Global manufacturing, sales and support meet increasing demands for advanced technologies in food production. Industry leaders provide a broad portfolio of patented technologies and integrated system solutions.
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 our equipment is powerful enough to meet the demands of the highest volume processors, we also offer 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. Our knowledgeable service technicians will keep your systems running perfectly for many years to come.

Cozzini’s CONTINUOUS SAUSAGE PRODUCTION LINES are sized to fit your needs. Centered around a PrimeCut™ emulsion system, the system combines grinding, blending, emulsion and stuffing operations into a single, efficient process.

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.

PUT COZZINI KNOW-HOW TO WORK FOR YOU!
Danfotech develops, 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 bacon bellies.
- Capable of pressing from 8 to 18 bellies per minute
- Ideal compacting temperatures of 16°-19°F (-7° to -9°C)
- Die set sizes and shapes based on customer requirements
- Fully automated loading and unloading option for all presses

**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

**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

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**Meat Presses**
- Defrost Systems
- Ham Process Systems
- Press Towers
With more than 40 years of 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 challenges. Trust the entire line of MPADVANTAGE™ field-proven equipment: blending, forming, portioning, batter/breading, frying and more to provide solid solutions to your unique further processing needs.

Our equipment features:
- Energy Efficiency
- Sanitary Design
- All Stainless Steel Construction
- User-Friendly Touchscreen Controls
- Heavy-Duty Equipment

FRYING | FILTERING
MPADVANTAGE™ Frying Systems incorporate the patent pending HelyX™ insert and features the most efficient heat exchanger in the industry. Use with our variety of oil filters and pressure filtration systems.

FORMING | MULTI-FLOW®
MP formers provide unmatched quality and dependability and feature the optional patented Multi-Flow® system. Models include the MPADVANTAGE™ Servo Elite and the MPADVANTAGE™ Servo Simple which features a heavy duty stainless steel frame with lifetime warranty. MP also offers a wide range of tooling solutions.

BATTER | BREADING
Accuracy is the heart of all our coating systems, allowing processors to exceed their quality and yield specifications. Our batter/breading products include the patented MPADVANTAGE™ VCS Batter Mixer, the MPADVANTAGE™ TCS Tempura Mixer, Batter Applicator, Continuous Batter Filter, Inline Breader, Drum Breader and the revolutionary MPADVANTAGE™ True Homestyle Breader.

WATER CUTTING
Experience the highest production, best yield and lowest cost of ownership with the industry’s only 8-cutter machine. The MPADVANTAGE™ IntelliJet™ and MegaJet™ Water Cutters feature the most accurate, reliable and flexible water jet technology in the industry.

FOR FRYING | MULTI-FLOW®
MP formers provide unmatched quality and dependability and feature the optional patented Multi-Flow® system. Models include the MPADVANTAGE™ Servo Elite and the MPADVANTAGE™ Servo Simple which features a heavy duty stainless steel frame with lifetime warranty. MP also offers a wide range of tooling solutions.

- MP Advantage™
- Batter Applicators
- Formers
- Frying Systems
- Breaders
- VCS Batter Mixers
- Portioning Equipment

sales@mpequipment.com +1 770-614-5355 www.mpequipment.com
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 world’s most extensive line of Continuous Thermal Meat Processing Systems for cooking, smoking, chilling and pasteurization.

- **J-CON** - Hot dog and small diameter sausage.
- **PURE LINK** - Co-extruded and edible casing sausage.
- **SERPENTINE** - Luncheon meats, turkey breasts and roast beef pasteurization.
- **IN-LINE** - Hot dog and small diameter sausage.
- **CYCLONE** - Linear belt ovens.
- **MONORAIL and MULTI-PRODUCT** systems for any thermal process.

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), BBQ, fermentation, cold smoking, etc. Choose between high performance air or brine (recirculated liquid) chilling.

PASTEURIZATION
ALKAR provides continuous and batch pasteurization systems for surface (3-5 mm depth) or deep (core) product applications. Post-pasteurization chilling units reduce temperatures for storage.

CONTROLS
ALKAR’s control systems utilize data collection and product tracking, providing information necessary to comply with HACCP and other regulatory requirements. ALKAR’s wireless temperature probes track internal and environmental temperatures throughout the process.

