

Food Development Centre - Rental Equipment Listing

FDC#	Equipment/Manufacturer	Model/Specifications	Commodity/Application Guideline	Capacity as indicated by Manufacturer
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Forming, Battering, Breading, Marination

1759	Sperling Bar Former		Cereal bars	20 bars/min (40 gr/each)
1888	Automatic Batter-breading system	Bench top	Meat	10 units/min
1889	ABM Patty Former	Bench top	Meat	Hopper: 20 L / 10 u/min

Size Reduction and Deboning

1177	Bread Slicer, Mono Equip.	HD, 40cm lengthX16cm height size	Grains/bread	5 flat breads/min (500 g
1313	Hammer Mill, Fitzpatrick	D, Variable	Grains	Aproximately 100 kg/hour

Solid and Liquid Separation

634	Cold Press, Reinartz	AP10/06, 100 kg/hr	Grains	60-100 kg per hour
652	Metal Detector, Loma	IQ2 - THE MAX	Meat/Various	18"x7" -20 pkg/min

Mixing, Blending, Deaeration

1224	Forberg Mixer, Pydee	316-SS, 2 SCFM/batch	Grains/powders	2 cubic feet per batch
1286	Double Mixer, Leland	L-100-DA-70, 100 lb/batch	Grains/powders	100 pounds / batch
1932	Robot Coupe Mixer	MP 350 TURBO COMBI	Liquid food	

Blanching, Baking, Cooking, Frying, Drying, Smoking

1766	Candy Kettle	CL 85	Sweets	40 L/batch
1904	Fryer	Autofry MTIXL 10	Various	1.81 kg/cycle
1905	Fryer	Fry Master RE 22-SC	Various	25 L oil capacity

Filling, Packaging, Sealing, Labelling

543	Bag Sealer, Therm "O" Seal	240B, Manual	Various	15-20 pkg/min
1744	Vacuum Packaging, Mult-Vac	C 500 (Double Chamber)	Various	Chamber:765x895x230 mm
1823	L-Bar Sealer and Shrink Tunnel	Alpha Model C 3.5 ESS-CL-021	Various	

Chilling, Freezing

664	CO2 Freeze Tunnel, Cryogenic	5002292	Fruits/ Vegetables	40-50 kg /hour
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