

PREPARATION IT'S ALL IN THE PREP



Achieving a quality product is often about getting the basics right. Through Interfood's Preparation Division, you can ensure you have the equipment to ensure that the early stages of your product processing do not let you down.

From K&G Wetter is a premium range of Bowl-Cutters and Grinders which are recognised worldwide for their high quality, reliability and hygienic performance, with cutting-edge software and touchscreens that set the standard in this competitive marketplace.

In addition to our unequalled record on supplying the world's best food processing equipment, service and backup, Interfood Technology now offers solutions in Bespoke bulk raw material handling with full traceability, Automated line control and software, Silo storage and automated recipe dosing, Grinding, Blending/mixing, Batch cooling, Pumping, Bowl chopping and Emulsifying.

BUTCHERY DIVISION

FRESH MEAT DIVISION

PREPARATION DIVISION

CURING TO CLIPPING DIVISION

COOKING & COOLING/PASTEURISATION DIVISION

SLICING DIVISION

PACKING SOLUTIONS DIVISION

Contact us now to see how we can help with your food preparation requirements.

