



DEINTK

**INNOVATIVE SOLUTIONS
FOR YOUR PROCESS**

About DeinTK GmbH

DeinTK GmbH is an established leader in the food processing industry throughout the Middle east and Africa

DeinTK GmbH represents reputable companies active in the manufacturing, high technology food processing and packaging machinery

DeinTK GmbH provides services, engineering, and technical support to suppliers and customers starting from installation for new machinery to startup and repair of single machines or complete Lines

DeinTK GmbH manufactures auxiliary solutions and installations needed for turnkey projects'



Our Offices

HEAD OFFICE

- Aachen - Germany

BRANCHES

- Cairo-Egypt
- Erbil Iraq
- Baghdad - Iraq



SERVICE

Installation Engineering

Correct installation of your machinery is crucial to the smooth running and complete integration of your production process. This will ensure that you gain the maximum value from the machinery you have purchased, minimize the down times of your production and maximize your profitability potential



Machinery Maintenance & Repair

The availability of reliable post sale service and maintenance is essential for maximizing uptime and production capabilities of your factory. To ensure your machinery provides superior performance and reliability, our specialist technicians are trained to deal with any upgrade, maintenance or technical problem, and are readily available to you for all emergencies.

Project Management Consulting

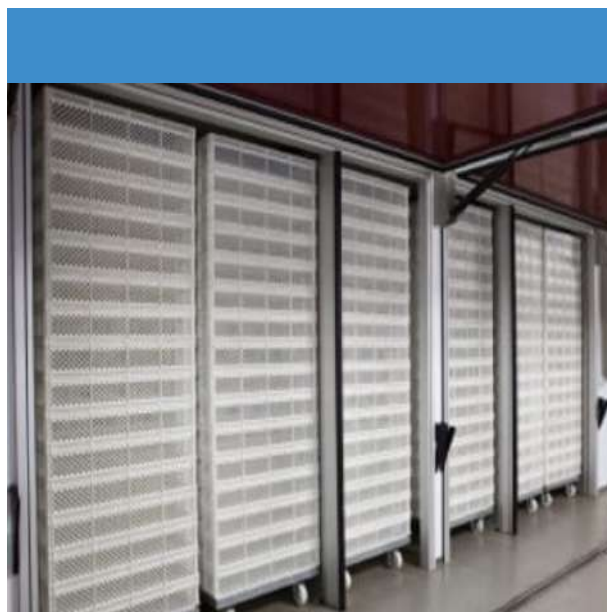
From conceptualization to implementation, **DEINT** is committed to delivering turnkey solutions that will maximize your business potential. this begins with customer care and providing a superior level of support when need it.



HATCHERIES

Micro Climer Setters

MicroClimer setters harness Hatch Tech's Laminar airflow technology to enable optimal developmental conditions for your eggs throughout incubation.



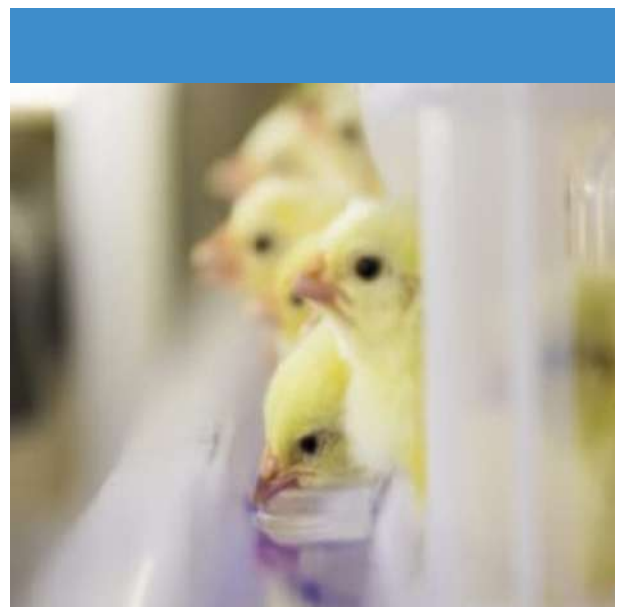
MicroClimer Hatchers

We provide multiple hatcher options for Hatching chicks under optimal conditions.

