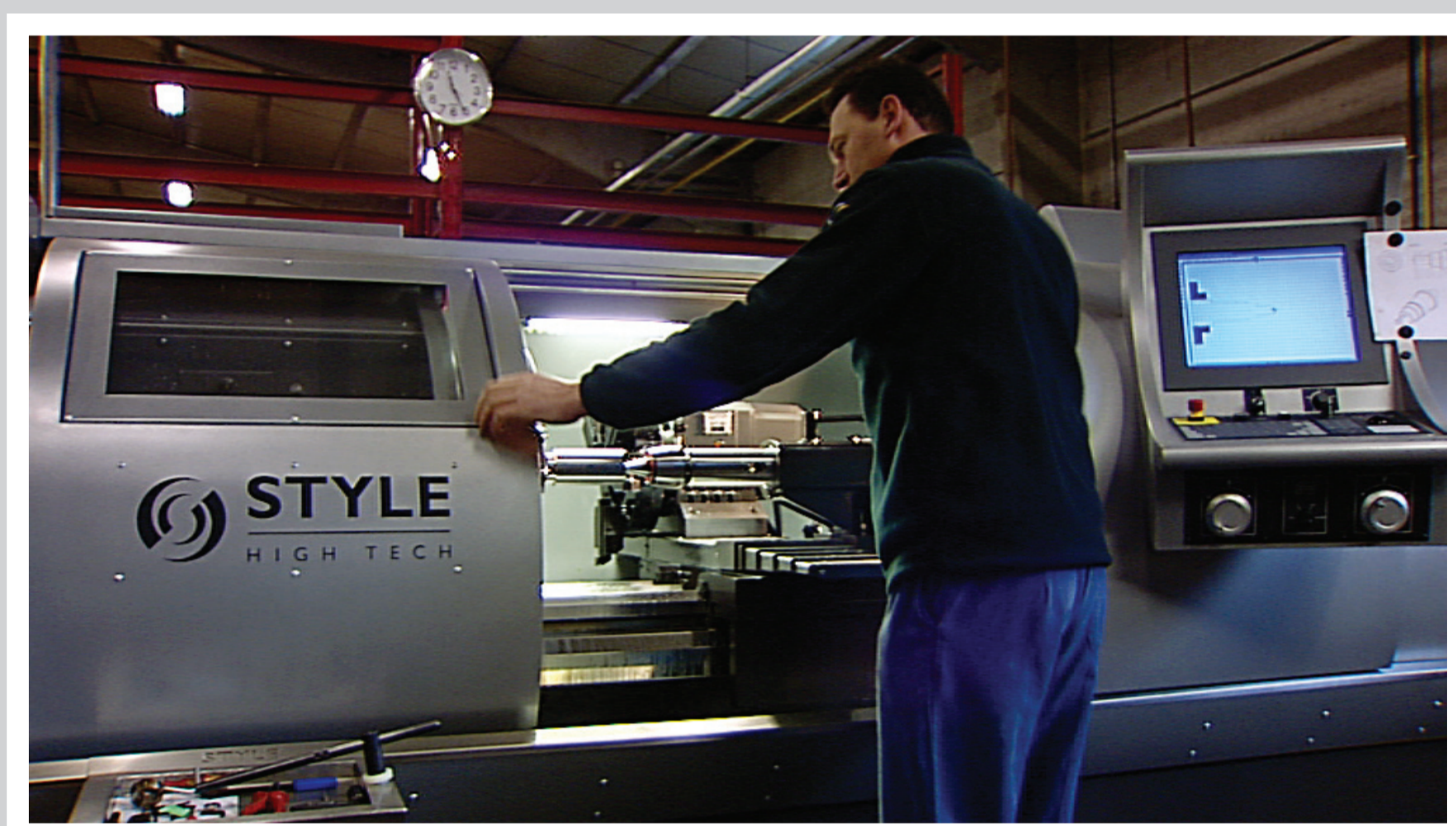
