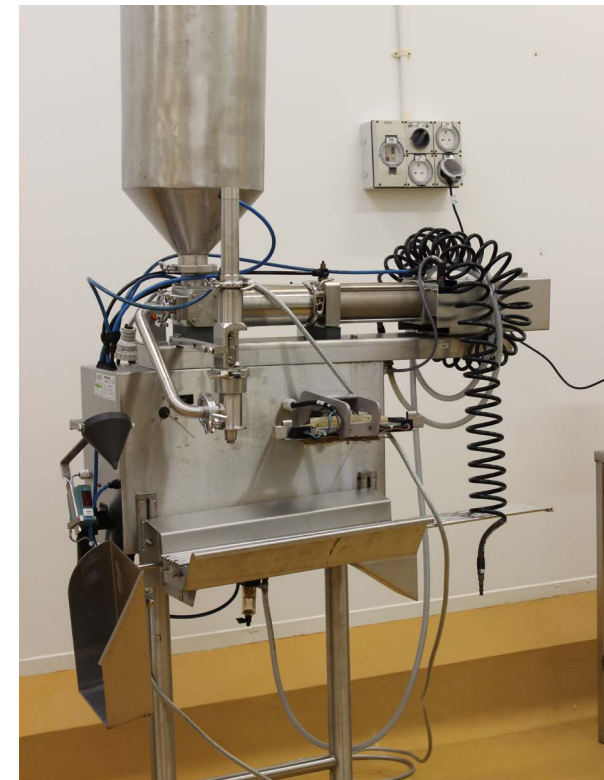
Thimonnier Vertical Filler/Sealer

Functions

- Pouch filling and heat sealing
- 20 litres continuous capacity

Uses

- Pouch filling
- Sauces



Talsa Table Top Bowl Chopper

Functions

- Size reduction of products
- Capacity range 2 - 5Kg
- Two speed settings

Uses

- Meat
- Poultry
- Fish
- Vegetables



Thompson Mincer/Grinder

Functions

- Size reduction of products using a variety of mincing blades
- Range of mincing blades include 3 - 4mm, 4.5mm, 10mm and kidney plate
- Continuous capacity 5 - 20Kg
- Single speed

Uses

- Meat and meat products



Bratt Pan

Functions

- Performs various cooking functions including: braising, deep or shallow frying, boiling, steaming, poaching and stewing
- Fixed position flat bed, electrically heated rectangular shaped vessel
- Capacity approximately 40Kg
- Variable temperature control

Uses

- Sauces
- Ready meals



Talsa Table Top Mincer

Functions

- Size reduction of product to 3 - 8mm
- Capacity approximately 4 - 5Kg batch
- Range of mincer blades
- Single speed
- Manual

Uses

- Meat
- Poultry
- Fish
- Vegetables



Kilia Bowl Chopper/Mixer

Functions

- Capacity approximately 30Kg
- Two speed blades 1500/3000rpm
- Two speed bowl revolution
- Reverse blade mixing function

Uses

- Meat
- Poultry
- Fish
- Vegetables



Urschel Flaker

Functions

- Size reduction of products via flaking
- Range of cutting heads available
- Continuous
- One speed

Uses

- Meat
- Poultry
- Fish



Planetary Mixer

Functions

- Maximum capacity 50 litres
- Whisk, dough hook and beater heads available
- Variable speed

Uses

- Meat and meat products
- Poultry
- Fish
- Bakery products
- Vegetables
- Batters



Metcalf Table Top Planetary Mixer

Functions

- Maximum capacity 10Kg
- Whisk, dough hook and beater heads available
- Three speeds

Uses

- Meat and meat products
- Poultry
- Fish
- Bakery products
- Vegetables
- Batters



Deighton Pilot Scale Bread and Battering Line

Functions

- Enrobing a variety of products
- Application of pre-dust, batter, breadcrumb and flash fry
- Belt width 200mm
- Variable speed

Uses

- Meat and meat products
- Poultry
- Fish
- Fruit and vegetables



Vemag Vacuum Filler Robot 500

Functions

- Vacuum filling of products
- Minimum capacity 5Kg
- Two nozzle sizes including, 11mm and 15mm
- Variable speed
- Guillotine available

Uses

- Meat mixes
- Emulsions



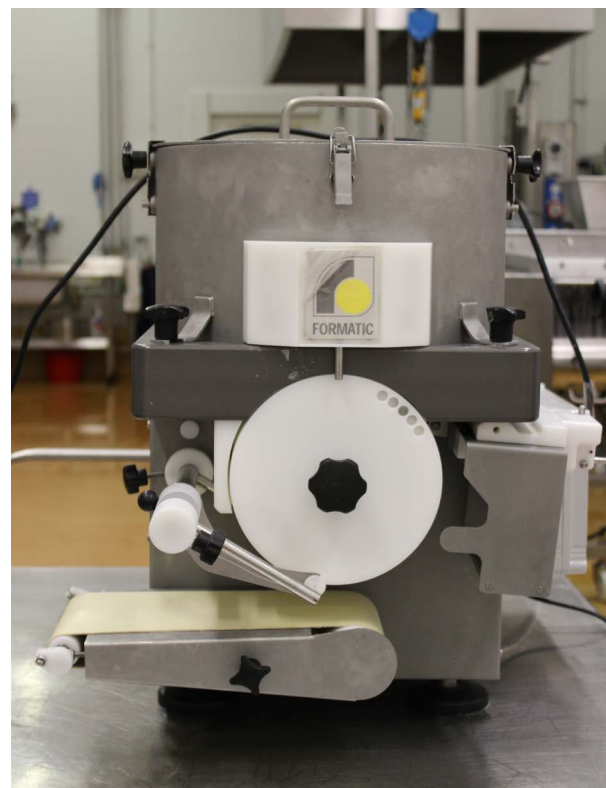
Table Top Formatic Former

Functions

- Food former
- Capacity approximately 5Kg
- Variable speed
- Five die shapes available