Our MicroClimer and HatchCare systems both utilize MicroClimer and laminar airflow Technology.

HatchCare

With HatchCare, Chicks hatch under optimum and uniform temperature conditions, and are Provided with fresh water, feed and light as Soon as they hatch.





Chick Storage

The HatchTech Chick Storage Room has been carefully designed to deliver the perfect temperature and uniform airflow that chicks need to guarantee outstanding development and superior quality.

HatchBrood

HatchBrood is designed to control the brooding environment during the critical first four days of a chick's life. Specifically, our solution ensures a continuous supply of fresh water, air, feed and light for brooding chicks.



HatchBrood

HatchTraveller delivers superior chick quality during transport with our 100% hybrid, battery-driven trailer.

Together with the use of fresh-air ventilation, HatchTraveller customers are able to reduce their energy costs by 50-80%.

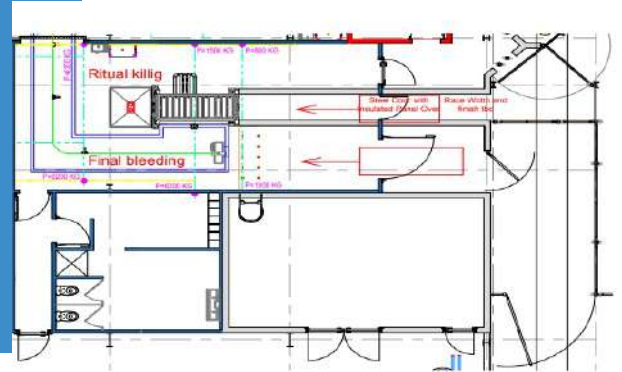


KILLING LINES

Chicken



Camel



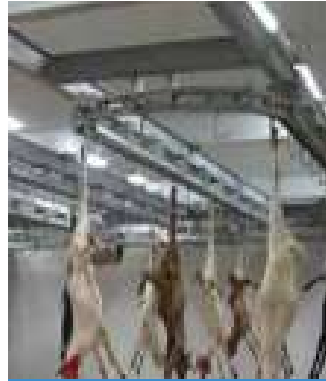
Sheep



CONVEYING



RITUAL KILLING



FINAL BLEEDING



TRANSFER



SKINNING



EVICERATING



WASHING



TRANSFER TO CARRIER

Cattle



RITUAL KILLING



FINAL BLEEDING



REHANGING



SKINNING



BREASTBONE



EVICERATING



SPLITTING



REFRIGERATING

FURTHER PROCESSING LINE

Further Processing Flexible line



ADDITIONAL EQUIPMENT

End of line



Portioning



DEBONING / SKINNING



THE TABLE SKINNER ST111

Advantages

- Extra safety
- Deep skinning
- Direct connection to existing water drainage
- Whole fish-any kind of smaller plaice, Dab, Sandflounder, Lemon Sole, Dove Sole, Witch, Yellow Tail,
- Turbot, Ray and Black Halibut
- Deep skinning of salmon fillet
Fillet-Whit fish like Cod, Saith, Haddock, Ling, Brosme, Eels, Catfish, Smoked Eels, trunks of Dogfish, Fresh water fish (i.e. Pike).

A range of different versions is available for skinning a variety of fish, whole or fillets and for fine or rough work.

The STEEN ST111 machine can be equipped with a sharp knife and top roller providing extra safety as also it provides pressure for deep skinning Salmon fillets whether they are fresh or smoked.

The machine can be delivered with a stainless steel stand on which an optional skin collector can be mounted.

If you have to invest in a new and versatile skinner, it is advisable to consider STEEN for its reliability, low maintenance cost and production capacity, which makes it ideal for any type of processing.

The STEEN ST828/00/32 deboning machine is a new way of deboning anatomically cut thighs and drums. With maximum yield. Deboning up to 100 pieces per minute with 2 operators (for the ST800). The Machine's first centers the bone and then pushes it through a hole in a diaphragm.

As the diaphragm follows the contour of the bone, it strips off the meat with the highest yield possible.



