

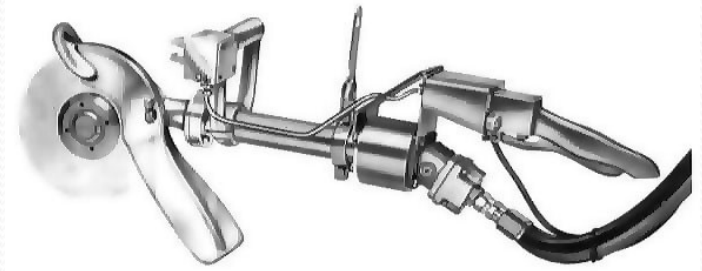


Technology for the Canadian Meat industry



1-800-668-6111

Slaughtering equipment



Automatic Bandsaw systems



ASTECH
FOOD MACHINERY

next step in sawing



Automatic Bandsaw systems



Automatic bandsaw SRA

Astech has designed an automatic saw for cutting both fresh and frozen bone-in or boneless product. It offers a high production rate, precision in the thickness of the cut, and the highest level of safety during use.

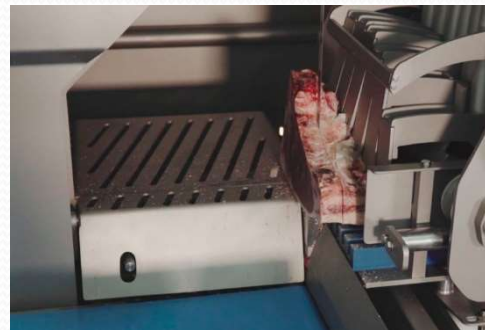


Automatic Bandsaw systems



Precision Weight Automatic Bandsaw PW-Saw

The PW-Saw is a continuous automatic bandsaw that includes a scanning system designed to achieve precisely weighed slices in accordance with chosen weight-thickness parameters.



Automatic Bandsaw systems

Continuous cutting machine CC-2



For the longitudinal cutting of products, Astech has designed the Continuous Cutter CC2. The machine makes a longitudinal cut (centered or uncentered) along a chosen product such as pig's feet, beef legs, knuckles, blocks, cooked ham, whole chicken, etc...



Meat Injectors



PEMBERTONS

Meat Injectors



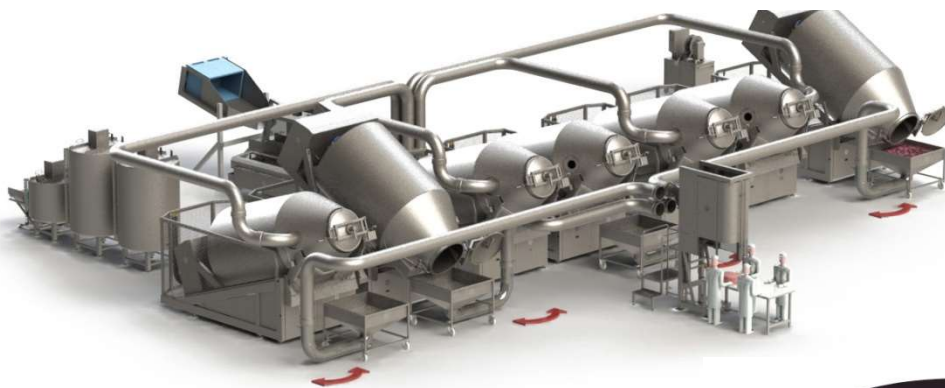
The GAROS Brine Injectors and Tenderisers are developed to meet the extensive requirements of the modern meat industry.

The GAROS range of Brine Injectors and Tenderisers has been refined and developed to meet new requirements for uniformity, injection percentages and hygiene within the modern meat industry. Our fourth generation of machines, GSI, are at the forefront of technology.

The premium range comprises three models, GSI 420, 620 and 820, all of which can be supplied as single or double machines. The 620 and 820 are also available as triple machines. From 48 to 768 needles, capacities of 5 to 15 tonnes per hour.