Uses

- Meat
- Poultry
- Fish
- Bakery products



Shearline Sausage Filler

Functions

- Extrusion of meat products and emulsions into casings
- Capacity approximately 2- 10Kg
- Variable speed
- Variety of nozzle sizes

Uses

- Meat
- Poultry
- Fish



Berkel Meat Slicer

Functions

- Cuts into a variety of slices and thickness
- Manual
- Single speed
- Single blade

Uses

- Variety of appropriate meat products



Blast Freezer

Functions

- Temperature range 0 to -18°C
- Range of work programmes available
- Two trolley system capacity



Promax TM300 Vacuum Tumbler

Functions

- Slow tumbling and massaging of products under vacuum to coat with a marinade or brine
- Range of work programmes available
- Capacity approximately 50Kg

Uses

- Massaging cured meats
- Dry salting
- Seasoning and marinating



Berkel Supervac Vacuum Packer

Functions

- Pack and heat seal suitable product under vacuum
- Digital programme
- Seal dimensions 600 x 600mm

Uses

- Meat
- Poultry
- Fish
- Fruit and vegetables



Gunther Brine Injector

Functions

- Injection of suitable brine into meat products.
- Two speed
- Variable pressure

Uses

- Meat



Mondini Skin Packer

Functions

- Mould available to fit C5 trays
- Use a preformed tray

Uses

- Variety of meat products
- Fish
- Poultry



Vakona Bench Top Pilot Scale Vacuum Tumbler

Functions

- Maximum capacity approximately 5Kg
- Variety of programmes

Uses

- Massaging cured meats
- Dry salting
- Seasoning and marinating



Multivac Tray Sealer

Functions

- Mould to suit D2 tray & FAERCH tray
155mm x 127mm x 40mm deep
- Modified atmosphere packing

Uses

- Meat
- Ready meals
- General food products



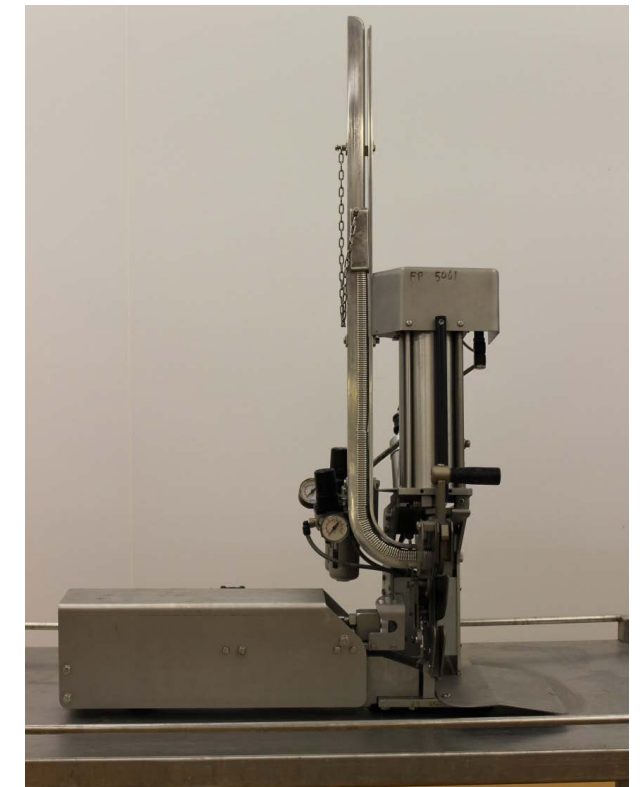
Compressed Air Operated Stretch Clipper

Functions

- Applying a metal clip onto end of sausage/salami casing

Uses

- Meat products



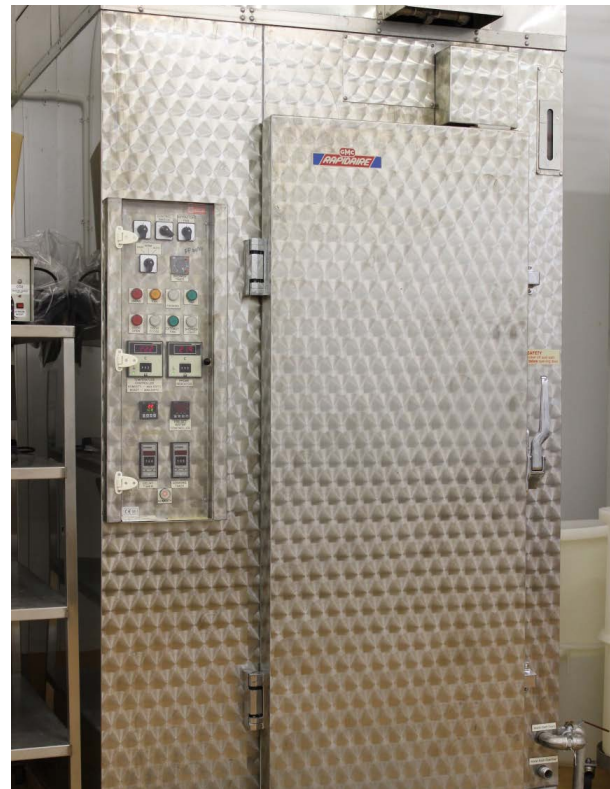
Rapidaire Two Trolley Steam Oven

Functions

- Two rack
- Two door system
- Ambient to 95°C

Uses

- Products requiring moist cooking



Henko Dip Tank

Functions

- Hot water tank to shrink wrap products
- Dimensions of seal area 360mm x 570mm

Uses

- Shrink wrapping of meat primal cuts



Multivac R230 Thermo Former

Functions

- Modified atmosphere packing (MAP)
- Vacuum packing
- Dimensions of packs 150mm x 130mm x 120mm deep
- Continuous feed

