



BBQ Season

Solutions to help you fulfil the rise in demand

Less giveaway
Reduction in highly-skilled labour

Increased throughput
Superior product & pack presentation





2021 is going to be the year of the BBQ. As restrictions slowly lift and friends and family begin to meet up, the garden is going to be the new place to congregate. Are your production lines ready for the increased demand?



Fat Analysis

Solutions:

- Trim Management
- Recipe Formulation
- Pallet Build

Features & Benefits:

- Real-time, accurate measurement of chemical lean (CL) content.
- Simultaneously checked for foreign body contamination including bone.
- Formulate meat recipes containing one, two or more meat types.
- Achieve accurate blending targets and eliminate downgrading.
- Build batches to specified CL value.



Portion Cutting

Solutions:

- Vertical and Angled Portioning
- Bone-in Portioning
- Waterjet Portioning
- Twin-Lane Portioning

Features & Benefits:

- High-speed production of fixed weight or fixed thickness products.
- Up to 1000 cuts per minute.
- The highest quality of the cut, accuracy and capacity.
- Intelligent software always calculates to leave zero waste on the product.
- Fast return on investment.
- Small footprint.



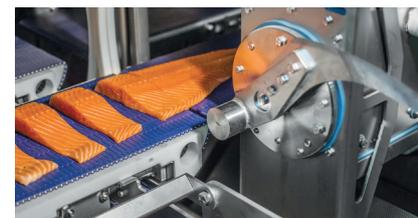
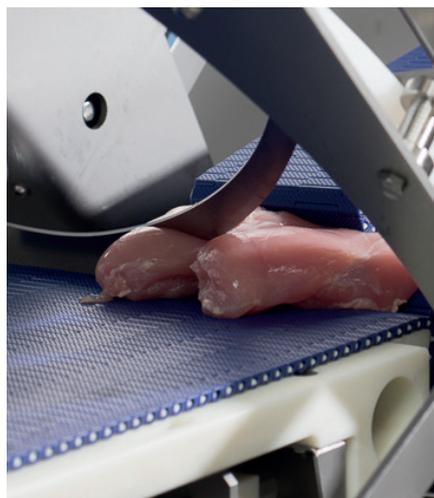
Batching & Grading

Solutions:

- Compact Grader
- Customised Grader
- Rotobatcher
- Weigh Batcher

Features & Benefits:

- Accurate and fast grading solutions for whole product, portioned product, fresh or frozen.
- Smart, flexible solutions for all grading applications.
- Robust, hygienically designed solutions.
- Intelligent batching software can grade to size and number.





We have put together some examples of machinery and processing lines that can offer impressive efficiency, greater yield and save valuable set up times. All aimed at helping you match this rising demand.



SF Kebab Line

Solution:

- Kebab Assembly Line - for the production of authentic homemade-looking kebabs.

Features & Benefits:

- Low cost solution compared to fully automated machines.
- Working to the pace line principle, the SF Kebab Assembly Line allows managers to optimise labour.
- Removing the safety rail & skewer holders the line can be used as a standard conveyor offering flexibility during seasonal demand.



Multihead Weighing

Solutions:

- Multihead Weighers
- Denesters
- Distribution & Bagging Systems
- Tray Sealing & Quality Control

Features & Benefits:

- Multihead weighers can be installed as part of an integrated weighing and packing line or interfaced with existing packing equipment.
- Broad application range to suit all requirements.
- Advanced technology behind the multihead weighers speed an efficiency also brings greater accuracy.
- Hygienic and easy to clean.



