



# Pilot equipment overview



The **Food Pilot** is an application and analysis center for food companies seeking help with product development or process optimization and for troubleshooting in case of product-technical problems.

Discuss your challenges with our food experts in a free, confidential and no-obligation consultation. We offer individualized **advice**, **lab analyses** and/or **pilot trials** on **semi-industrial processing equipment**.

## Which pilot equipment?

The pilot infrastructure contains more than 50 machines for dairy, meat and plant-based products. This includes conventional processing equipment as well as innovative technologies. For technical specifications about the machines, visit www.foodpilot.be.



## Why pilot tests?

Pilot testing is a way to test new ingredients, recipes or processes and to obtain representative results that help you when scaling up your process. This can help to optimize your process under expert guidance, without halting your own production line and losing raw material. Trials can be combined with quality analyses in the lab. Test samples can also be produced at the Food Pilot for your potential clients.

## How do we work?

After thoroughly discussing the tests, you receive a detailed quote, after which the tests are scheduled. Our operators run the machine while you watch so you can evaluate the processing of your product.





## **HEATING**



## **UHT-INSTALLATION TYPE SPP** BRAND APV

Heat treatment of liquid products using heat exchangers: plates, tube, scraped surface, steam injection or steam infusion • Aseptic filling is available in bottles or bag-in-box



# **TYPE OES 20-10 GN**

Steaming, baking and frying of food products



### HORIZONTAL AUTOCLAVE **TYPE AR091** BRAND IBT

- Sterilization/pasteurization of canned tins, pouches/bags, plastic bottles,
- glass jars and bottles, sealed scales

## **COOKING KETTLE** TYPE Major Line, type Baskett 130 MODEL PRIV 130 M BRAND FIREX

Cooking various food products



# BRAND CONVOTHERM



## **BAKING OVEN** TYPE Condo CO6 0608

- BRAND MIWE
- Baking on a metal or stone floor with steam option



## **BAIN MARIE** BRAND VERMO/VANTAMETAL

Fermentation of liquid products Melting of solid high fat products Batch heating



## **MULTIFUNCTIONAL CHAMBER TYPE DRKBGO-SE-I-1A** BRAND GERNAL

 Smoking, baking, roasting, grilling, thawing, drying and cooking of various food products



COOLING AND FREEZING



## **CRYOGENIC FREEZING** TYPE 1-wagen kast (batch vriezer)

Monitored cryogenic freezing, chilling and thawing of food



## **CONTINUOUS FREEZING DEVICE (ICE CREAM) TYPE KF-80F** BRAND TETRA HOYER

For making ice cream



## **CRYOGENIC FREEZING TUNNEL** BRAND AIR LIQUIDE

Tunnel for cooling or freezing by spraying with N, or CO,

## FILLING AND PACKAGING



## **FILLING MACHINE** ТҮРЕ НРЗ BRAND VEMAG

products in sausages or in the shape of balls, burgers, or croquettes



## **MULTIFUNCTIONAL DOSING MACHINE** TYPE volumetrisch BRAND FANCY FOOD

Dosing liquids and thick products with or without pieces, directly from a tank (only liquids) or through a funnel (liquids and thick products)

## **PACKAGING MACHINE WITH** GAS MIXER $(N_2, CO_2 \text{ and } O_2)$ **TYPE TS 400** BRAND VC999

Airtight packaging or after fumigation (MAP) sealing of food products

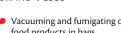


## **SEALING MACHINES TYPE Polymat Varioseal PN** FN HE-500 BRAND BALLERSTEADT and **PROKING**

Sealing of glass and plastic containers up to a diameter of 120 mm



## VACUUM MACHINE WITH **GAS MIXER** (N<sub>2</sub>, CO<sub>2</sub> and O<sub>2</sub>) **TYPE KN5**



## **CAN CLOSING MACHINE TYPE MP 160**

Closing tins or cardboard tubes of various



## VACUUMING AND

## **FUMIGATING OF FOOD** TYPE Medseal Digital 611 MSIDK-2 BRAND AUDION ELEKTRO

Sealing of packaging such as coated . films, coated paper bags, peelable pouches and nylon/polyester laminates

Filling of bound food

BRAND VC999 Vacuuming and fumigating of food products in bags



BRAND INDOSA

dimensions

# MIXING AND REDUCING



### **VACUUM COOKING CUTTER TYPE K64AC8** BRAND SEYDELMANN

Preparation of meat products (salami, cooked sausage,...)