Uses

- MAP of meat and general products



Friction Wheel Smoke Generator and Smoke Oven

Functions

- To smoke and/or dry meat and general products
- Variable temperature (Ambient to 90°C)
- Range of programmes
- Capable of hot/cold smoke

Uses

- Meat
- General products



Blast Chiller

Functions

- Rapid cooling process
- Two trolley chill
- Two door access
- Temperature range 5 to -30°C
- Programmable

Uses

- General products



Everlasting Meat Ageing Cabinet

Functions

- Dry age meat
- Pre-installed programmes
- Bespoke programmes
- Temperature range 0 to 30°C
- Humidity range 40 - 95%
- Capacity 50Kg side of meat
- Hooks for hanging meat

Uses

- Dry ageing beef
- Charcuterie
- Air drying of meat products
- Cheeses
- Fermented meat products



Everlasting and Suedtronic Ripening Cabinets

Functions

- UV lights for sterilisation
- Pre-installed programmes
- Bespoke programmes
- Temperature range 0°C to 30°C
- Humidity range 40% to 95%
- Capacity 50Kg of meat
- 18 shelves

Uses

- Dry aging beef
- Charcuterie
- Air drying of meat products
- Cheeses
- Fermented meat products



Kerrs Smoking Cabinets

Functions

- Traditional smoking method
- Hot and cold smoking method
- Dimensions of cabinet tray 520mm x 300mm
- Capacity six shelves

Uses

- Meat products
- Dairy products



Revent Dry Conventional Oven

Functions

- Two rack rotating oven
- Temperature range 0 to 200°C

Uses

- Ready meals
- Bakery
- Dry cook meat



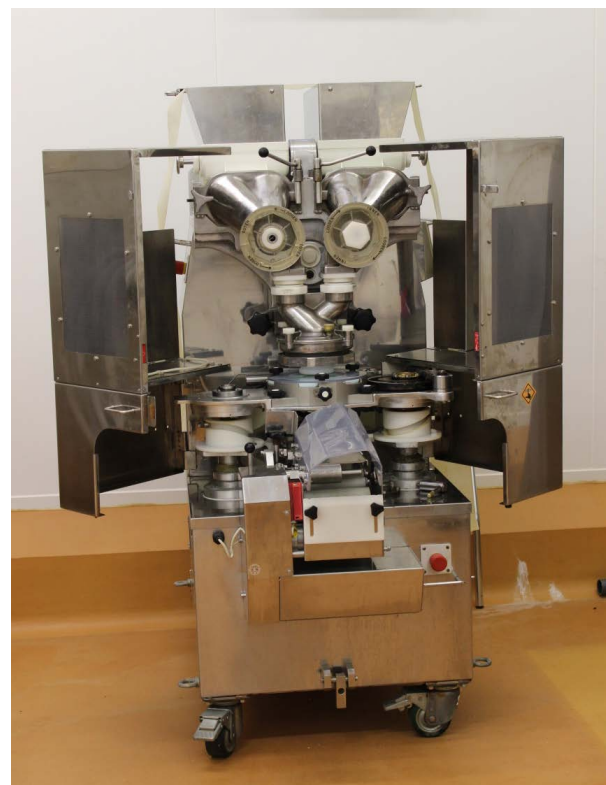
Rheon Co-Extruder

Functions

- Co-extrude one product within another
- Variable speeds
- Programmable weight control
- Capacity approximately 15Kg/batch
- Range of nozzles

Uses

- Meat
- Bakery
- General products



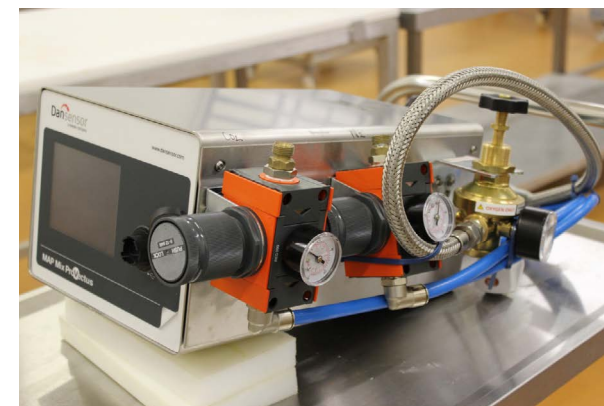
Dansensor Provetes Gas Mixer

Functions

- Blending of gases in MAP packing

Uses

- General products



Meat Tenderiser

Functions

- Manually operated meat tendering machine

Uses

- Meat cuts



Ham Moulds

Functions

- Mould containers to cook hams
- Capacity approximately 3Kg/mould

Uses

- Hams



General Purpose Bandsaw

Functions

- Single cutting blade
- Continuous process

Uses

- Meat and meat products



Turbo Depositor and Force Feeder

Functions

- Portioning of nominated weights
- Variable 30g - 400g
- Manual adjustment
- Force feeder with auger
- Portable
- Heating/cooling jacket
- Height adjustable
- Continuous deposit/paddle control for portion delivery