Vacuum tumblers



Vacuum tumblers



Garos offers a broad range of tumblers with capacities ranging from 700 to 10,000 litres. The crucial and completely deciding factor in achieving the desired result when tumbling is that the products get kinetic energy / mechanical working. The binding capacity achieved is in direct relation to the movement patterns of the products inside the drum. The more the movement is in as many directions as possible per revolution, the better the effect. But the movement must be combined with a gentleness to keep the structure of the muscles intact. Cooling of the drum is also greatly significant to the end result since it counteracts the heat generated by the kinetic energy supplied and preserves the achieved binding capacity farther along in the process. GAROS MDF (Multi Displacement Flights) is the tumbler on the market which best answers to the requirements efficiency combined with gentleness. The specially designed drivers/flights create a completely unique 4-way movement. With the double, incremental position and the symmetrical design, there is significantly more product movement/massaging per revolution. More effective without turning its back on gentleness.



Garos trolley tumbler

A VERY UNIQUE CONCEPT

The complete answer to the tumbling and/or mixing need for whole meat products such as poultry, ham stop- and silversides, pork loins, minced products of meat, fish, vegetables, salads etc. The range and versatility is nearly unlimited.

GBT 300 works with standard 200 liter trolleys and manages 200 kg of product each work cycle. It can reach a vacuum grade up to 50 percent. (For higher grade of vacuum reinforced trolleys can be used.)

Note that the hood above the trolley has a 150 litre capacity.

This ensures a thorough tumbling/mixing/marinating of the content. This also means that the trolley can be loaded to its maximum, 200 kg per work cycle is stated we refer to red meat. Product with less specific weights may need more space.

On the digital display you can easily program start time, vacuum on and off and interval running. When time

is out, the tumbler with trolley stops in exact position. One press on the button for “down” and the trolley goes down and can be pulled out. GBT 300 is ready to be reloaded.

GBT 300 is very easy to hold in a high hygienic standard and has very moderate requirements on maintenance. Hints: Tumbling hams 600 - 800 kg per day Spicing chicken parts then only a couple minutes is needed, which gives a capacity of 2000 kg per hour.



GAROS TROLLEY TUMBLER



MODE OF OPERATION



Batch ingredients in the trolley



Trolley pushed into the machine



Run the programmed cycle



Trolley with the finished batch discharged for further processing



GAROS TROLLEY TUMBLER



APPLICATION EXAMPLES



Poultry after 5 minutes mixing

spare ribs after 5 minutes mixing

meat after 1 minute mixing



Skinners, slitters and ice machines

MAJA[®]



PEMBERTONS

Skinners and slicers by MAJA



MAJA[®]



MAJA skinners are simple, easy to operate and reliable. From manual to fully automatic, Maja offers a full range of systems that will increase your yields and improve operator safety.

MAJA also offers a complete range of slicing systems for strip cutting or portion control. Hygienic designs, high performance and operator safety

*Innovative and reliable high technology -
made in Germany - made by* **MAJA**[®]



PEMBERTONS



Ice machines by MAJA

MAJA[®]



Thanks to its positive characteristics, MAJA Flake Ice (also known as scale ice) is the ideal solution for most varied applications. Especially in the refrigeration of fresh foodstuff, MAJA Flake Ice offers many advantages such as:

- **Light weight (density 0,42 kg/dm³)**, 30 % lighter than other types of ice
- **Efficient refrigeration, ice temperature -7°C**, Melts slower than other types of ice; less ice is required, Quick heat dissipation
- **No damage to products and tools (mincer blades)**, Thin ice flakes (1 - 2 mm), Very good product covering
- **Reduced production costs**, 100 % of water usage becomes ice, thus no waste of water
- **Dry-frozen ice**, No 'clumping' at temperatures below 0°C, Flake ice lays flat, eliminating the air pockets that cause ice to melt and stick together
- **Hygienically impeccable ice**, Optional hygiene equipment: fully automatic evaporator cleaning, UV-disinfection, chute and silo decontamination...
- **Loose and light**, Flakes lie more flatly, saving space in bins , Easy handling
- **No additional operating costs**, No issues with water hardness (no water softener necessary), High reliability, low maintenance

PEMBERTONS

MAJA[®]
16

Mixers, Grinders and Fillers



KG Wetter grinders

KG WETTER



KG Wetter is a German manufacturer of exceptional quality equipment. They offer a complete line of self feeding grinders for fresh or frozen meat. Cleanability and hygiene are one of the striking features of the KG Wetter line. All shafts come apart with no tools and the cleaning cart makes it easy to store your parts without risk of injury or damage.

KG Wetter grinders really are a step above!