RENOVATION & AUXILIARY EQUIPMENT
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**
- **APC (Air Pollution Control)**
- **Control devices:** PLC’s and computers.
- **Replacement Parts**

ALKAR’s Thermal Processing Technologies include:

- **Continuous Systems**
- **Batch Ovens** (Standard, High Temperature, Fermentation)
- **Chillers (Air, Brine, Glycol)**
- **Pasteurization**
- **Drying Rooms**
- **Controls**
- **Smoke Generators**
- **Renovations**
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.

**SHAPE, COOK, & CHILL**

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.

**PROCESS CONTROL WITH PRODUCT CONSISTENCY**

The Thermix system significantly improves process control and product consistency while dramatically reducing labor cost and energy consumption.

- The modular Thermix processing system allows total control of the product cook, cool and chill process cycles for consistent repeated results, ensuring the highest cooking yields.
- The Multimolds technology shapes and molds product with consistent accurate dimensions for optimum product shapes, providing superior finished products and the highest slicing yields.
- The Logi-Flex system provides a large variety of handling solutions, from molding to finished product unloading to slicers, racks or pallets...

Armor Inox offers proven solutions backed by a worldwide reputation for performance, reliability and cost effectiveness.

- Armor Inox has become the most recognized name in fully automated cooking and chilling systems with more than 50 high capacity Thermix systems in operation throughout Asia, Europe, North and South America.

The Thermix System’s streamlined design results in exceptionally low maintenance costs.
Maurer-Atmos has equipped over 90 countries with innovative technologies for smoking, cooking, baking, maturing, drying, thawing, chilling and pasteurizing. As a global technology partner, safe, efficient and environmentally friendly thermoprocessing systems are provided for the protein industry.

**BATCH**
Maurer-Atmos provides a variety of batch systems to satisfy every thermal processing requirement.

- Models ASR, ARQ, AFR, SKK and SKU are modular designs using standard trolley sizes at 1 to 12 trolley capacity. Each capable of drying, hot and cold smoking, cooking, hot air finishing, roasting and baking. Models with “F” designation are specifically engineered for fish processing.
- PRR, PK, PFR systems are custom designed for specific processing, material handling or building requirements.
- IUL, PUR systems for recirculating ice-water chilling.
- KN, KR models provide precise temperature and humidity control for dry sausage production.

**SEMI-CONTINUOUS SYSTEMS**
Combine Maurer-Atmos batch systems (drying, smoking, cooking and chilling) with automated material handling to create a semi-continuous system.

- Batch Systems (Continuous & Non-Continuous)
- Air Conditioning/Maturing Rooms
- Thawing Systems
- Smoke Generators
- Cleaning Systems

**CONTINUOUS SYSTEMS**
Maurer-Atmos offers a wide range of continuous systems:

- CMS with sticks for smoked products such as hot dogs
- CMC with baskets for cooked products such as mortadella and ham
- CMB with trays or baskets for baked products such as chicken, duck and pies
- DA with trays for dried and/or smoked products such as fish, beef-jerky

**SMOKE GENERATORS**
Maurer-Atmos provides a wide range of smoke generators including wood chip and sawdust smoldering units, friction, condensing, liquid and exotica (sugar-smoke).

**THAWING**
Thawing systems allow processors to control the air-flow, temperature and humidity to provide the defined or least weight loss while maintaining the characteristic of the meat products.

**MATURING**
KR, KN models provide precise temperature/humidity control of dry meat and fish.

**CONTROLS**
The TITAN 2 and Mipas monitor and record the entire process.
Sort, convey, and load cylindrical food products into packaging at up to 1,800 pieces per minute with high performance loading systems from Drake. Launcher or Collator style models are designed to meet your production line needs. Touch screen controls allow the easy addition of new recipes and rapid adjustments to various areas of the loader. Rugged, reliable construction results in long equipment life and fast, easy sanitation procedures.

**LAUNCHER STYLE AUTOLOADERS** for the quick loading of fragile products such as cooked sausages and fresh cheese sticks.

**LOADING HEADS** precisely deliver product to the packaging equipment. Versatile modular heads offer quick changeover times to address a variety of pocket configurations.

**COLLATOR STYLE LOADERS** are manufactured to accommodate frankfurters, sausages, vienna sausages, snack sticks, pickles, and other products. Drake’s innovative engineering department addresses space and speed requirements for each machine. Customized models enable flexible film, can, tray, box, and jar loading. Versatile modular heads offer quick changeover time for individual packaging applications.