Uses

- Meat
- Coleslaw
- Ice cream



Turbo Depositor

Functions

- Portioning of nominated weights
- Variable 30g - 400g
- Manual adjustment
- Rise/fall nozzle
- Portable
- Heating/cooling jacket
- Height adjustable
- Continuous deposit/paddle control for portion delivery

Uses

- Sauces
- Fruit mixes



- Cattabriga PSK125 Pro
Ice Cream Batch Pasteuriser
- Technogel Ripple Pump
- Technogel Monte 15-45
Ice Cream Batch Freezer
- Cattibriga Continuous Ice Cream Freezer
- Silverson Mixer AX3
- Montague Waxer 175
- Berkel Vacuum Packer
- Unifrost Blast Chiller/Freezer
- Niro Mini Spray Drier
- Ilapak Prima Flow Wrapper
- Damrow Cheese Mill
- Twin Deck Cheese Press (Dunlop)
- Elecrem No: 3 Table Top Cream Separator
- Butter Trolley
- 'Milky' Janschitz Table Top Separator FJ-350
- Silkeborg Butter Churn
- Elecrem Butter Churn
- Raven Incubator
- ASTA Soft Cheese Mobile Vat
- APV Homogeniser Pump and
Balance Tank Model 5 - 18/38
- Gedan Cheese Vat
- Checkweigher/Metal Detector

Dairy Equipment

Cattabriga PSK125 Pro Ice Cream Batch Pasteuriser

Functions

- Approximate capacity 36 - 90 litres
- Average cycle time 120 minutes
- Emulsifier mixer paddle
- Variety of pasteurising cycles
- Water cooled

Uses

- Hot Gelato
- Ice cream bases



Technogel Ripple Pump

Functions

- Tank with discharge valve
- Pneumatic volumetric pump to dose ice cream flow pipe
- Star shaped nozzle
- Adjustable control of compressed air

Uses

- Injects syrup/fruit sauces/ripples into ice cream flow



Technogel Monte 15-45 Ice Cream Batch Freezer

Functions

- Approximate hourly production 35 litres
- Mix per cycle 2 - 7Kg
- Cooling with water
- Three blade stainless steel stirrer
- Micro computer controls
- Timed washing cycle

Uses

- Freeze plain, flavoured ice cream, sorbet mixes
- Ice creams with inclusions and sauces



Cattibriga Continuous Ice Cream Freezer

Functions

- High volume continuous production flow of ice cream
- Maximum capacity 70 litres/hour
- Over run variation
- Variable speed feed pump
- Linked to batch pasteuriser

Uses

- Ice cream plain and flavoured



Silverson Mixer AX3

Functions

- High shear rotor mixers
- Maximum speeds 2400rpm
- Two mixing heads available
- Adjustable speed

Uses

- Dairy based products
- Meat and poultry
- Sauces and dressings
- Beverage products
- Brewing products
- Edible oils



Montague Waxer 175

Functions

- Vertical dip process
- Primarily cheese waxing
- Adjustable temperatures
- Product range up to 10Kg

Uses

- Range of cheeses



Berkel Vacuum Packer

Functions

- Maximum block size up to 20Kg
- Variable vacuum pressure
- Heat sealed

Uses

- Range of cheeses



Unifrost Blast Chiller/Freezer

Functions

- Rapid temperature reduction of products within specified time (dual purpose)
- Blast chilling (solids/liquids)
- Blast freezing (solids)
- Maximum approximate capacity 30 litres
- Temperature range 5 to -30°C
- Ten shelf high

Uses

- Range of food products



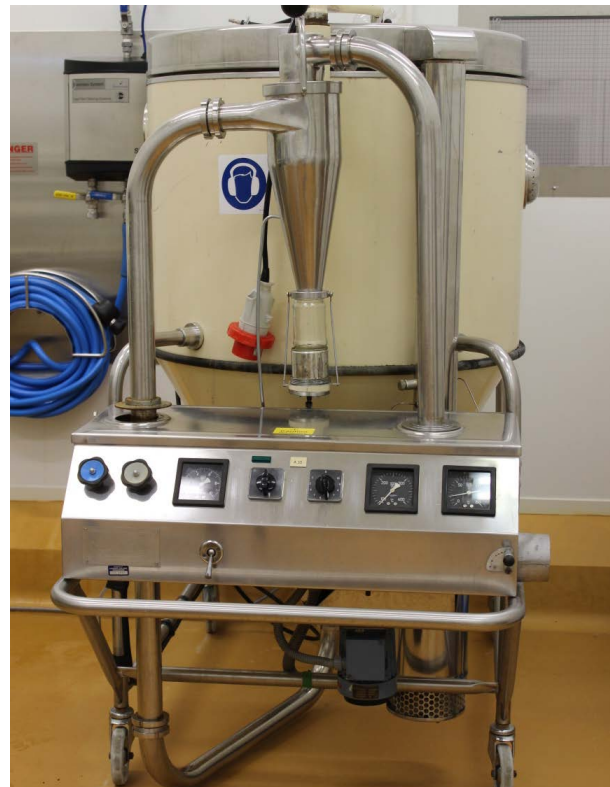
Niro Mini Spray Drier

Functions

- Spray dry liquids to powders
- Gravity fed
- Inlet/outlet adjustable temperatures
- Pneumatically controlled atomiser
- Air heated via electric fan
- 0.5Kg powder generated per hour