PEMBERTONS



Mixing Grinding lines

Mepaco[®] RELIABLE BY DESIGN



Mepaco is a first class supplier of complete mixing, batching and grinding lines. We can supply complete systems conventional or jacketed, CO2 injection, mixer grinders and obviously all product transfer equipment required to bring your product from point A to point B

PEMBERTONS

Risco Mixers



It can mix every type of food product gently and efficiently. Constructed entirely of stainless steel accurately polished, it adds the unequalled advantage of the mixing system with intermeshing mixing paddles and the frontal automatic discharge of the product, allowing to discharge directly into trolleys, an emulsifier, a transfer pump, or into a screw conveyor. The RS series mixers includes a 10-program microprocessor for quickly automating different mixes produced by the user. The bowl capacity ranges from 450 litre to 2200 litres. It is also possible to add a vertical loader for a better line automation.

Main features

- Gentle mixing
- Mixing paddles with variable speed
- Suitable for mixing small amounts of product
- Vacuum system and optional CO2 injection
- Robust stainless steel construction

Technical features

- Bowl capacity from 300 kgs to 1500 kgs of meat
- Double intermeshing paddle with single discharge



Risco Filler



The Risco continuous vacuum filler is unique in its design and performance. The Risco pump can be interfaced to the wide range of Risco accessories. The Risco concentric pump system features no metal to metal contact. This means you will never have to replace the expensive parts such as rotor or housing. It is the most economical stuffer to maintain on the market.

Main Features

- Accurate portioning with servo-driven technology
- Rapid and easy product change during the same working day
- Excellent and delicate filling with Risco "Long Life" system
- Easy programming of working parameters
- Low maintenance costs

Unique 5 year warranty on pump!

Technical Features

- Concentric pump design
- No metal to metal contact
- From 2000 kgs /hr to 15,000 kgs per hour



Risco Ground meat systems



Risco Ground meat systems



Pemberton offers complete systems to produce “angel hair” style packages. The Risco pump provides the highest quality and best grain definition. The RS920 flex can produce up to 250 packages per minute (500g) and be easily and quickly converted to produce patties at a rate of 200ppm. We can supply complete lines including tray denesters, tray loaders, divergers, checkweighers, etc...

PEMBERTONS

Risco Patty formers



Risco patty former attachments can be connected to any Risco pump. The various systems allow production of Hand made appearance patties or conventional formed patties. The Risco pump feeds the former at low pressures to guarantee product integrity and a great “bite”.



Veserkal automated product handling



Veserkal designs, develops and manufactures specific machines for production and packaging lines of products, mostly agri-food.

Veserkal offers custom solutions such as interleavers, tray loaders, convergers and divergers , etc...

Our strength is to integrate and interface various pieces of equipment in the smallest footprint.



PEMBERTONS

Volumetric Fillers

UNIFILLER[®]



Unifiller is a leading supplier providing depositors to food manufacturers worldwide. From piston fillers to transfer pumps, we can help you streamline your production operations by providing solutions for achieving higher output, greater weight accuracy and better product integrity with an extensive range of single piston depositors transfer pumps, multiple head units and fully and semi automatic systems.



PEMBERTONS

Slicers, Dicers and shredders



Passion for Food Cutting



- We have the equipment you need for your slicing, dicing or shredding needs
- Fresh and frozen capabilities
- Continuous and batch slicers and dicers
- The best cut available!



Magurit frozen block slicers/dicers



MAGURIT
GEFRIERSCHNEIDER GMBH

Magurit offers frozen product size reduction systems. Guillotine and high speed rotary systems will accept frozen blocks and cut them up according to your specifications. A Magurit system is a great alternative to a frozen block grinder as it uses a lot less energy.

The company was founded in 1859 in Germany and now exports very high quality equipment in over 70 countries around the world.



PEMBERTONS



Magurit slicers/dicers



MAGURIT
GEFRIERSCHNEIDER GMBH

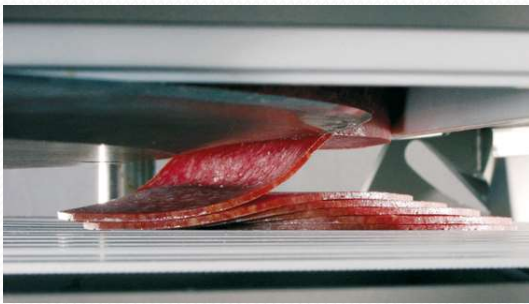
With the GALAN, fresh, tumbled, crust frozen, and cooked products can be cut into slices, strips, and dices, from meat, poultry, fish and also some dairy products. As said, these machines treat the product gently, and this is done first of all by the pressure adjustable belt feeding system, where two parallel belts feed continuously the product towards the blades.