**LOADING SYSTEMS FEATURES**

- Load Up to 1,800 Pieces Per Minute
- Rapid Changeover Modular Heads
- Compact, Sanitary Design
- 98% Fill Rate
- Versatile, Easy Touchscreen Controls
- 20+ Patents
- CE Approved
RapidPak was born into the world of horizontal form-fill-seal packaging in 1991 with an important invention and patent on the use of servo motors. This remarkable innovation paved the way to a rich mix of technological breakthroughs as RapidPak revolutionized packaging speeds and established unprecedented levels of sanitation. Over the past two decades, RapidPak has continued its focus on servo-based technologies. Today, RapidPak has more than 37 active U.S. patents in addition to more than 30 U.S. patents pending.

When you think F-F-S packaging, think RapidPak

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

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

www.rapidpak.com

• Vacuum and Modified Atmosphere Packaging
• Meat and Poultry Applications
• Cheese Applications
• Disposable Sterile Medical Device Packaging
• Hardware and Consumer Goods Packaging

Packaging & Loading Technologies

RP-45

RP-55

RP-1000

RP-4000

5 models for precision customizing to your packaging application:

RP-45. The RapidPak flagship. F-F-S technology at its finest.
RP-55. The original workhorse RapidPak. Hundreds in daily use around the globe.
RP-75. Developed for extreme depth-of-draw applications (up to 12” deep). Ideal for modified atmosphere bulk packs.
RP-1000. Ideal for limited floor space, shallow-draw applications.
RP-4000. Ideal for top formed applications such as retail bacon drafts. Small footprint for limited floor space installations.

sales@rapidpak.com +1 608 592-3211
AUTO-BAKE offers an array of modular industrial baking solutions that can revolutionize your plant. From in-feed to out-feed, no other system can deliver the flexibility and profitability of an Auto-Bake baking system.

The heart of Auto-Bake’s technology is the ultra-compact Serpentine oven, where trays are conveyed across multiple horizontal levels in a distinctive S-shape, achieving a footprint one-tenth the size of tunnel ovens. This space saving Serpentine technology has also been incorporated within the proofing and cooling modules, resulting in one of the most compact baking systems available today. Enormous advantages are provided over conventional technologies.

**SERPENTINE OVENS** are the heart of the Auto-Bake line.
- Custom Built Reduced Footprint in Modular Design for Future Expansion
- Consistent Energy Efficiency Bake
- Flexible Radiant or Thermal Zone and Humidity Control

**UNPRECEDENTED CONTROL & AUTOMATION LEVELS** for accurate temperature and line speed.
- Precise Monitoring of Tray Position
- Synchronization of All Process Stages
- Touch Screen Management of All Processes
- Advanced Diagnostics and Accurate Monitoring
- CCTV Monitoring and Remote Access Technical Support Available

**SERPENTINE COOLERS** provide a controlled environment to ensure the highest quality finish.
- Ambient, Refrigeration and Freezing
- Custom Designed and Integrated Serpentine Transport Path

**AUTOMATIC DE-PANNING** incorporates state-of-the-art robotics for Auto-Bake product transfer.
- Ultra-Sensitive, Custom-Configured for Specific Applications
- Accurate Reverse De-panning Positioning
- Trouble-Free Alignment

**THE PATENTED PROCESS**
- Serpentine Ovens
- Baking Control & Automation
- Serpentine Cooling
- Automatic De-panning
With over 100 years of heritage in the worldwide baking industry, Baker Thermal Solutions brings together processing insight, best practices, proven equipment and custom systems solutions. Experience, equipment, and expertise provide processing solutions for your bakery equipment needs.

**PROOFING**
- Conveyor Proofer (Figure 8 or Double Oval Designs)
- Templex Automatic Rack Proofer
- Traveling Tray Proofer

**BAKING**
- Tray Ovens
- Tunnel Ovens
- Conveyor Ovens
- Custom Oven Solutions

**PRODUCT HANDLING**
A wide variety of custom configured product handling systems from depanners and conveyors for feeding products to coolers, slicers and baggers are offered.
- Vacuum Depanners for:
  - Bread
  - Buns
  - Combination
- Product Conveying systems for:
  - Cooler Feeds
  - Slicer Feeds