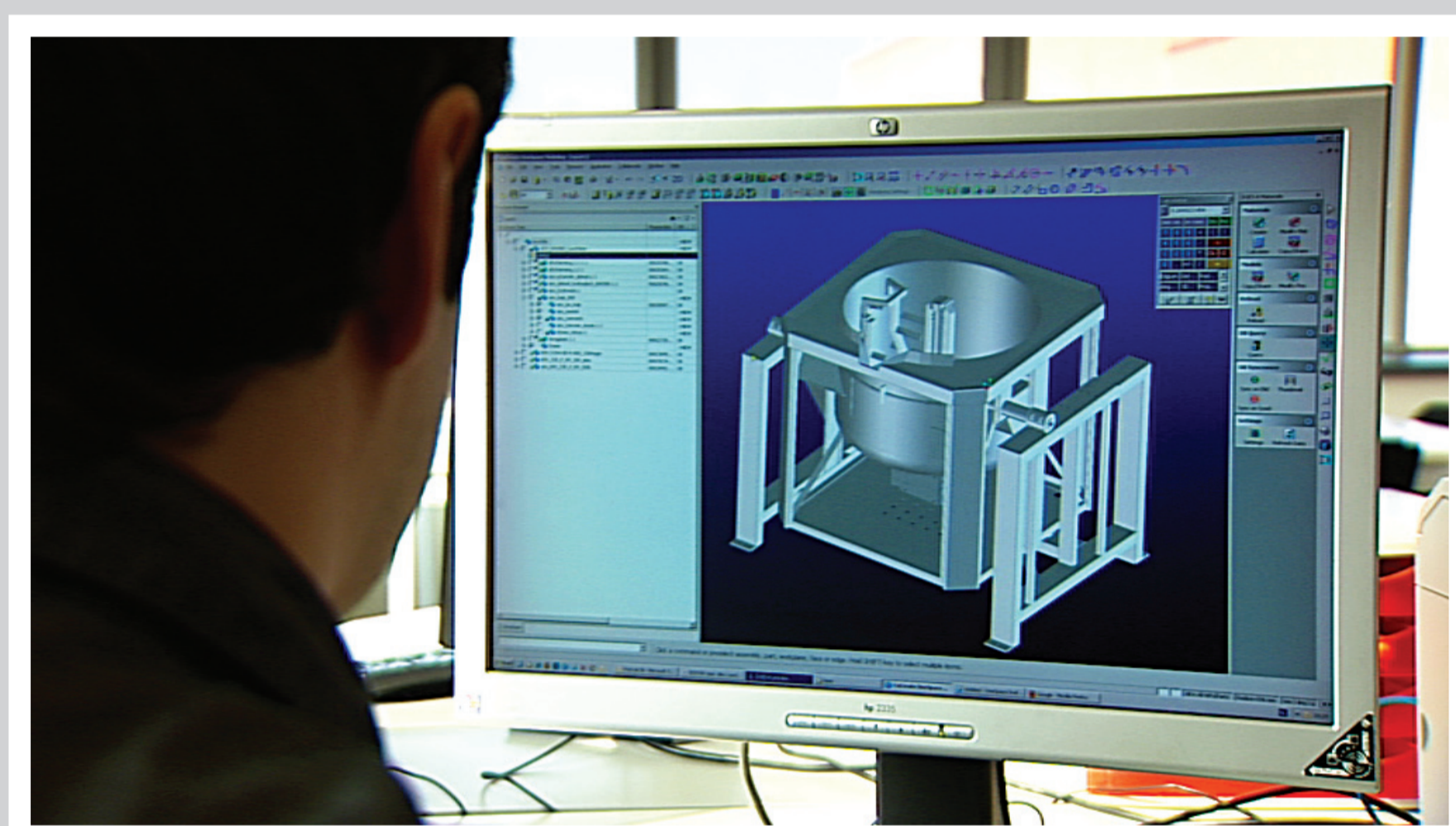
