

[ NOW POSSIBLE WITH MIDDLEBY ]

# THE ABSOLUTE FIRST AND ONLY FULLY AUTOMATED BACON LINE IN THE WORLD

for fresh, retail, precooked  
and food service

Contact Us to  
Learn More @  
Bacon  
Processing  
Capabilities  
Webinar Recordings  
Available

## ONE FULL-LINE BREAKTHROUGH SOLUTION

- 1 — Meat Preparation
- 2 — Automated Combing / Decombing
- 3 — Thermal Processing
- 4 — Belly Pressing
- 5 — Pre-Slicer Scanning & Water Jet Trimming
- 6 — Vision-Based, High-Performance Slicing
- 7 — High-Speed Interleave, Stack & Card Dispense
- 8 — Microwave & Convection for Precooked
- 9 — Vision-Based, High-Speed Packaging Systems
- 10 — Vacuum & MAP Packaging

## THIS LINE IS MAGIC AND HERE'S WHY

- Fully integrated, control of process
- Consistent, high quality product and yield
- Efficient equipment footprint
- Premium sanitary design
- Labor cost savings

## A SEAMLESS COMBINATION OF BRANDS WITH CUTTING EDGE INNOVATIONS

**TURBOCHEF**  
by **ALKAR**



TURBOCHEF BY ALKAR, the only linear industrial oven in the world. A combination of microwave, convection, hot air heating, and humidity control. Reduces cook time by 60%.

**DANFO TECH**



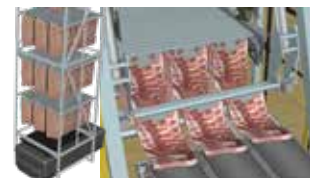
SHAPETEC™, the only 4-Directional servo presses in the world. No hydraulics and water needed. Increases yields, lower operating costs and reduce energy.

**MP EQUIPMENT**



VISION GUIDED WATER JETS, Smart Docking & Trimming. Optimizes belly shape to maximize press and slicer yield, and slicer capabilities. Square ends, trim sides for press / slice / cook. Reduce labor and downgrades.

**VEMAC**



AUTOMATIC FULL LINE COMBING AND DECOMBING. Reduced human contact and labor. Compact AGV product & rack transfer. Accurate loading and unloading.