THE TABLE SKINNER ST828

Advantages

- Can be used for chicken: thighs and drums
- Optimal efficiency
- Maximum Yield
- Fast deboning
- Minimum Operations

RENDERING LINES



WATER TREATMENT



RED MEAT



POULTRY



DAIRY



FISH



SLUDGE PROCESSING



DEPTH AERATION



SURFACE AERATION



ANAEROBIC



BRINE INJECTORS



Whether you operate in the meat, poultry or fish industry, the Fomaco MZ/M3 provides you with the ultimate platform when choosing and building your injector- tenderizer. By mixing and matching various components, the M series allows you to customize the machine to fit your production Perfectly, giving you the highest level of specialization possible.

THE M2-M3- THE WORLD'S MOST FLEXIBLE INJECTOR- TENDERIZER

The M3 is a series of thoroughly tested, high quality production machines designed to operate in highly demanding and aggressive production environments.

Advantages

- Total Customization
- Suitable for all product
- Uniform Brine Distribution
- High Reliability
- Automatic, computerized Cleaning
- Maximum Needle Control
- Intelligent Software
- Optimized Flow

The 'box-in-box' construction seals and protects critical electrical components and controls from water ingress, humidity and atmospheric salt.

Possible Applications



M2



M3



Needle Heads MP14



Knife Tenderizers

Tumblers

Vacuum Tumblers

Double Jacket

Defrosting



PREPARATION: MIXER GRINDER



Quality grinders from K+G Wetter
 In addition to passion and love for the product, meat processing in particular requires machines that enable precise processing and meet the highest quality standards.

Our grinders are professional grade and used in the butcher trade and industry that set new standards in terms of hygiene, safety and easy of use, as well as meeting all production requirements thanks to their high quality features.

MEAT GRINDERS

Advantages

- Mixing shaft for optimal, homogeneous mixing
- Special two-worm principle ensures a clear cut via a continuous filling flow
- Manual or pneumatic sorting device for special meat processing
- Ingenious ejecting device for worm and cutting set
- Simple operation thanks to clear membrane keyboard
- Removable feeder worm and mixing shaft for easier cleaning
- Heavy and robust design for long life and smooth operation of the machines
- No moisture penetration due to completely enclosed machine housing made from stainless steel
- High performance- even in continuous operation
- Designed for high work safety

Possible Applications



MAW 200



MAW 160



MAW 150



MAW 114

PREPARATION: BOWEL CUTTER

Built-in quality, ensuring the excellence of the final product. Compact and strong for the butcher trade, To solid and powerful for the industry, our Cutmix bowl cutters are perfectly tailored to meet the diverse requirements of meat processing. Thanks to their high-quality machine stand made of solid grey cast iron and all-round stainless steel casing, the bowl cutters impress with their exceptional stability and durability.



VACUM CUTMIX 360L

Advantages

- Versatile machine types for different batches
- Can be combined with Cut Vision and Cut Control software
- Solid gray cast iron machine base for stability and longevity
- Extremely smooth running thanks to robust design and simple, intuitive operating options
- Hand-cut, sloping surfaces for easy cleaning
- Highest cutting quality of the products
- Temperature detection
- Electric knife cover

Possible Applications



CUTMIX 5501



VACUUM CUTMIX 200L



VSM 65L

VACUUM FILLERS



The HP 30 E is the fastest vacuum filling machine of the HPE series on the market for the production of large-calibre sliced goods. Due to the flexible exchange of the conveying curve, the machine can be adapted to your product in just a few steps. This not only saves costs but also time.

The strongest vacuum filler of the HP E series on the market for optimal inline mincing for the production of raw sausage is the HP30E. Whether cold products or high output rates, the HP series won't let you down.

