

# FOOD PROCESSING TECHNOLOGIES



# AGROMETAL FOOD TECH LTD.

Dairy and brewery

## Our products and services

- Milk and dairy product processing plants and equipment
- Complete breweries and brewery equipment
- Cooling equipment (aggregates, heat exchangers)
- Pasteurisers for breweries, wineries and other drinks
- Milking machines for cows, goats or sheep
- Confectionary equipment (e.g. for special chocolates)
- Bacteria fermenters to degrade oil in an environmentally friendly method

*“ Turn-key technology is our expertise! ”*

## Our value proposition

Turn-key technology is our company's expertise! We offer small-capacity cheese making and brewing equipment to complex processing lines and large scale fully automated plants. With many decades of experience, our partners can rely on us in every period of the partnership from educating their operators to brand management and marketing. Our approach covers all phases including: design, production, transport, mounting, operation, training and transfer of technologies.

Our equipment combines the age-old traditions of milk processing and brewing with the most modern and reliable technical solutions and hygiene requirements of the 21st century. Our high-performance plants are known for their high-level of automation and low operating costs.

## Who we are

Agrometal is an innovative Hungarian company established in 1989, developing and manufacturing turn-key brewery and dairy plants for clients in Europe and Asia.

## Our work

From Berlin to Kamchatka our reference plants fulfill the strictest and newest quality standards and our equipment is present in more than 195 factories from Hungary to Austria, Germany, Croatia, Bosnia-Herzegovina, Serbia, Romania, Ukraine, Russia and Kazakhstan. Our excellent work has been recognized by national and international awards including the Superbrand award in 2010 and in 2011.

Our company is certified by EUROPEAN CERT and we are working according to ISO 9001:2008 quality assurance standards which are regularly audited.

[www.agrometal.info](http://www.agrometal.info)



## BEST IN CLASS MILK AND DIARY PROCESSING AND PLANT SOLUTIONS

We unite the traditional milk processes with the most up-to-date technical solutions and hygienic requirements of the 21st century.

Our machines produce well-known products like milk, sour cream, yoghurt, yeast fermented products, cheese or cottage cheese but special products such as ricotta, curd snack and whey drinks. These products require the most modern technology.

While our small capacity machines are easy to handle, the biggest capacity plants are highly automated.

Our and your success is guaranteed by building turnkey dairy plants and processing lines, educating your operators and sharing with you the recipes of the best dairy products.



## TURNKEY BREWERY SOLUTIONS FROM PALE AND DARK, LAGER TO PREMIUM QUALITY BEERS

Our company provides the full procedure and production-line for small and medium sized breweries to brew excellent quality beers accustomed particularly for the local demands.

We plan and carry out the breweries by using the most modern and efficient technologies.

We unite the traditional brewing technologies with the strictest hygienic requirements using the most up-to-date materials.

We license the technology of our registered "KELLERS" beer range. In this range we can provide pale and dark, lager and premium quality beers.



# SAMPO FOOD PROCESSING TECHNOLOGY LTD

Slaughterhouse and meat processing technologies

## Our products and services

- Design and installation of complete slaughterhouse solutions
- Design and installation of complete meat processing plants
- Manufacturing of slaughterhouse and meat processing machines and equipment
- Manufacturing of hygiene equipment
- Repairs, modernization and automatization of equipment and plants

**“Complete meat processing technologies and individual solutions out of one hand.”**

## Our value proposition

Our goal is to design, create and build complete meat processing technologies solutions that meet each customers' unique need and to constantly develop and improve our technology offering.

We offer complete slaughterhouse and poultry meat-processing plants including custom-built machines and equipment that are unique to the Hungarian market.

Our technology synchronizes our automatized systems from start to finish. Starting with livestock handling, through the evisceration process and the hygienic packaging of the end product.

We strive to balance the interests of management and employees in our commitment to satisfy our clients.

## Who we are

Sampo Food Processing Technology Ltd. was founded in 1990 and focused initially on the design and manufacturing of stainless steel food processing equipment.

Building on this expertise, we today work with a dedicated team of 45 employees and can offer the complete design, manufacturing and installation of slaughterhouses and meat processing plants with solutions unique on the Hungarian market.