PEMBERTONS



Treif Divider Slicer



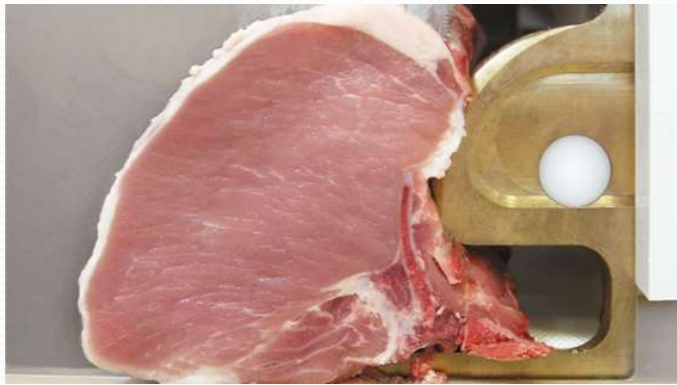
PEMBERTONS

The Treif Divider slicer is the optimum solution for anyone looking for a compact, flexible slicer. For example, those who want to take that first step toward professional slicing, but don't want to compromise performance in the process.

The DIVIDER Startup forms part of the new TREIF slicer generation. This generation stands for increased drive power and dynamics, a quicker feed rate, reduced non-productive times, maximum process safety, increased capacity and even more flexibility at the customer's request. All in all, this is a big PLUS for innovation.



Treif portion cutters



Treif portion cutters

Passion for Food Cutting



From the simple, proven overachieving Puma horizontal slicer to the modern, loaded with the most advanced technology for constant weight cutting Falcon Evolution, Treif has a complete range of portion cutters to satisfy your production needs. The Treif slicers can cut bone-in, boneless, butterfly cuts, etc... Product can also be placed automatically in packages . Treif and Pemberton really are a cut above!



Treif Dicers

Passion for Food Cutting



Treif is a German company founded in 1968. They are a leader in food cutting technology. The Treif dicer is a proven reliable and high performance tool for all your size reduction needs. Applications range from conventional stew meat, strips to tartare cutting and even pulled meat

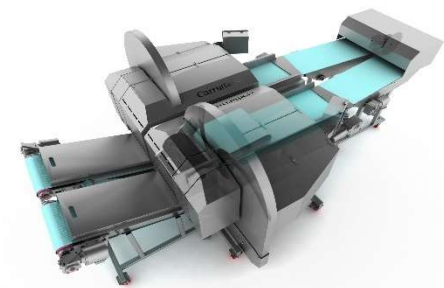


PEMBERTONS

Carruthers slicers and Dicers



Carruthers specializes in the cutting of fresh and cooked meat products such as boneless chicken breast in continuous. The machines can be installed in line with existing production lines.



Carruthers shredders and fillers



Carruthers specializes in the shredding cooked meat products to produce a hand pulled appearance. The machines can be installed in line with existing production lines. The PAK series filler can be used to automatically deposit products into a packaging machine in constant weight portions.



Grote slicers



GROTE COMPANY

PRECISION SLICING & APPLICATION SYSTEMS



Grote specializes in the “slice and apply” business. Common applications are pizza manufacturing, sandwich making or slicing product directly into a tray. They also manufacture continuous quartering systems and complete pizza and sandwich lines.



Grote sandwich lines



GROTE COMPANY

PRECISION SLICING & APPLICATION SYSTEMS



Grote and Pemberton are your one-stop shop for sandwich manufacturing. Modular systems allow to start small and grow into the business. We can accommodate multiple component recipes. Pemberton and Grote installed the very first fully automatic sandwich line in Canada back in 1996!