VACUUM FILLER FOR BIG CALIBER PRODUCTS

Advantages

- Graphical Display optimizes user guidance Easily
- Accessible for all maintenance tasks Reliable
- Vacuum monitoring Guarantees the highest
- Hygiene standards
- Water proof provides complete protection of electronic system
- Optimized economy and reliability
- A high level of process and product reliability
- Optimum hygiene
- Intuitive graphic control

Possible Applications



Mould & Mincer Products



Clipped Sausages



Twisted Sausages



Convenience - Products



HP 30 E



HP 15 E



HP 25/30E



HP 25/30E

VACUUM FILLERS

The VEMAG modular machine portfolio can manage the widest product range provided by a machine of its type. Through its modular system it delivers ultimate flexibility. You can add and change any attachment according to your needs-Portioning, Forming, sausage linking, catering products.

Choosing a line with multiple attachments enables you to cover an extensive range of products and use your line's capacity to the full. The only machine of its kind in the world which provide such a wide range of functions. Meat or vegetable mixtures: our machines form precision products from a range of raw ingredients_ products which offer a unique texture and a natural bite. VEMAG machines place no limits on your no limits on your creativity. This helps you open up new market shares with innovative products.



THE VEMAG MODULAR MACHINE PORTFOLIO

Advantages

- Flexibility in the size and form of your products
- Quickly change the product form using interchangeable nozzles or by adjusting the forming plates/ inserts
- Short set-up times and minimal downtimes
- Gentle systemized product handling for top quality
- Utilitiz resources optimally to maximize profits

Possible Applications



Burgers



Convenience



Sausages



LPG218



PC706 - MMP223



MMP 220

SLICERS / DICERS



Its Flexibility is what attracts customers to the Dicers. Whether for diced meat for stews, meat strips for fry, ham strips or grated cheese, the dicer effectively carries out any job you need. Depending how the machine is equipped. it can be loaded manually or integrated into a fully automatic production line.

MULTI-PURPOSE DICERS

Advantages

- Fully sealed product loading chamber with open drainages
- Loading chamber closure with compression block
- Computer controlled
- THC system*
- Compact design on wheels
- Two-part grid
- Hardened shear edges and product stabilizers
- Simple and safe grid fixation

Possible Applications



Multi-Purpose Slicer



MHS 850/1000



MHS 1700 / 2000



MHS 2400 / 3100



MHS 2900

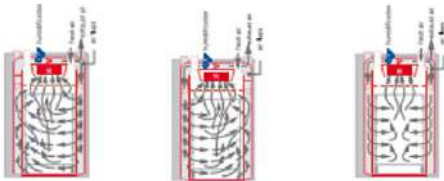


MHS 3200 / 4000

COOKING CHAMBERS

The smoking and drying installation KK cookhouse is the perfect solution for a variety of different thermal treatments.

It has a combined Hot-Smoking and Cooking Installation for reddening, drying, smoking, boiling, cooking and cold-smoking.



SMOKING AND DRYING INSTALLATION KK COOKHOUSE

Advantages

- Huge range of treatment types:
 - Cooking by dried air and steam
 - Dry and Smoke different types of sausage, eat, meat ,chicken and fish
- Prevents color change and differences in quality in various products
- Top energy efficiency
- Combined installation for the thermal treatment of foodstuffs
- Outstanding hygiene

Possible Applications



Spiral cooler & Spiral freezer



Compact

The single drum system for cooling and freezing of all kind of food products with one belt width and four tier pitches for small capacities

Compact duo

The twin drum for cooling and freezing of all kind of food products with one belt width and four tier pitches for small and medium capacities.



arctic

The spiral system for cooling and freezing of all kind of food products with various belt widths and tier pitches plus numerous options for medium and high capacities.

CLIPPERS



The K4-120 is a double automatic clipper suitable for calibers up to 120mm. This is one machine amongst a large range of clippers that Lorenzo Barroso offers to the market.

Lorenzo barroso is a spanish company which produces machinery and manufactures consumables for the food and packaging industry since 1958. Their long experience and constant research, focused on innovation and quality, allows us to offer our customers a large range of machinery and consumables, with the most advanced technology.