Uses

- Milk
- Eggs



Ilapak Prima Flow Wrapper

Functions

- To retain pack/seal solid products
- Using impermeable/impervious wrapping from roll
- Heat seals T form sealed pouches

Uses

- Cheese



Damrow Cheese Mill

Functions

- Portable
- Tilttable over vat to minimise wastage
- Vertical and horizontal blades
- Approximate capacity 200Kg/hour

Uses

- Hard cheese milling only
- Cutting cheese prior to salting



Twin Deck Cheese Press (Dunlop)

Lower Deck functions

- Use moulds up to 20Kg
- Metal mould bases
- Pressure range 1- 6 Bar

Upper Deck functions

- Use moulds up to 7Kg
- Small round plastic mould bases
- Pressure range 1- 4 Bar

Uses

- Hard cheese pressed on lower deck
- Semi hard cheese pressed on upper deck



Elecrem No: 3 Table Top Cream Separator

Functions

- Separation of milk up to 40% - 50% Fat
- Approximate capacity 315 litres per hour
- Receiving vessel capacity 20 litres
- Motor speed 7000 - 7500rpm
- Reservoir tank holds 22 litres

Uses

- Cream



Butter Trolley

Functions

- Butter receptacle from the large butter churn
- Manual
- Portable to butter packer

Uses

- Butter



'Milky' Janschitz Table Top Separator FJ-350

Functions

- Separation of milk
- Processing 250 litres per hour
- Receiving vessel capacity 15 litres
- Motor speed approximately 7000rpm

Uses

- Cream (40% - 50% Fat)



Silkeborg Butter Churn

Functions

- Manufacture of butter
- Revolving churn
- Maximum capacity 120 litres
- Approximate churning speed 52 revolutions/minute

Uses

- Butter/cream



Elecrem Butter Churn

Functions

- Cream capacity 20 litres
- Churn static
- Rotating blades x 6
- Stirrer speed 230 revolutions/minute

Uses

- Butter/cream



Raven Incubator

Functions

- Normal temperature range 20 to 45°C
- Storage capacity 10 litres x 4
- Fan circulated
- Two shelves

Uses

- Inoculation of a range of dairy fermented products and fruit juices



ASTA Soft Cheese Mobile Vat

Functions

- Maximum capacity 50 litres
- Water filled heating jackets
- Heating elements
- Ideal for small cheese trials
- Manual stirring
- Portable

Uses

- Soft cheese



APV Homogeniser Pump and Balance Tank Model 5 - 18/38

Functions

- Stand alone
- Two stage homogeniser with supply pump
- Normal pressure 170 Bar
- Second stage 35 Bar

Uses

- Milk



Gedan Cheese Vat

Functions

- Capacity range 100 - 200 Litres
- Electrical heating elements
- Four vats

Uses

- Cheese

Checkweigher / Metal detector

Functions

- On line continuous process
- Programmable weight and metal detector checks
- Metal detector pieces including 2.5mm Fe, 3.5mm Non Fe and 5.0mm stainless steel

Uses

- Variety of food products



- Culino Combi Electric Kettle
- Vigo Bottle Pasteuriser
- Hobart Potato Chipper
- Abrasive Peeler
- Turbovac Vacuum Packer
- Robot Coupe R501 Ultra
- Sammic Centrifuge Vegetable Spinner
- Rationale Oven
- Merrychef Impingement Oven
- Prefamac Chocolate Tempering Machine 20Kg
- Prefamac Chocolate Tempering Machine 5Kg
- Rev Delta Chocovision Chocolate Tempering Machine
- Vorrán Rack and Screw Electric Press
- Vigo Rack and Cloth Screw Press
- Voran Pulper
- Vigo Hobby Fruit Crusher
- Screw Oil Press Model 6YL 80
- Vigo Table Top Fruit Screw Press
- Vigo Oil Filter Press
- 2.5 Bar Brew Kit
- Mini Brew Kit
- Brewferm Maltmill
- Vigo Filter Press
- Vigo Force Carbonator
- Conditioning Storage Tanks with Cooling Coils
- Buon Vino Filter
- Fatal Bottle Filler
- Enol Master Bottle Filler
- Crown Capper
- IC Filling Systems Bottle Lid Sealer
- Vigo Bottle Washer
- Alembic Pot Still
- Turbo 500 Still
- Tekno Spiral Mixer
- Mendoza Salva Dough Divider
- Tekno Stamap Pastry Brake
- Koma Proving Oven
- Mono Dough Divider
- Mono French Stick Maker
- Bun Divider/Moulder
- Electric Double D Oven

General Foods Equipment

Culino Combi Electric Kettle

Functions

- Heated water jacket
- Maximum temperature of heated water jacket 120°C
- Four speeds
- Clockwise/anticlockwise mixing rotation
- Tilttable

Uses

- Sauces/jams
- Fruit and vegetables
- Diced or minced meat products



Vigo Bottle Pasteuriser

Functions

- Maximum capacity 250 litres
- Dimensions 250 x 690 x 480mm
- Two sets of heating elements
- Temperature control panel for time/temperature combination up to 100°C

Uses

- Batch pasteurisation of food products



Hobart Potato Chipper

Functions

- Cuts potatoes into chip shapes
- Continuous process
- Single
- Cuts 1cm size

Uses

- Potatoes



Abrasive Peeler

Functions

- Removal of skin of fruit and vegetables
- Rotational abrasive base plate
- Water inlet supply
- Time adjustable

