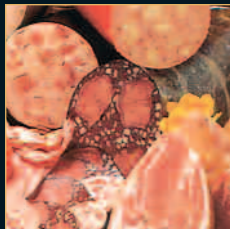


The Aero-Thermic Process for Foodstuffs...

Arcos

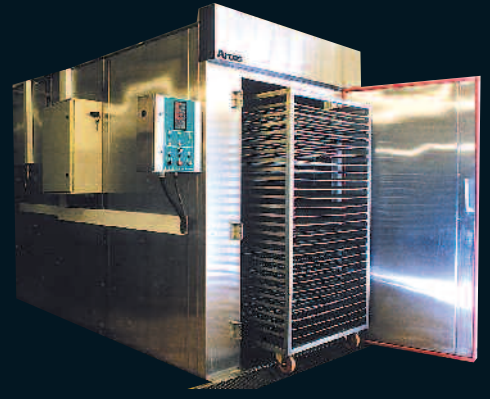


Defrosting Cells - Cooking - Pasteurization - Drying - Smoking

A successful Defrosting...

Important, this step must be done quickly and carefully to guarantee the products quality.

By moist over-saturation, your fragile products (fish, meat, vegetables... cheeses) will be defrosted in optimal conditions.



Cooking and Pasteurization under control

Cooking and pasteurization of food involves precise, reliable heat treatments, to keep the textures, preserve the aromas, control cooking juices, and lengthen product conservation periods, while ensuring full hygiene and constant control of the cooking and pasteurizing values.

In this field, our efficient process provides homogeneous temperatures, fast cooking, regular cycles and improved efficiency. There are three possible types of cooking:

- **Steam Cooking** : Hams, shoulders, prepared dishes, fish, shellfish, etc., are processed using low-pressure steam distribution (T <100°C).
- **Dry Cooking** : Terrines, pâtés, galantines, mousses, etc., are cooked using superheated dry air (T up to 150°C as standard, 250°C as an option).
- **Mixed Cooking** : combining dry cooking and humidification to control process efficiency and product texture.



An effective Drying...

The quality is due to the process speed, to the process homogeneity and to the process consistency cycle after cycle. For a performant result, the process use a powerful ventilation.

Surface drying and wet air evacuation are enable thanks to a perfect humidity control.

For all your delicate produce, processed through temperature under 30 °C, our air-conditioned cell "CTF" guarantees perfect drying performances independent of outside temperatures and humidity.



A regular Smoking...

Our kilns are designed to provide a regular, homogeneous smoking process that preserves the product's texture, flavour, and colour, while ensuring that the products processed (meat, fish, cheeses, etc.) retain their microbiological stability.

Thanks to a powerful ventilation, combined with a precise control of temperature and humidity, two types of smoke production can be supplied :

● **Smoking via a combustion type generator** : This traditional approach to smoked products (bacon, sausages, hams, etc.) uses a sawdust type generator (the air used to burn the sawdust has a reduced oxygen content). This combustion generates acid, phenolic, and carbonyl compounds that are essential for the final quality (they have very good bacteriostatic and antioxidant properties). The considerable aromatic richness of the smoke produced is often a strong asset.

● **Smoking via an atomization generator** : Free of exterior discharge and in full safety, this system uses compressed air to atomize liquid extracts of condensed smoke in the unit (pH 2.5). The smoking liquid is packed in containers, and it is available with several aromas depending on the types of wood used. Assimilated to traditional smoking, atomization also enables you to avoid the undesirable side effects of smoking via combustion (benzopyrenes that can present a health hazard, constraints of cleaning and of storing the wood). Furthermore, it can considerably shorten production lead times (by up to 50%). Its bactericidal properties (low pH) constitute a further asset.



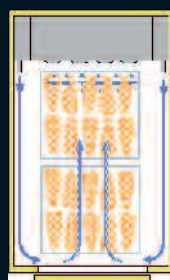
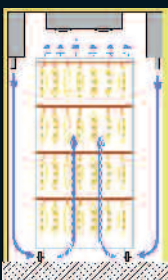
Equipments to serve your success...

Ergonomical, conform to local regulations, our cells are designed in accordance with environmental and sanitary constraint, linked to the production.

Upgradeable, our equipments meet a unique demand, supplying maximal performance and preserving in the same time the products quality.

Productivity but also optimized production in flavour will be at the appointment.

This efficient result is due to the technological combination of 3 of our equipment asset :



Ventilation...

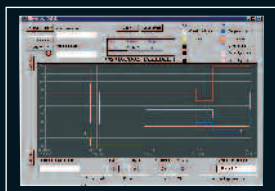
Highly effective, the ventilation installed, can be vertical, horizontal or alternate depending on the products processed

The powers...

They are established for a quick rise in temperature and a perfect dehumidification.

Electrical heat, steam, hot water, icy water, refrigerating installation, our cells fit energy available.

In option, our dryers "open air" or "closed circuit air cooling" guarantee maximal dehumidification performance.



Regulation...

Precise, reliable and user-friendly, is enable by programmable controller. Thanks to a "Compact" model or a more sophisticated model "Graphic Line", we can offer solutions adapted to your use.

Our software "VISULINE" will bring you all the features of a personalized and efficient CTM system : complete traceability with batch number management and pasteurization values monitoring.



A constructor's experience...

As specialists in processing and salting meat and fish products, we are at your disposal to put forward innovative solutions to suit your production requirements.

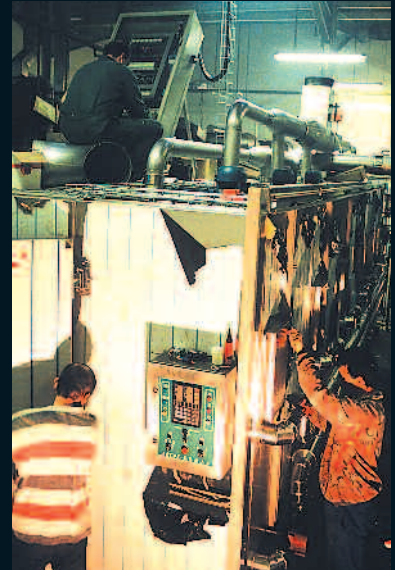
Our skills and our detailed knowledge of the production stages can help you to ensure that your end results show incomparable quality.

By combining your know-how and our technology, you can be sure of providing your customers with products that meet consumer requirements.

Competitive, all our cells are suitable for conversion and upgradeable. On demand you will find a range of equipment for you to optimize :

- **DEFROSTING,**
- **COOKING,**
- **PASTEURIZATION,**
- **DRYING,**
- **SMOKING,**

of your products (pork meats, meat, fish, cooked dishes...).



The advantages...

Several advantages :

- Efficiency and reliability,
- Exceptional performance,
- Easy to use, secure handling,
- Personalization of the settings,
- A precise running,
- Productivity under control,
- Regularity of the productions,
- Sturdiness of the equipments (stainless steel),
- Economic to use,
- Maintenance, reduced service costs,
- Easy to clean...

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