HIGH-PRODUCTION AUTOMATIC CLIPPER

Advantages

- Easy maintenance and repairing
- Pneumatic brake system
- Swivel filling horn
- Multiple accessories available. (loops, clip on spool, etc...)
- Safety machine for users.
- Can be linked to all type of filler in the market

Possible Applications



K4 - 120



H1



HD2



Vacuum Clipper

CLIPS / LOOPS

LORENZO BARROSO manufactures clippers and tiers, and all type of aluminium clips and loops. The company has produced machinery and consumables for the food and packaging industry since 1958. Their long experience and constant research, focused on innovation and quality, allows us to offer our customers a large range of machinery and consumables, with the most advanced technology



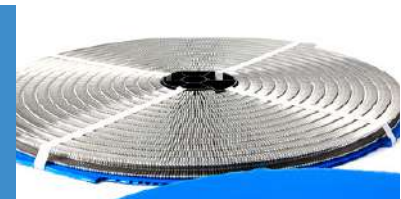
FAST AND INTENSIVE MIXING PROCESS – BEST POSSIBLE RESULTS FOR ALL FILLING QUANTITIES

Advantages

- Safe and clean product closure
- Best quality raw material
- Economic and reliable
- Innovative design
- Fast delivery



CLIPS ON STICK



CLIPS ON REEL



CLIPS ON SPOOL



LOOPS

PACKING MATERIALS



BAGS - TRAYS - FILMS

Advantages

- Bottom films and laminate films
- Flowpack
- Reclosable
- Duo-hard
- Skin films
- Foamed Apet
- Shrink Films meat/cheese
- Safety peel
- Sealing film for containers
- Specialized Films
- Stands -up Pouches

BUERGO.FOL GmbH is a German company specializing in the manufacture of rigid & flexible films, skin films and reclosable films for the food industry, medical products, pet food, the chemical industry as well as special customized applications.

With more than 40 years of experience, BUERGO.FOL provides unique know-how in the development of modern packaging solutions.

BUERGO.FOL is market leader in the field of high technical films and special-purpose films and provide a full in-house service in the development and manufacture of highly customized packaging solutions ranging from the production of advanced rigid films and flexible films to customized printing of the films.

Possible Applications



NET CASING - POLYAMIDE CASING FIBROUS CASING - CELLULOSE CASING



INSPECTION EQUIPMENT



Combined, state of the art,
high performance Inspection
Systems for...
Weighing | Metal Detection | Label
Inspection | Line Control
Quality Assurance | Management
Information

CERBERUS

Advantages

- Several rejection devices (pusher, air blast, deviation flap, swivel, progressive, retracting, lane divider)
- Reject confirmation
- Lockable reject collection bin with level sensor
- Product handling options (lateral guides, product guides, superior and sidebands, rolls) Protections against air drafts, avoid access, etc.
- Automatic speed controller
- Barcode reader
- Remote communication for distant maintenance

INSPECTION EQUIPMENT



X-RAY / CHECK WEIGHER

Advantages

- DATAHUB WEB connection for Statistical Quality Control (SQC)
- Special can inspection software for ringpull detection
- Remote communication for distance maintenance
- Air conditioning for temperatures above 20 C
- Reject confirmation
- Mass analysis SAI

APOLLO

X-ray inspection providing contamination detection of glass, metal, mineral stone, calcified bone and high-density plastics. Line Control | Quality Assurance | Management Information

KNIFE SHARPENERS



GRAINDING MACHINES & SHARPENERS

Features

- External coolant unit with container
- Precision angle, appropriate for the material and fast
- Electrically adjustable grinding angle with foot pedal
- Stainless steel design
- Outstanding quality
- Sophisticated products

Friedr. Dick was founded in Germany in 1778 and is still a family-owned company after more than 240 years.

He is the only manufacturer worldwide offering a complete range of knives, sharpening steels and ancillary items for butchers and chefs as well as grinding machines. The comprehensive product range makes us the perfect system provider for the food service and food processing industries.

The long tradition and many years of experience gained in manufacturing products for chefs and butchers enables Friedr. Dick to continuously develop innovative products. Input from customers, especially end-users as well as in-house innovations are converted into high quality products.



KNIVES



More than just a chef's knives. Friedr. Dick has many different chef's knives in its range. Robust, sharp and tailored to our application. Whether Asian, exclusive or traditional at Friedr. Dick you will find the chef's knife that suits you.