Uses

- Fruit and vegetables



Turbovac Vacuum Packer

Functions

- Gas flush facility
- Vacuum pressure
- Adjustable removable spacer plates for specific product sizes
- Sealing bars 45cm x 2
- Two settings: vacuum only or vacuum and gas flush
- Heat seal adjustments and timers

Uses

- Fruit and vegetables



Robot Coupe R501 Ultra

Functions

- Variety of cutting blades for slicing, dicing, chipping and grating
- Various speed settings
- Continuous capacity

Uses

- Fruit and vegetables
- Cheese



Sammic Centrifuge Vegetable Spinner

Functions

- Approximate capacity 15 litres
- Three speed settings available
- Portable

Uses

- Vegetables



Rationale Oven

Functions

- Rapid cooking process
- Uses steam, dry or moist heat
- Temperature range 30 to 300°C
- Large variety of cooking programmes, standard and bespoke
- 20 rack oven
- Overnight cooking can gently cook large joints for tender results

Uses

- General foods



Merrychef Impingement Oven

Functions

- Combination of convection/conventional/microwave heating
- Rapid heating technology
- Programmable

Uses

- General foods



Prefamac Chocolate Tempering Machine (20kg)

Functions

- Maximum capacity 20Kg
- Portable
- Programmable
- Variety of chocolate moulds available

Uses

- White/milk/dark chocolate



Prefamac Chocolate Tempering Machine (5kg)

Functions

- Capacity range 4 - 5Kg
- Table top
- Programmable
- Variety of chocolate moulds available

Uses

- White/milk/dark chocolate



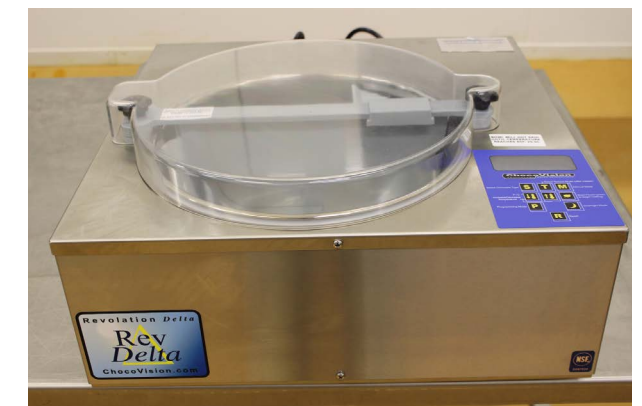
Rev Delta Chocovision Chocolate Tempering Machine

Functions

- Capacity range 4 - 5Kg
- Table top
- Programmable
- Manual temperature adjustment
- Variety of chocolate moulds available

Uses

- White/milk/dark chocolate



Vorran Rack and Screw Electric Press

Functions

- Electric operated ram
- Pressure control gauge
- Twin rack system
- Minimum capacity 500Kg
- Batch system

Uses

- Apples



Vigo Rack and Cloth Screw Press

Functions

- Presses out fruit pulp
- Batch capacity 40Kg
- Manual screw process
- Batch system

Uses

- Fruit pulp
- Vegetable pulp



Voran Pulper

Functions

- Rotating grater
- Five grating blade sizes
- Continuous feed with feed hopper

Uses

- Fruit pulp
- Vegetable pulp



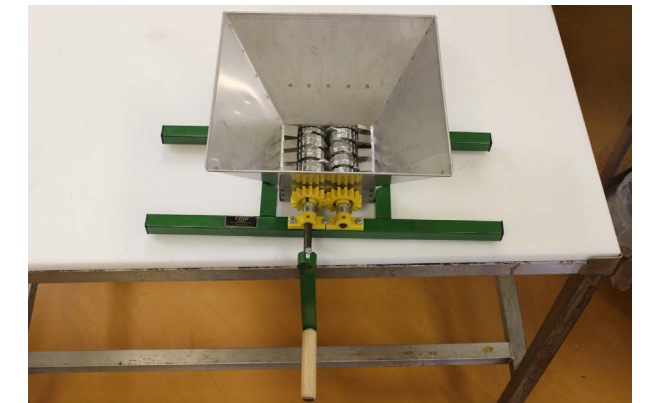
Vigo Hobby Fruit Crusher

Functions

- Manual system
- Continuous feed with feed hopper

Uses

- Fruit pulp
- Vegetable pulp



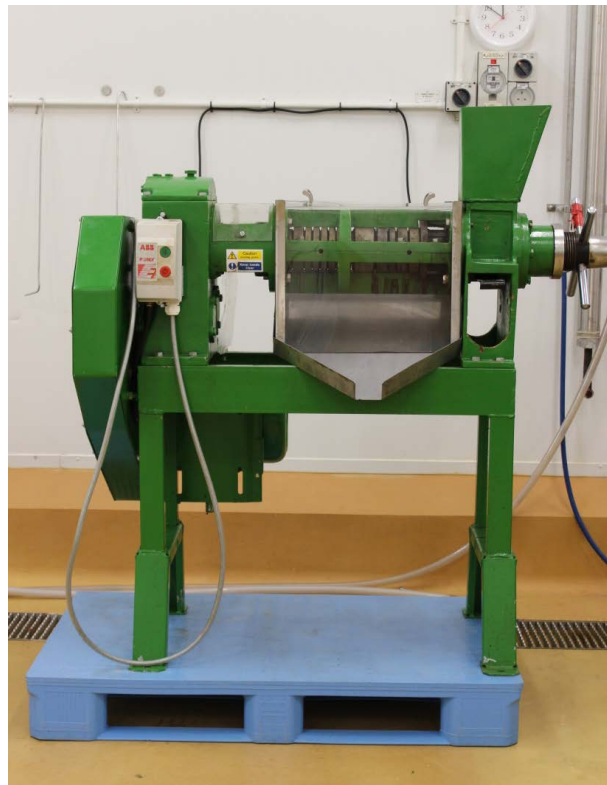
Screw Oil Press Model 6YL 80

Functions

- Manual control settings
- Continuous capacity based feed and extraction rate

Uses

- Coffee
- Linseed
- Renewable energy materials



Vigo Table Top Fruit Screw Press

Functions

- Manual screw press operation for small quantities
- Approximate maximum capacity 3Kg