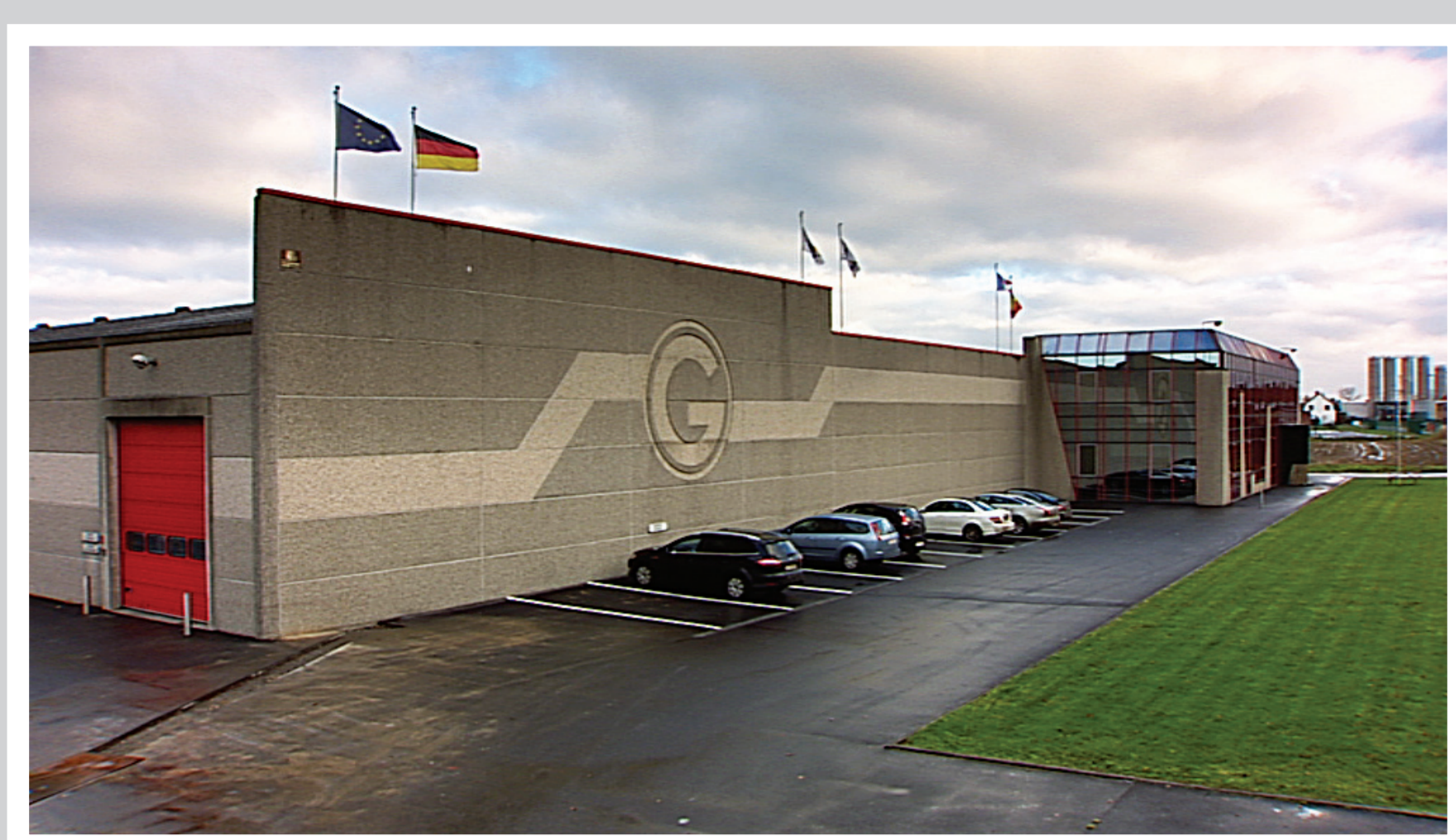