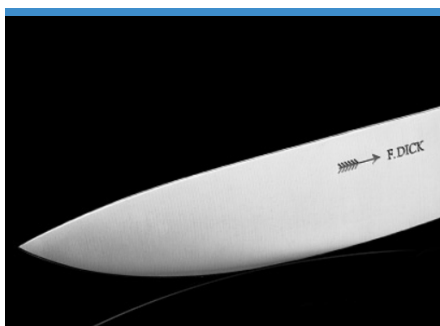
The butcher's knife series is made exclusively from high-alloy stainless steel. This material forms the basis for further machining in order to achieve the finished high-quality knife.

Friedr. Dick is the only manufacturer worldwide offering a complete range of knives, sharpening steels and ancillary items for butchers and chefs as well as grinding machines. The comprehensive product range makes us the perfect system provider for the food service and food processing industries.

HIGH QUALITY KNIVES

Advantages

- Outstanding quality
- Large range of knives
- Sophisticated products
- More than 240 years' experience
- Precise technology



FISH PROCESSING



Boleto Fish Gutting Machines for species such as: Trout, Mackerel, Arctic Char, Sea bream Sea bass or Herring is simple and solid in construction. It is easy to operate, and maintenance can be carried out by the operator, i.e. no extra costs are involved to outside assistance. All of this whilst retaining extremely low maintenance costs.

FISH CUTTING MACHINES

Advantages

- Manufacturing fish gutting machines
- Device for gutting all type of fish such as Trout, salmon, white fish, Macrol and seebas
- Maximum capacity of 50 fish per minute
- Optimum water consumption as
- Suitable for different fish in different weights (150 Gr to 1200 Gr)
- CE approval for maximum operator Safety

The machine is made to order and built, according to customers information about type and size of fish to be gutted. Thus optimal reliability is obtained, and less than 0.5% fish is damaged during the gutting process.

Stainless steel is used throughout ensuring easy cleaning and long life of the machine. The operator's position is ergonomically correct, both when placing fish on the hooks and when reaching for the control