Conveyors & Packing

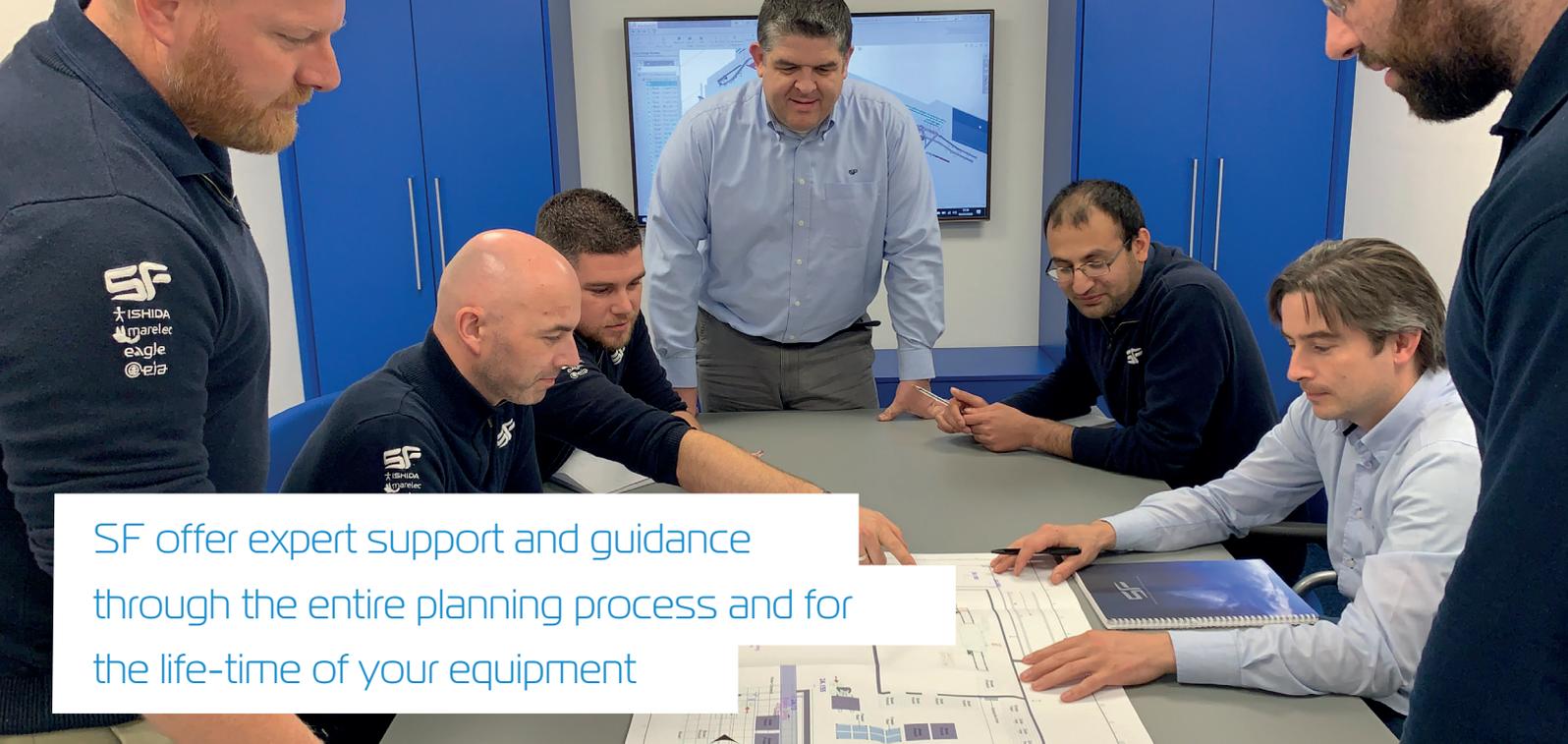
Solutions:

- Conveyors & Platforms
- Packing Systems
- Crate Handling & Logistics

Features & Benefits:

- Solutions to optimise product flow to meet needs, budget and floor space.
- Handling & packing solutions to connect all operations in the processing plant.
- Purpose-built with strict food industry hygiene in mind.
- Save time and money with reduced clean down times.





SF offer expert support and guidance through the entire planning process and for the life-time of your equipment

Customer Partnership Support

SF are here to help you through every stage of your new project. This can often start in the consultancy stage where we offer feasibility studies that can help to increase product throughput or yield, an assessment to reduce product recalls or evaluating a greenfield site for a food processing facility.

Once all our assessments are carried out, our Planning, Design and Project Management experts take over to co-ordinate the project right through manufacture, installation and commissioning. All teams are very familiar with the demanding conditions that arise across the food processing industry and have gained a vast knowledge of solving complex industry challenges on a daily basis.

- Consultancy
- Planning
- Design
- Project Management
- Manufacture
- Installation & Commissioning

Service & Spare Parts Support

Our Service Team are here to support you through the life-time of your equipment. Yet, we still prefer to prevent problems before they happen. We highly recommend carrying out regular calibration, verification and preventative maintenance checks as well as staff training to ensure you can get the best from your investment. Should any unexpected technical issues occur, we offer a range of Service Level Agreements including, remote assistance and diagnostics as well as on-site support.

Keeping your production lines running smoothly is our main priority. Our Spare Parts Team supply only the highest standards of genuine parts, including, belts, motors, sprockets, bearings, electrical components and pneumatics from industry leading manufacturers. Offering a quick and reliable service when you need it the most.

- On-site Service Support
- Spare Parts
- Preventative Maintenance
- Remote Support
- Training
- Calibration & Verification

Find out more: www.sfengineering.ie

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