Wilevco spray applicators



The Wilevco Spray Applicator enables significantly increased production yields over other application methods because:

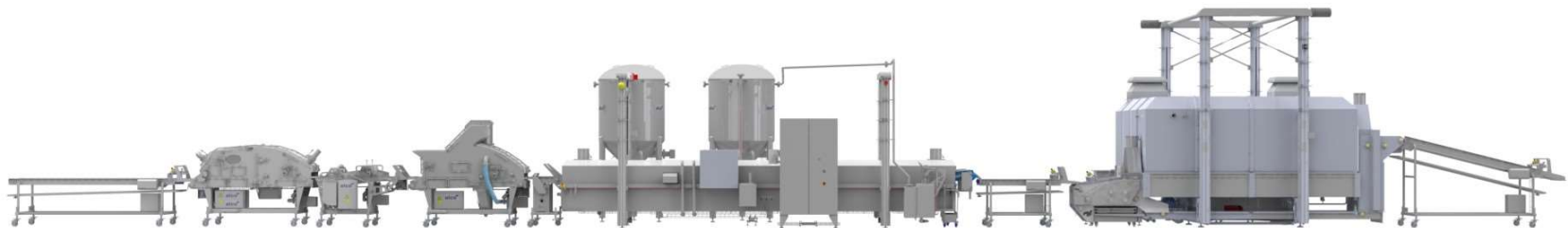
1. The uniform spray pattern of the coating is applied precisely, without the use of air-knives, to each piece across the belt throughout the production run, eliminating over and under coated product.
2. The rows of product are never floated through a "puddle" of coating, eliminating "marriages."
3. The belt speeds can be increased.
4. Coating waste is reduced by at least 50%



Batter breading cooking chilling systems



Pemberton is proud to introduce the Alco line to the Canadian food processing industry. Alco brings 40 years experience in the batter breading cooking industry. This family business offers innovative and unique solutions. Alco equipment is sold in over 70 countries around the world



Forming, Batter breading

alco
food-machines

Alco offers a wide range of batter breading equipment, from fine grains to heavy crumbs. The Alco equipment offers complete control of coating thickness and innovative solutions for recirculating the unused coating. Liquid batter of any consistency can be applied to the product either via a bath or aspersion



PEMBERTONS

Alco Cooking



The Dual Cooker ADC: Roasting and cooking in one

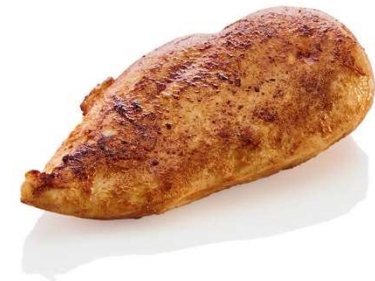
Our innovative dual cooker is the first to combine roasting over intense contact heat and cooking with hot convection air and/or steam in just one piece of industrial plant. That way, even sensitive food is roasted perfectly and gets inimitably good flavor and a traditional look with processing.



Alco Processing equipment



Flatteners, horizontal slicers and tenderizers



Alco Flattener

alco
food-machines

Our flattening machine **flattens and rolls** fresh and frozen meat. Its special feature is that it guarantees the **individually set product thickness** in narrow tolerances for all suitable products with low memory effect.



PEMBERTONS

Alco Horizontal slicer



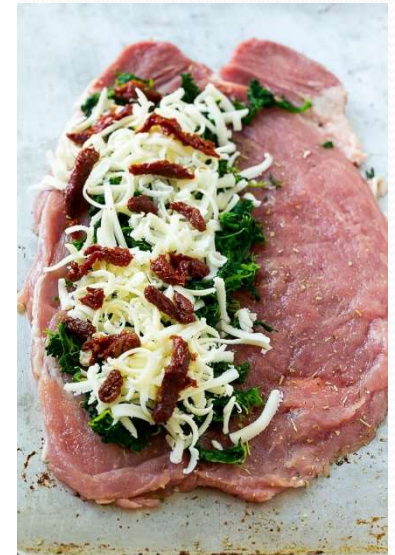
The **cordon-bleu-slicer** from alco has the task of guaranteeing the perfect cut specifically for meat products. Special blades attached to the sides continuously slice cordon bleu, butterfly steaks, Kiev cutlets, grilled pockets, and soft rolls sideways while being run over an upper and lower belt on two lanes. It goes without saying that the height and cutting depth can be set individually according to your requirements.



Alco Tenderizer

alco
food-machines

Process steaks on another level! And give schnitzel, cube steaks, or burger patties even more flavor with our **tenderizer**. A lot of small incisions on the meat surface allow the flavor of marinades and spices to absorb into the meat. That'll build strong character. The product's dimensional stability is improved at the same time.



PEMBERTONS

Blender cookers

Mepaco[®]

RELIABLE BY DESIGN



The Model 170 ThermaBlend™ is designed specifically for large scale batch cooking operations. Our wrap-around steam jacket provides up to 50% more heat transfer area than hemispherical kettles or other conventional jacketed cookers.