**COOLING**
- Product Conveying Systems
- Race Track Style Coolers
- Automated Rack Coolers

**PAN HANDLING**
Diverse pan handling, lid handling, and storage systems are custom designed and manufactured. From depanning to make-up, Baker systems integrate perfectly with the operation of your preferred pan or lid storage vendor.
- Pan and Lid Depanners
- Electric Pan Stackers and Unstackers
- Electric Lid Stackers and Unstackers

**SYSTEM SOLUTIONS**
Baker Thermal Solutions - working with allied partners - designs and supplies complete turnkey solutions for a wide range of bakery products. Its sales and design team begins by thoroughly evaluating your specific project and production goals.
- Product Rates and Descriptions
- Pan Sizes for all Products
- Scaling Weights
- Proofing Times
- Baking Times
- Cooling Times
- Package Requirements

The Baker team analyzes your requirements and determines the most appropriate equipment selections based on the established design criteria. A proposed system layout is delivered with alternatives to consider.

Coordinating the final design and equipment selection, a project cycle is established for engineering, manufacturing, shipping and installation to minimize your plant disruptions.

**AFTERMARKET SUPPORT**
Baker Thermal Solutions maintains and develops a full range of aftermarket support services including spare parts, equipment refurbishment and onsite rebuilds, service support, training, equipment audits, equipment relocations and OSHA-compliant inspections. It maintains a complete complement of OEM spare parts for APV Baker, Baker Perkins, Lanham, Readco, Peterson and Turkington brands.

**WE OFFER OEM PARTS FOR**
- Turkington
- APV Baker
- Baker-Perkins
- Lanham
- Readco
- Peterson
Spooner Vicars – with more than 150 years in the baking industry – is a leading name in the design, manufacture and supply of high quality, high performance baking lines.

Spooner Vicars current competitive advantage is due in part to its long history of design innovation coupled with dramatic advances in application-specific baking solutions. This spirit and philosophy continues today.

Dynamic and innovative systems are required in today’s baking industry. To answer that challenge, you can leverage Spooner Vicars systems know-how to help build your business.

With decades of deep industry and technical expertise, we bring together baking insight, best practices, breakthrough equipment solutions and systems innovations - all backed by full service from product concept through installation and after sales support.

You can rely on Spooner Vicars lines to produce highly consistent products, hour after hour, day after day and year after year. When you partner with Spooner Vicars, you’re spending your equipment budget on innovation, not maintenance. Our money-making innovation not only helps you capture opportunities, but also raises the bar in markets you serve.

THE COMPLETE SERVICE

- Innovative End Products
- Efficient and Effective Production Lines
- Profitable Operations
- Hygienic Designs
- Low Maintenance
- Turnkey Solutions
- Product and Engineering Support

PRODUCT RANGE

- High Speed Dough Mixer
- Dough Feed System
- Laminator
- Sheeting Line
- Wire Cutter
- Rotary Moulder
- Sprinkling Devices
- Ovens - Direct Gas Fired
  - Direct Forced Convection
  - Indirect Forced Convection
  - Hybrid
- Cooling Conveyors

MACHINES TO PRODUCE

- Cookies
- Crackers
- Snacks
- Bread
- Pastry
- Cakes
- Pizza
- Pet Foods
- Cereals
- Cereal Bars
- Breakfast Foods

THE MIDDLEBY CORPORATION

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OVEN HEAT TRANSFER
Since its beginning in 1947, Stewart Systems focused on high-speed, high volume, bread, roll and bun manufacturing equipment. Today, the Stewart Systems name is known throughout the global industrial baking community for reliable, high performance equipment. Consistency and uniformity coupled with outstanding reliability are hallmarks of the renowned Stewart Systems brand.

Focused groups of engineers, scientists and craftsmen are dedicated to providing innovative, money-making solutions for high-volume baking production. With decades of baking industry expertise, Stewart brings together processing insight, best practices, breakthrough equipment solutions and systems innovation.

From proofing and baking to pan and tray handling, it offers the industry’s most comprehensive, full line of equipment. Our Stewart designed-and-manufactured unit offerings are the very building blocks that comprise our customized systems solutions.

Customers know Stewart Systems as a premier, service-oriented supplier/partner that helps them develop new products and refine existing ones. Its knowledgeable technical staff stays in continuous contact throughout the life cycle of each and every product it sells.

Stewart Systems is your turnkey, full line, bakery equipment supplier.