Preparation of sauces Grinding of all kinds of food

products

## **MEAT MINCER** TYPE MD 114 automatenwolf BRAND SEYDELMANN

Grinding, fine mincing or mixing of food products

## VACUUM HIGH SHEAR MIXER TYPE Labmaster BRAND DANIATECH

Mixing system that can also establish cooling, heating and a vacuum



## MILLING MACHINE TYPE QUADRO BRAND LAARMANN

Milling of dry food products



## **CUBE – STRIP CUTTER TYPE ARGON Type 410** BRAND TREIF

Cutting (cubes or strips) of food products



## **PLANETARY MIXER TYPE BT40/20** BRAND FELINO

Mixing and beating dough or other food products using a hook, beater or whisk



## TYPE SP24 F/T/E/U BRAND DIOSNA



## **HIGH PRESSURE** HOMOGENIZER TYPE Ariete NS3006L Energy BRAND GEA NIRO SOAVI

Improving emulsion stabilities of liquid products (e.g. infant formula)

# DRYING



## **FREEZE DRYER** TYPE Epsilon 2-10 D LSC BRAND MARTIN-CHRIST

Freeze drying of both solid and liquid products in bulk and in many different types of packaging (ampoules, vials, glass bottles,...)



AIR DRYER TYPE DRKBGO - SE-I-1A BRAND Gernal

Drying



## **EVAPORATOR** BRAND Schmidt

Removing moisture from products under vacuum



## **SPRAY DRYER**

- BRAND ANHYDRO / LAARMANN
- Drying of liquid food products without pieces



Reducing particle size, e.g. of chocolate

# **SPIRAL KNEADER**

## **COLLOID MILL** TYPE 'toothed mill' and 'stone mill' BRAND FRYMAKORUMA

- Production and processing of suspensions and emulsions
- For the wet milling of liquid to highly viscous products

## MICROCUTTER **TYPE MC10/2** BRAND STEPHAN MICROCUT

For stable emulsions, dispersing of powders with minor aeration, fine grinding

## BRAND M4E For stable emulsions via venturi and magnet

Disperse powders without lumps or shear

**M4E TEST UNIT MAGNETS** 

FOR EMULSIONS

**TYPE Test Unit** 



## TYPE USMK 60 E BRAND STEPHAN Mixing, homogenizing and

**STEPHAN MACHINE** 

emulgating, cooled or warmed, for the preparation of various products



## **MILLING MACHINE** TYPE Ball mill BRAND LAARMANN

Milling of food products (dry or wet)



Kneading dough













## OTHER



## **BRINE INJECTOR** TYPE PI 54 MC<sup>2</sup>R BRAND GÜNTHER

Injection of meat, poultry, fish, cheese and fruit infusion



### TUMBLER **TYPE MKR 150** BRAND RUHLE

 Dry salting, marinating, mixing and tumbling of food products



## FRUIT AND VEGETABLE PRESS TYPE VAC 1000-300

BRAND VACULIQ

Extraction of juices out of food products



## **MULTIFUNCTIONAL CHAMBER** TYPE DRKBGO-SE-I-1A BRAND GERNAL

 Smoking, baking, roasting, grilling, thawing, drying and cooking of various food products



## **COATING SYSTEM WITH SPRAY GUN** TYPE ADG 65-30 KHR BRAND FRIEDHELM STECHEL

 Coating of food products, e.g. with chocolate or sugar solutions



## **DOUGH SHEETER** TYPE Rondo Mat BRAND RONDO

Rolling dough



## **AERATION MACHINE TYPE T-50** BRAND TREFA

Aeration of food products

## **CHAMBER TYPE Airmaster KRK2500 CLIMASTAR** BRAND REICH

**CLIMATE CONRTROLLED** 

Drying and maturing processes of various products, as well as preservation tests with fumigation

## **VIBRATING SIEVE TYPE Finex 22** BRAND RUSSELL FINEX

Separation based on particle size of dry and wet food products

## **OIL PRESS FOR SEEDS AND**

NUTS **TYPE Komet CA59G FU** BRAND IBG MONFORTS

For pressing oil from seeds and nuts



## **EXTRUDER WITH 'HIGH MOISTURE EXTRUSION' MODULE TYPE BC 45**

For texturising protein rich foods Includes a high moisture extrusion module



## **CHEESE TANK/DRAINING** TANK BRAND VAN 'T RIET

- Preparation of different types of cheese (Gouda, St.-Paulin, Cheddar, Feta,...)



# BRAND CLEXTRAL