Unique agitator designs provide quick homogeneous blending while minimizing shear. A durable, bi-directional scraper system keeps the heat exchange surface clean, minimizing burn-on while optimizing heat transfer.

The massive heat transfer area, highly efficient agitators and patent pending scraper system dramatically reduce process time over conventional batch cookers.



PEMBERTONS

Batch Cooking equipment



Recognized as a premium manufacturer of highly engineered food processing equipment and systems, Marlen International designs and builds equipment to process meat, poultry, pet food, fish, vegetables, fruit, bakery goods, confectionaries, snacks, dairy goods and many other products. Custom designed around your product, process and facility, our food processing ovens, cookers, and industrial smokehouses provide a more uniform product with smart balance precision for process



Batch Chilling equipment



Recognized as a premium manufacturer of highly engineered food processing equipment and systems, Marlen International designs and builds equipment to process meat, poultry, pet food, fish, vegetables, fruit, bakery goods, confectionaries, snacks, dairy goods and many other products.

Our chillers feature a continuous chill process, allowing maximum heat reduction at a uniform rate, resulting in faster chill times, higher yields, and greater product uniformity while achieving maximum energy savings.



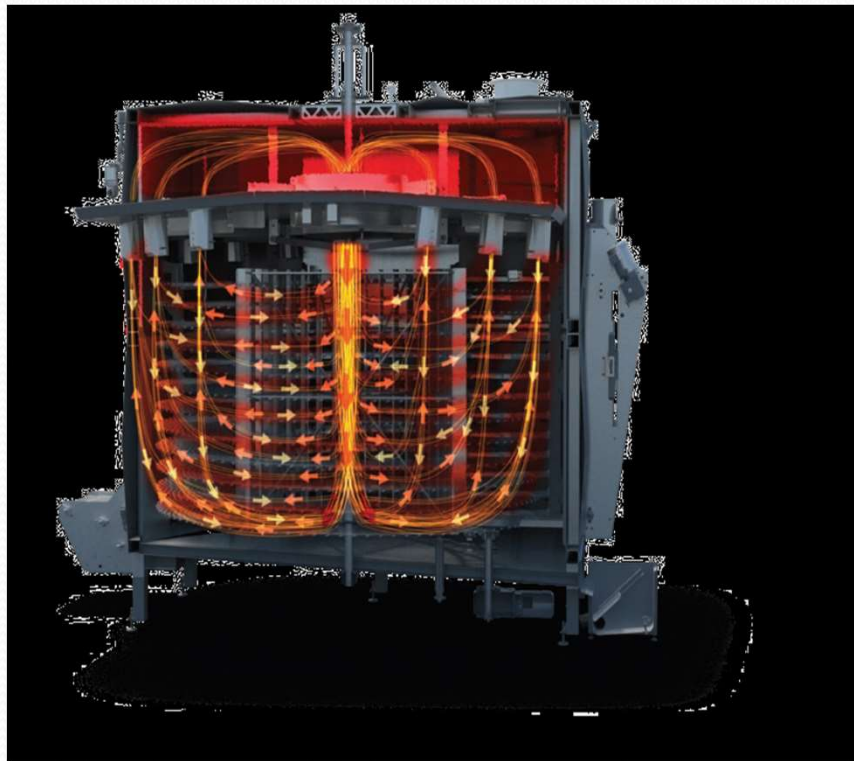
Grill Markers and broilers



Our Afoheat continuous thermal processing line consists of gas powered infrared and direct flame technologies for grilling, roasting, searing and grill marking meat and poultry, fish, vegetables and baked goods. We add value through our capabilities that enhance the appearance, aroma and taste of value-added food products with our broad set of continuous thermal technologies.



Spiral ovens



Unitherm Spiral Ovens are engineered to deliver the highest product quality and consistency, while maximizing control and productivity per square foot. Our unique design equilibrates temperatures across the belt and minimizes energy loss at the infeed and outfeed, reducing energy costs and boosting overall efficiency. The oven's controls allow you to dial-in recipes to achieve desired color, texture, and moisture, so you can yield those juicy, crispy, tender, cooked-to-perfection results. This all translates to lower operational costs, shorter cooking and cleaning times, and increased throughputs, which all contribute to a lower Total Cost of Ownership – Better Process...Better Food®.



