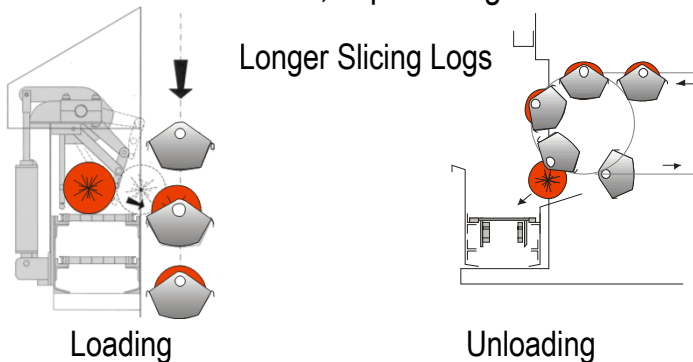


ALKAR Serpentine

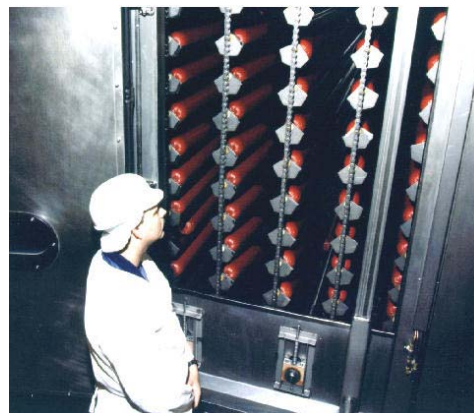


AUTOMATION

Eliminate labor; improve ergonomics

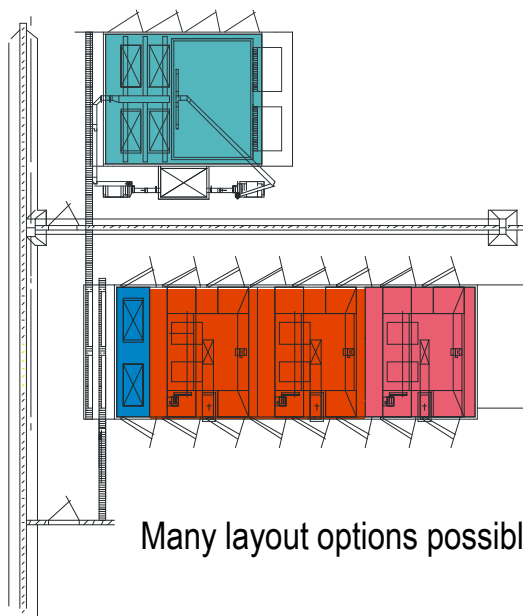


HIGH OUTPUT IN LESS FLOOR SPACE



SUPERIOR PRODUCT UNIFORMITY

- | | |
|-------------------|-------------|
| Sliced Lunch Meat | Ground Beef |
| Deli Logs | Molds |
| D-Shaped Product | Trays |
| Pizza Toppings | Liver Pate |
| Sausage Chubs | Ready Meals |

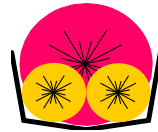


ALKAR Serpentine

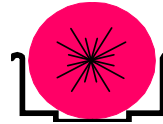
CUSTOM DESIGNED

- Number of zones
- Number of loops
- Height
- Conveyor speed
- Cook zones
 - Water
 - Steam
 - Air
- Chill zones
 - Glycol
 - Brine
 - Water
 - Air

OPTIMIZED CARRIER DESIGNS



Versatile



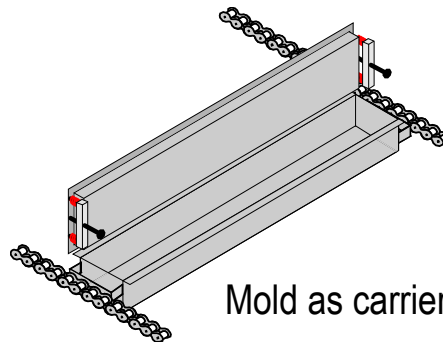
Cook



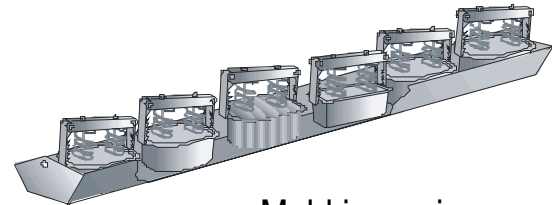
Chill



Shaping



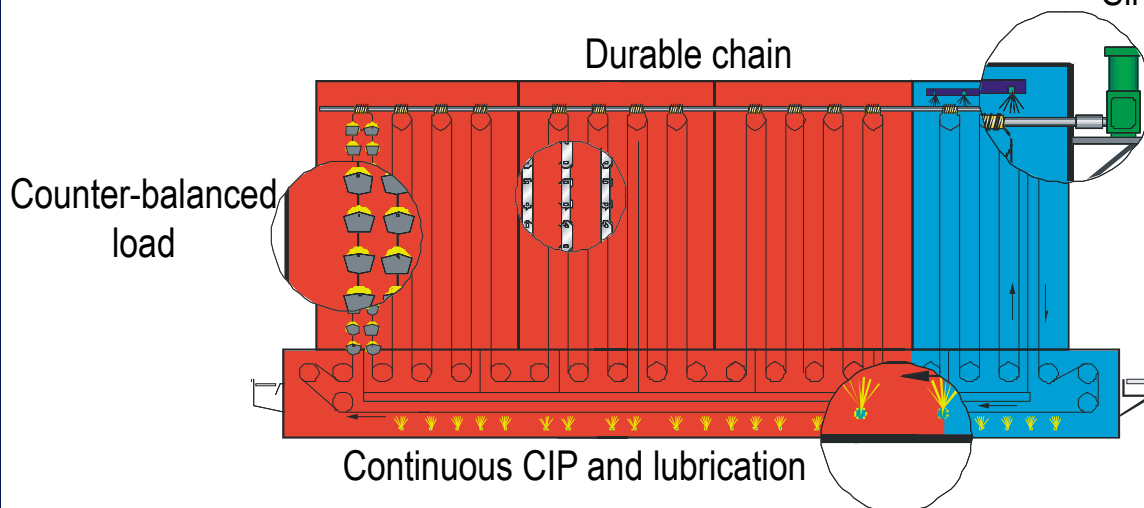
Mold as carrier



Mold in carrier

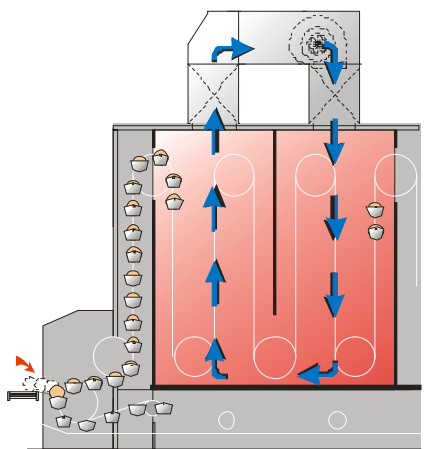
DEPENDABLE PERFORMANCE

Single drive / line shaft,
worm gear at
each loop

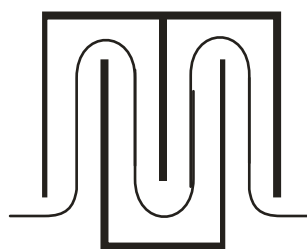


SUPERIOR UNIFORMITY

Serpentine product flow delivers higher slicing
yields, longer shelf life, and greater profits



Patented vertical loop airflow



Isolated zones