Uses

- Fruit pulp
- Vegetable pulp



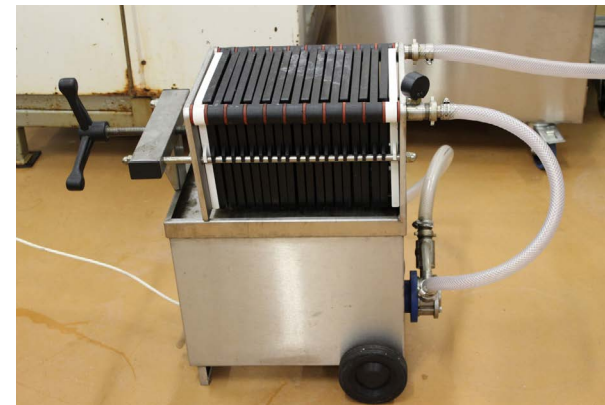
Vigo Oil Filter Press

Functions

- 20cm square filter system
- Continuous process
- Single stage filter system
- Adjustable flow control
- Pressure indicator

Uses

- Beverages
- Fruit juices



2.5 Bar Brew Kit

Functions

- Brew kit includes, hot liquor tank, mashton, brew kettle and plate heat exchanger
- Brewed liquor maximum capacity 400 litres

Uses

- Bottle conditioned beer
- Force carbonated beer



Mini Brew Kit

Function

- Brew kit includes, hot liquor tank, mashton, hop rock, plate heat exchanger and conditioning storage vessel
- Brewed liquor maximum capacity 20 - 25 litres

Uses

- Range of beers for test runs



Brewferm Maltmill

Function

- Grain crusher process
- Adjustable fineness
- Continuous feed hopper

Uses

- Maize
- Grains
- Seeds



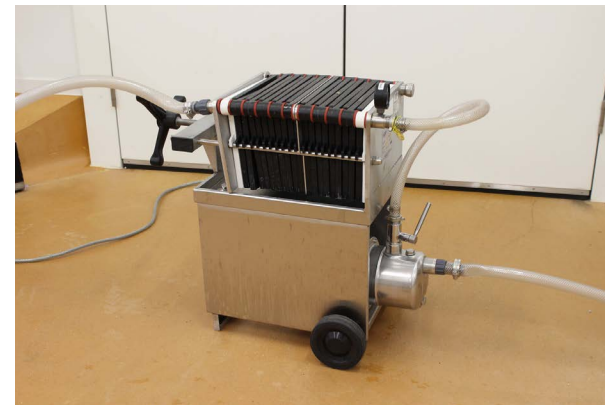
Vigo Filter Press

Function

- Cross over plate to use single stage or double stage filtration
- 20cm square filter system
- Continuous process
- Adjustable flow control
- Pressure indicator

Uses

- Beverages
- Fruit juices



Vigo Force Carbonator

Function

- Adds carbonates into a selection of drinks
- Twin headed counter pressure filler
- Manual operation

Uses

- Beverages
- Lemonades
- Water



Conditioning Storage Tanks with Cooling Coils

Function

- Maximum storage capacity 400 litres
- Cooling temperature control

Uses

- Beverages



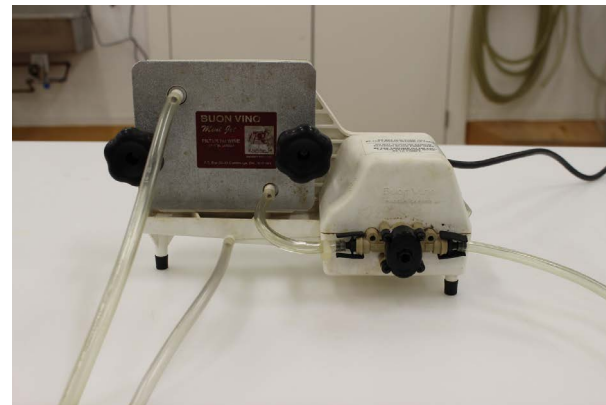
Buon Vino Filter

Function

- Filtering system for hobby beverage producers
- Filters 20 litres/15 minutes
- Built in drip tray
- Motorised pump
- Use of triple filter pads

Uses

- Beverages
- Wines



Fatal Bottle Filler

Function

- Suitable for large scale amateur beverage producers
- Conventional fill size range 25cl to 1 litre
- Fill level controlled via float valve
- Four nozzle filling system

Uses

- Beverages
- Wines
- Fruit juices/lemonades
- Water



Enol Master Bottle Filler

Function

- Manifold with four filling spouts
- Filling system via vacuum pump
- Filling capacity 600 bottles per hour
- Range of fill sizes