## Our work

We currently export our products and solutions to Germany, Ukraine and Slovakia.

Our manufacturing processes and final products are fully compatible with all European Union health, hygiene and design standards including HACCP. All manufactured products are fully CE certified.



[www.sampo.hu](http://www.sampo.hu)

HIGHEST QUALITY IN HOUSE DEVELOPED AND MANUFACTURED EQUIPMENT FOR ALL TYPES OF LIVESTOCK AT COMPETITIVE PRICES

## Range of semi-automated and fully automated systems

- Overhead conveyor system (stainless steel flat-track and pipe-track and galvanized pipe-track with plastic lining) - Loading systems and elevators
- Conveyor belts, frames systems
- Conveyor belts, PLC-controlled conveyor systems



## Slaughterhouse and meat processing equipment

- Stunning and killing machines, bleeding equipment
- Scalding tanks, de-feathering machines
- Evisceration machines (manual and automated)
- Cut-up equipment
- Balances from bench scale to truck weighing
- Smoke carts and skewers



## Hygiene, cleaning and refrigeration equipment

- Pumps, waste water filtering and cleaning
- Hand-basins and boot-washers
- Crate washer machines
- Disinfectors
- Refrigeration systems and equipment



# KORAX MACHINE FACTORY LTD.

Slaughterhouse and meat processing technologies

## Our products and services

- Slaughterhouses technologies for poultry and other cattle
- Meat processing machinery (e.g. conveyor belts, cooking-smoking chambers)
- Hygiene and cleaning equipment (e.g. box washers)
- Waste water and sewage treatment technology

*“The mixed portfolio of slaughtering technology, food processing and machinery production is the key of our success.”*

## Our value proposition

Our corporate philosophy is based on the objective to provide our customers with the most comprehensive service offering at the highest possible quality, both in design, manufacturing, assembly, as well as in the provision of service.

Beyond production, we focus on research and development to meet the high and expectations and advanced needs of our customers. For this we employ of 120 qualified employees including 17 engineers and 5 sales managers.

## Who we are

Found in 1986, our Hungarian-based company has been specialised in slaughtering technology, food processing equipment and machinery production.

Over the past 20 years, we have developed our own products, systems and process lines. Aside from our main products, we also deal with sewage treatment technologies, box washers and create custom-built equipment.

Since 2006, we have started the production of solar panels. Today, Solar Korax is one of the largest solar cell manufacturer in Central Europe.

## Our work

Our food processing and conveyor products and solutions are sold across Europe, Moldavia, Russia and Laos to food processing and pharmaceutical companies.

Our company has received several awards for its innovative technologies and development projects. We are certified by SO 140001:2004, OHSAS 18001:2007 and ISO 9001:2008.

[www.korax.hu](http://www.korax.hu)

**KORAX**

## PIG AND CATTLE SLAUGHTER TECHNOLOGY

### FOOD PROCESSING EQUIPMENT AND MACHINERY PRODUCTION

We have 30 years of experience in producing small and medium size pig and cattle slaughterhouses and different kinds of meat processing machines.

Starting with technology planning, machine planning, we manufacture and install your equipment and production line and include service assistance and spare part support.

We provide the complete process equipment from slaughtering, processing, hygiene to sewage water treatment: - Slaughterhouse equipment such as stunning and killing machines, bleeding equipment or cut-up equipment - Food processing equipment such as cookers, smokers, carts, fat processing lines, filling and cleaning tables, grinders and mixers - Hygienic and sewage water treatment equipment including box washer, floor drains, filters, chemical dosing systems



## CONVEYOR BELTS AND MATERIAL HANDLING SYSTEMS

Our transportation system is able to transport different kind of crates and pallets. It is built on rolls and belts, in horizontal and oblique formations. We also have several kinds of elevators.

Our references come from the meat industry and the pharmaceutical industry.



# KALINA BARREL LTD.

Oak barrels

## Our products and services

Kalina Barrel Ltd. manufactures naturally-seasoned (24-36 months) oak barrels between 50 and 500 litres (13.2-132 gal.) for wine, whiskey and spirits.