# Machine technology for the food industry



## Automatic cooking and cooling lines

For fully automatic thawing, cooking, and cooling of rice, pasta, vegetables and shellfish... with considerable water and energy savings.



## Pasteurisation ovens

These ovens fit in with the new lifestyle trend towards the rapid pasteurisation of ready meals while preserving the taste, colour, and quality.



## Cooking kettles

High performance cooking kettles – fixed or tilting – for the production of sauces, soups, potato mash, meat or fish products either with or without mixer.



## Searing kettles

Multifunctional searing kettles for the preparation of ingredients or complete meals. The horizontal mixing arm with paddles keeps the products intact and avoids burning.



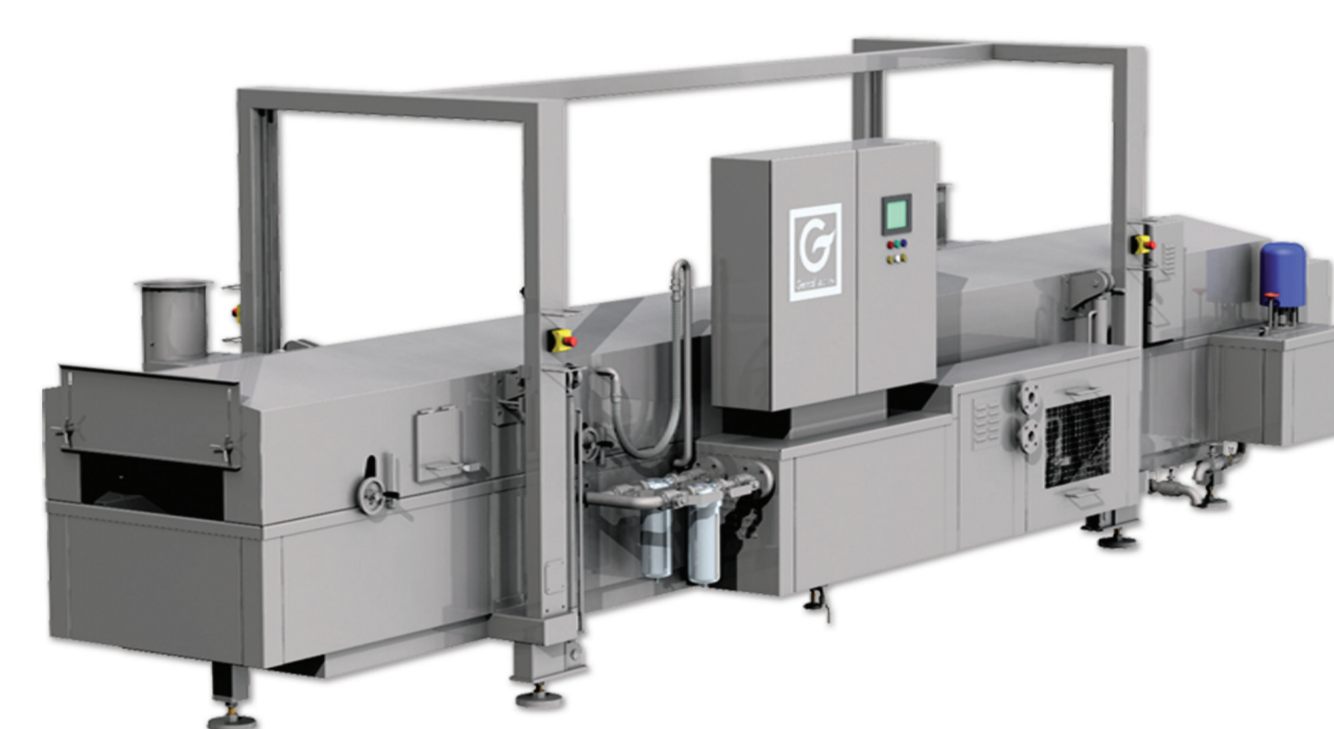
## Drying/smoking/cooking/roasting units

With a long tradition in drying/smoking/cooking and roasting units, Gernal offers optimized production solutions for a very wide range of products.



## Continuous lines

Fully automatic frying, steaming or grilling lines for meat and fish products as well as vegetables. Tailor made solutions according to your needs and processes.



## Vacuum tumblers

For salting, marinating and massaging meat products at controlled temperatures.



## Brine mixers

A simple, yet reliable solution for the production of brine.



## Miscellaneous equipment

As a manufacturer of food machinery equipment, Gernal workforce has a large experience in stainless steel welding to offer complete projects (cooking towers, work tables, trolleys,...)



*We focus on tailor-made solutions*