Emulsifiers



TIPPER TIE™



TTCut 125V or 125H

Vertical or horizontal TTCut for the production of meat, delicatessen, confectionery and dairy products, e.g. pestos, pastes, scalded sausage meat, rind emulsion, sausage stuffing, fine sausage meat, fish and liver pastes, surimi. For cutting vegetables, broken biscuits and chocolates, nuts, almonds and fruits.

The TTCut cuts your products with a single cutting set to a size between 0.2 and 3 mm. The cutting sets can be quickly and easily replaced and removed for cleaning purposes.

Advantages

- Non-contact cutting
- No metal-to-metal contact
- Precise cutting
- Consistent product quality
- Longer lifetime of cutting tools
- Minimal temperature increase
- High efficiency
- Operator-friendly



Bowl Cutters



Bowl cutters

Pemberton can offer a complete range of bowl cutters from small table top units to 550 litre state of the art machine. Bowl cutters are essential components for the production of coarse or ultra-fine fresh sausage, raw sausage and poultry skin emulsions. The main focus of the design is on food safety and ergonomics. We have a solution that meets your budget and production rates for all your chopping, cutting and emulsion requirements.



K+G WETER

Bowl Cutters



From compact and strong for the butcher trade, to solid and powerful for the industry, our Cutmix bowl cutters are perfectly tailored to meet the diverse requirements of meat processing. Thanks to their high-quality machine stand made of solid grey cast iron and all-round stainless steel casing, the bowl cutters impress with their exceptional stability and durability.

PEMBERTONS

Vacuum Bowl Cutters

K+G WETTER



For improved production, our vacuum bowl cutters enable you to make sausages under vacuum. This achieves results of an even higher quality. Higher protein digestion, better binding in the meat, optimized product shelf life due to reduced oxidation, and longer colour retention are just a few of the advantages that our vacuum cutting mixer provides for your meat processing. At full power and performance diversity, the noise level of the machine is extremely low.

PEMBERTONS

Clippers



PEMBERTONS

Bench Clippers



The TCNV series combines experience, tradition and quality in a modular system. The pneumatically operated devices are set up on a table next to the filler, and are immediately ready for operation. Table top clippers of the TCNV series are made of stainless steel, and conform to the latest safety and hygiene requirements. They are the ideal machines for every butcher's kitchen. Natural casings, e.g. sheep casing, ring-shaped casings, end casings or artificial casings made of collagen, cellulose or PVDC, as well as bags made of polyester, polyethylene or linen, are sealed efficiently and carefully. "Butt" or rollover clip are available. Every machine processes up to four different clip sizes, without changing machine parts.

TCNV clippers are most suitable for the serial preparation of casings. During production some types of clips can be equipped with a code of up to 3 digits by means of a stamp fitted with stamp numbers. All machines can be supplied with a pneumatic knife and an automatic looper as option.

Tipper Tie KDCMA Automatic Clipper



The KDCMA is a new, completely redesigned series of fully automatic machines with a modular design. The basic and add-on components of these stainless steel clipping machines are interchangeable throughout the entire series, which means that each model can be easily customized to suit the desired application.

Natural, artificial and fiber casings in the gauge range of 25–120 mm are processed as raw, cooked and boiled sausages into portion sausages, sausage rings, sausage chains, and stick sausages, which run out in a discharge tray or on different roller conveyors. The air powered adjustable casing brake prevents casing overload and ensures portion-precise stuffing. Handling, conversion, cleaning, and maintenance are simple and efficient. The machines have wide-opening hoods and are easy to inspect thanks to the inclined position of the frame.

The components made of stainless steel, inclined surfaces and a new design with free-hanging matrix plates meet highest hygiene requirements. The ultramodern touch-screen technology allows the user to fine-tune the process.



Tipper Tie TT series Automatic Clipper



PEMBERTONS

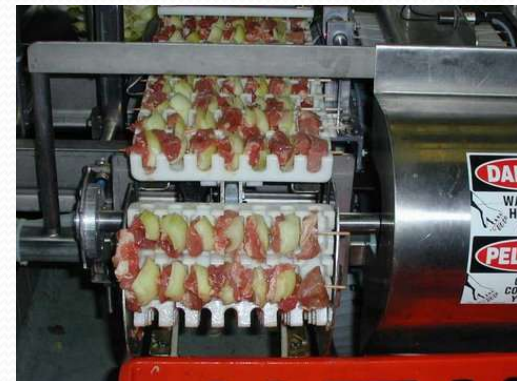
The Tipper Tie TT series offers high speed, accuracy and reliability for chub manufacturing. Born in Switzerland, those units have led the pace worldwide in the food industry. Artificial and fiber casings in the gauge range of 25–120 mm are processed as raw, cooked and boiled sausages into portion sausages, sausage rings, sausage chains, and stick sausages, which run out in a discharge tray or on different roller conveyors. Handling, conversion, cleaning, and maintenance are simple and efficient. The machines have wide-opening hoods and are easy to inspect thanks to the inclined position of the frame. The components made of stainless steel, inclined surfaces and a new design with free-hanging matrix plates meet highest hygiene requirements. The ultramodern touch-screen technology allows the user to fine-tune the process. The machine can be connected to a fully automatic hanging system to reduce product handling and increase productivity.