“*Our credo: For us, the case of the barrel is a matter of trust, so the barrel is the innermost confidential relationship between the cooper and the wine maker.*  
(Jókai) ”

## Our value proposition

- **The Zemplén Oak:** Our finest barrels from Central Europe made from the venerable oak forests and in a particular the steep, rocky and cold region of Tokaj. Due to the pleasant aroma and color added during the maturing process, our barrels are highly sought after by wine makers in USA, Austria, Hungary and Germany.

- **Firing the Barrel:** The essence: after open air seasoning of the wood for 2-3 years, we fire the barrels with dried Zemplén oak wood. With the most modern technology, we control time and temperature to offer different toasting levels.

- **Respect for Mother Nature:** Oak trees are more than 120 years old when cut, therefore, we combine traditional workmanship with the most modern technology to minimize the loss of wood in processing.

## Who we are

Kalina Barrel Ltd is based in Tállya close to the Tokaj in Hungary. We are a third generation family cooper business run by five brothers who inherited the beauty and love of the trade from our father. The philosophy of the firm and the best promotion are our satisfied wine makers for which we constantly improve the interaction of the three most important ingredients: Wood, fire and wine. Today, Kalina's workshop is considered one of the best artisan cooperages in Hungary with an annual capacity of over 3000 barrels.

## Our work

Our barrels are exported to winemakers and spirit producers in Europe, Austria and the USA. Our barrels are made to our highest standard, the KKÜ 07-1959, the „Barrel Making Home Standard of the Kalina Cooper Trade“ which is altered to the individual request of our customers.

[www.hungarianbarrels.com](http://www.hungarianbarrels.com)



## BARREL OF GÖNC

136 LITRES 36 GALLON

A traditional winery liquid measure by the Tokaj wine makers, this 136 litre oak barrel is a nicely-shaped heritage barrel we keep close to our hearts.



## BARREL OF SZEREDNYE

220 LITRES 58 GALLON

The most popular barrel among Tokaj wine makers has an optimal container and maturing capacity. Its classic barrel shape is spacious.



## BARREL OF BORDEAUX

225 LITRES 59 GALLON

The most beloved and popular wine barrel in the world due to its longish, cigar shape which exposes the wine to a larger wooden surface during maturing.



## BURGUNDY BARRIQUE BARREL

228 LITRES 60 GALLON

With the same qualities and capabilities as its younger and more popular Bordeaux brother, this barrel holds 3 litres more in volume.



## GREAT OAK BARREL

500 LITRES 123 GALLON

The largest barrel produced, highly favoured in the Tokaj mountains, with almost 110 kilo weight when the 3-year-old dry oak is soaked.

# DILACO LIGHTING LTD.

Poultry lighting

## Our products and services

Unique poultry LED lighting able to manage the most complicated lighting tasks.

*“The new generation of agri lighting.”*

## Our value proposition

We offer an innovative solution to poultry lighting needs. Our energy-saving “High Power LED” lighting system design, manufacturing, distribution and technical assistance for fowl keeping makes us a leader in our field.

Benefits include:

- Improvement of egg production intensity
- Egg weight improvement
- Long lifetime (50 000 h)
- Even 90 % energy-saving
- Low current reception, 3 watts/lamps
- High operation reliability, low voltage circuit
- Space-saving, cost-efficient technology, great range of colors
- Dimmable (0-100%)
- Light control according to fowl keeping technology specifications
- Simulation of dawn and dusk
- Quick and simple installation
- Better feeding value
- Improvement of gain in weight
- Quicken earlier sexual maturity
- Extension of laying period
- Less stress
- Production improvement
- Less scraps and perished animals

## Who we are

With more than 30 years of engineering experience behind us, Dilaco Lighting Ltd. is the sole developer and producer of the new generation of poultry lighting which not only breaks with traditional lighting but exceeds common LED technology.

Our optical controlled system can cover the whole barn's illumination without dark spots and manage to maintain homogeneous brilliance even in multi-layered caged and voliere type barns without unnecessary light-pollution.

This is a solution specifically designed for agricultural duty and fits every method of keeping and every type of poultry.

## Our work

Dilaco is currently marketed in Hungary.