Uses

- Beverages
- Wines
- Fruit juices/lemonades
- Water



Crown Capper

Function

- Manually operated capper for sealing glass bottles

Uses

- Beverages
- Wines
- Fruit juices/lemonades
- Water



IC Filling Systems Bottle Lid Sealer

Function

- Electric lid sealer

Uses

- Beverages
- Wines
- Fruit juices/lemonades
- Water



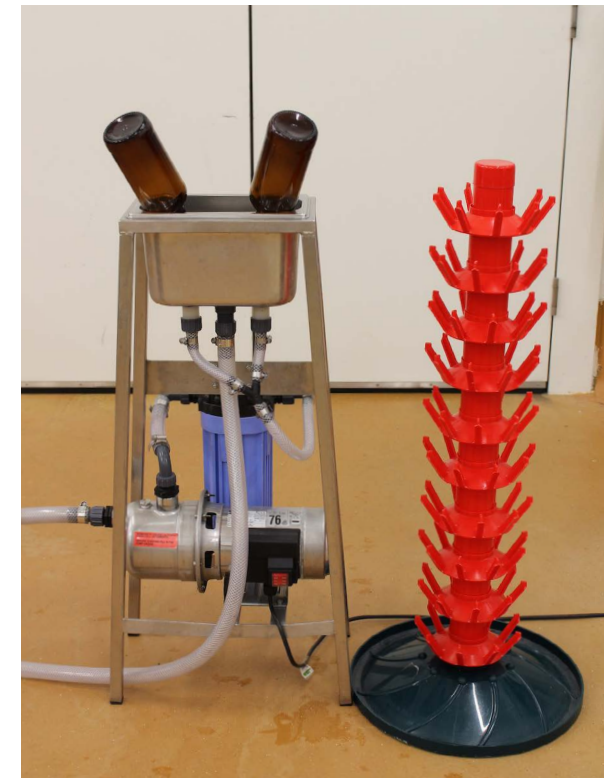
Vigo Bottle Washer

Function

- Powerful jets delivering rinsing liquids into inverted bottles
- Two pressure activated nozzles and a drain

Uses

- Bottle washing



Alembic Pot Still

Function

- T500 pot boiler with dome top and condenser
- Copper dome functions as catalyst
- Pot still retains and enhances flavours
- Thermometer and tap adaptor set

Uses

- Spirits



Turbo 500 Still

Function

- Home distilling T500 kit
- Collection of 95% alcohol per wash
- 25 litre boiler and 1800 watt element
- Waste discharge tap

Uses

- Spirits



Tekno Spiral Mixer

Functions

- Maximum approximate capacity 120Kg
- Two speed
- Rotating drum
- Single fixed mixing head

Uses

- Dough mixes



Mendoza Salva Dough Divider

Functions

- Approximate capacity 300g - 700g
- Variety of settings

Uses

- Bread



Tekno Stamap Pastry Brake

Functions

- Motorised rolling pin
- Approximately capacity 6Kg
- Adjustable roller depths
- Variety of settings
- Forward/reverse mains conveyor belt

Uses

- Pastry (Puff)
- Lard
- Scone mixtures



Koma Proving Oven

Functions

- Temperature/moisture combination to prove bread
- Temperature range 35 to 40°C
- Humidity 40 - 85%
- Chill facility
- Retarding facility (hold)
- Programmable
- Single trolley capacity, 12 racks

Uses

- Bread



Mono Dough Moulder

Functions

- Shapes dough balls into cylinder shape
- Adjustable setting

Uses

- Bread



Mono French Stick Maker

Functions

- Shapes dough Into French sticks
- Potable
- Belt driven

Uses

- Bread



Bun Divider/Moulder

Functions

- Divides approximately 2Kg into 30 portions
- Programmable
- Variety of time settings

Uses

- Dough



Electric Double D Oven

Functions

- Single rack rotational oven
- Maximum temperature 250°C
- Water injection available to create steam environment
- Flow through double door system

Uses

- Bakery products



Commercial/Education Kitchen Equipment

- Falcon Induction Cooking Centre
- Garland Electric Hob and Oven
- Garland Gas Grill
- Garland Gas Hob and Electric Oven
- Panasonic NE-C1275 Microwave
- Berto's Single Fryer
- Sammic Vacuum Packer
- Frima Vario Cooking Centre
- Williams Blast Freezer
- Lincat Self Cooking Centre
- Lincat Stork Double Hot Plate
- Foster Fridge
- Foster Freezer
- Selection of Berto's Gas Hobs and Electric Ovens
- Vorwerk Thermomix
- Table Top Mincer
- Selection of Kitchen Aids, Mixers and Blenders
- Paco Jets



Sensory Kitchen Area Equipment

- Rationale Self Cooking Centre
- Sensory Panel Compusense System
- Visual and Audio Recording System in Sensory Group Panel Meeting Area
- 10 sensory panel individual booths with controlled lighting
- Electric oven, Hob, Grill and Microwave



Validation Kitchen Equipment

- Belling Gas Hob
- Belling Electric Ovens option to use as electric and fan assisted
- Thermocouple ThermaData Loggers for high temperature applications with ThermaData Studio Software for cooking validations
- Thermodata Logger connection to PC via serial/USB port lead
- Data displayed options include graph, table or summary text
- Hotpoint Gas Oven
- Blizzard Fridge
- Blizzard Freezer
- Selection of Microwaves
- Waterbath



Packaging Test Laboratory Equipment

- Vibration Table
- Permeability Test Equipment
- Box Compression
- Coefficient of Friction Tester



**For more
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in touch**

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