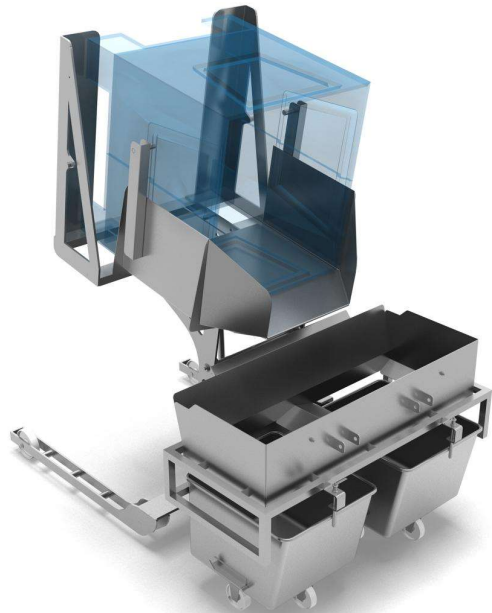
Kebab systems



Semi automatic modular kebab machines allow production Of a wide variety of kebabs. Operators place the different Ingredients in the cavities on the conveyor and the machine Inserts the skewers automatically reducing the risk of injury The machines can be configured to accommodate all levels of production



Product Handling



PEMBERTONS

Sanitary product handling



ULMA Inoxtruck designs, manufactures and commercializes 100% stainless steel and hygienic design equipment for load handling in clean rooms of meat industry. The hygienic design means an easy access to all the parts of the forklift allowing it to be kept clean reducing the microbiological pollution risk. The ULMA Inoxtruck range is composed by transport equipment, like hand pallet trucks and electronic pallet trucks, lifting equipment like electronic stacker and electro manual stacker maxi-load and handling equipment like manual and electro manual stacker mini-load and electric lifting working table, all of them specially designed to handle loads in aggressive environments in the food and agricultural sector as owing to the high IP protection against contact and water and dirt penetration, guaranteeing strict hygiene compliance in the highly demanding area of the meat industry.



Sanitary product handling



High Quality SS Buggies



- High quality 200 and 300 litre models
- Handles and drip shields
- Perforated models available
- Separated base available



Buggy tilters and dumpers



- Mobile or fixed dumpers
- Quickly adjustable dump height
- Battery powered units available
- Sanitary design, best on the market
- Multiple custom configurations



Ozone systems

Advantages of Using Ozone

- The most powerful oxidizer available
- Environmentally friendly
- No chemical storage required
- Three-thousand times more germicidal than chlorine
- Instant pathogen destruction
- No harmful chemical residual



Ozone systems

KILLING PATHOGENS WITH OZONE

Extensive Collection of Ozone Information on Pathogen Destruction.

The logo for Pemberton's, featuring the word "PEMBERTONS" in white capital letters on a red rectangular background, which is centered within a black, horizontally-oriented oval shape.

PEMBERTONS

Washing systems

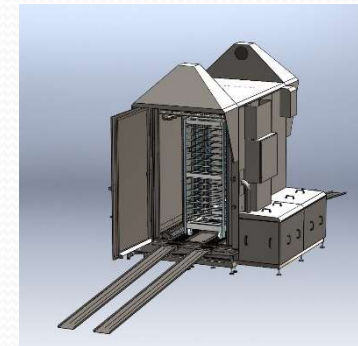
UNIKON[®]
INDUSTRIAL WASHERS



- Cabinets or modular continuous systems
- Tremendous water and energy savings
- High precision chemical dispensing
- Sanitary design, best on the market
- Multiple custom configurations



PEMBERTONS



Thank you!

At Pembertons, we sell solutions!

Please call us for any questions or inquiry
1-800-668-6111