[www.dilacolighting.com](http://www.dilacolighting.com)



## INNOVATION AT 16 POULTRY FARMS IN HUNGARY

Dilaco Lighting Ltd. has developed innovative agricultural lighting systems featuring long life spans, extraordinary cost-effectiveness and low environmental impact.

Along with these benefits, our lighting takes into consideration animal welfare guidelines and strict European Union directives. These systems are excellent for all breeds and farming methods. They have a range of 0-100 Lux and feature High-Power and COB LEDs.

## Our systems are:

- Open for manual modification
- Pre-installed with lighting programs for breeders
- Delivered in a ready-to-use IP65 protected switchbox

For relatively costly lighting systems that meet all the above requirements, the payback period can be as short as 1 or 2 years.



[www.dilacolighting.com/video2](http://www.dilacolighting.com/video2)



# ZIP TECHNOLOGIES LTD.

Brewery systems and equipment engineering

## Our services

At ZIP, we are your service partner throughout the entire brewery development process through our service offering:

- Choice of location and consultation
- Customer-orientated equipment design and manufacturing
- Engineering plans and equipment layout
- Business plan for the brewery
- Beer recipe development and raw materials sourcing
- Complete assembling and commissioning at brewery site
- Personnel training
- Equipment warrantee and after sales service

## Our products

- Brew systems from 250 to 4000 liters
- Restaurant breweries with table tap systems
- Tanks and vessel
- Hopping equipment
- Accessories (e.g. keg cleaning & filling, bottling, level)

“ *Make beer not war* ”

## Our value proposition

We are in this business because we love it. We love guiding you through the exciting process of building a brewery. We design your brewery equipment, fit it into your concept and literally bring your vision to life. We consider our clients as partners, our relationships with them spanning through decades.

Brewing equipment developed by ZIP is forward-thinking. Our goal is to make brewing enjoyable and seamless and bring to a small scale the technology, consistency, automation and control usually only enjoyed by mammoth breweries.

Everything we do, we do with a meticulous eye for the maximum level of quality, consistency, durability and reliability.

## Who we are

Established in 1993, ZIP Technologies manufacturers brewing equipment and provides complete, turn-key brewing solutions for the brewpub, craft brewery and microbrewery industries.

## Our work

With over 22 years in the brewery industry, over 125 breweries operate our equipment globally from Europe, Asia, Africa to the US.

Our team of 31 engineers and 60 specialist ensure the best technological solutions and we are dedicated to maintaining a sustainable environment using the most efficient production processes. Our manufacturing plant, located in Miskolc, Hungary, operates on a 7,000 m2 space and is fully EN ISO 9001:2000 certified.

[www.ziptechnologies.eu](http://www.ziptechnologies.eu)

**zip** Technologies  
COMPLETE BREWING SOLUTIONS

## ZIP'S BREWPUB EQUIPMENT

A different kind of restaurant that is on pace with today's trends in gastronomy, a brewpub restaurant features brewing equipment on display for the guests. Beer is freshly brewed, fermented, served and consumed on premise. Brewpub equipment manufactured by ZIP is designed to fit the needs of your restaurant.

With over 20 years of experience working in restaurant spaces in locations ranging from ancient cellars to floating ships, the team at ZIP understands multiple challenges you face when fitting a functioning brewery into your restaurant. We aim to combine form and function in the design so it results in a beautiful product that isn't simply a design feature, but also an active part of your business.

In order to serve a diverse range of partners, ZIP has expanded its product offering and provides the equipment, different in accessorization, automation and design.



## ZIP'S CRAFT BREWING EQUIPMENT AND ACCESSORIES

**Micro-breweries are usually tooled up with equipment that allows for the production of over 1.000 liters of beer per shift, but every micro-brewery is different – our engineers will design the right brewery that is fit for your business goals.**

The development of brewing equipment for such projects typically begins with a comprehensive consultation during which an understanding of the exact needs of the investor is obtained, including desired beer output, amount of desired beer types, sales and distribution methods. Based on this, a brewery concept is developed.

**ZIP's line of accessory quipment includes:**

- UNI-tanks
- BBT(DRUCK) tanks
- DUO-tanks (with inliners)
- Manual/automatic keg filler-cleaner
- Dry Hopping equipment