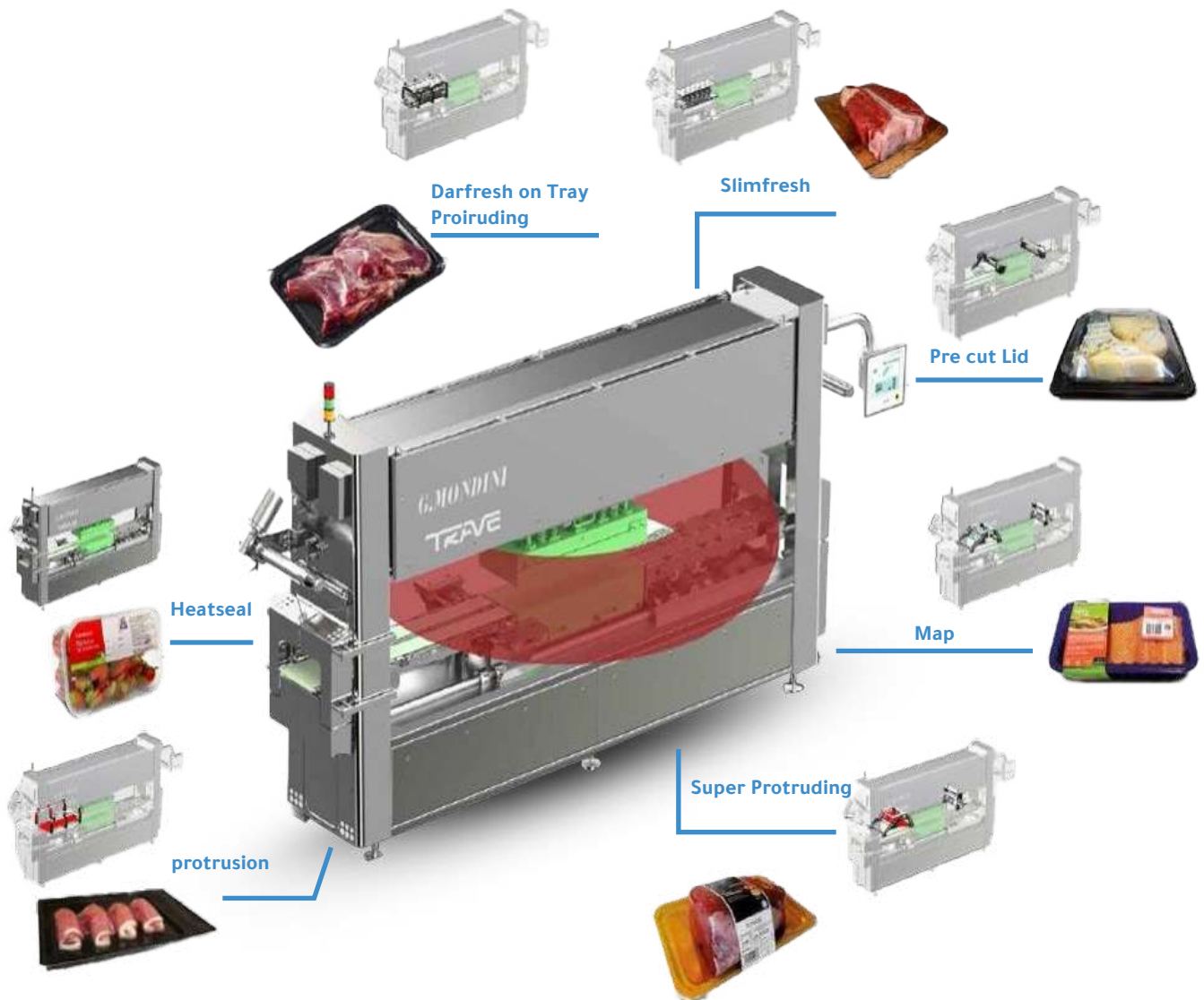
PACKAGING

PLATFORM TECHNOLOGY

WHERE CREATMITY, INNOVATION AND TECHNOLOGY BECOME ONE

The PLATFORM Technology is a system with unquelled performance to deliver multiple packaging solutions on the TRAVE tray-sading range. This new technology allows our customers a new freedom to seek out new business opportunity socure in the performance of the PLATFORM Technology creates many new sealing opportunities.

Through a simple tool change you can change packaging machine, pack formals and technology.



PACKAGING THERMOFORMING



COMPACT & FLEXIBLE THERMOFORMING E40 FOR MEDIUM & HIGH PRODUCTION OUTPUT

Advantages

- High performance
- Quick and Easy packaging
- Medium and high production
- User friendly control
- Flexible and Rigid films
- Stainless Steel
- Noise Free

Machines frame in stainless steel for an easy sanitization in wash down environments. An open frame enables to go through all the parts of the machines for checking and maintenance.

An user-friendly control panel introduce the operators to easily set and record different programs, programmable movements result in a maximum flexibility with respect to the different formats and products. Processing flexible and rigid film with thickness up to 600 micron and a film width up to 420 mm. Tray provide a maximum forming depth until 100 (120*)mm. with a maximum cut-off up to 300 mm.

Machine requires only air pressure for forming and sealing. Processing Stations are all electric in motion, so that a good saving in energy and little maintenance give a good return of the investment.

Possible Applications



Reeform E 40



Reeform E 10



Reeform T 55

PACKAGING



Semi Automatic Vacuum Chamber Machine, available as tabletop or wheeled models. All machines are made in stainless steel frame with a smooth surface.

The running is completely automatic; closing the top lid of the vacuum chamber the machine starts automatically performing the recipe programmed and recorded. Nine automatic programs can be selected and stored by the electronic system; easy and friendly control panel permit to set up the process anyhow according to need.

The evacuation and gas flushing processes are pressure-controlled and thus guarantee a reproducible packing quality. System for modified atmosphere (M.A.P.) and available as an option.

VACUUM PACKAGING MACHINE FOR INDUSTRIAL USE

Advantages

- Quick and Easy packaging
- Small and Medium product
- M.A.P as option
- Wide range of size machines
- Transparent lid to easy look at the process
- Easy to clean and maintain
- Rounded edge outside and inside

Possible Applications



RV 630



RV 200



RV - DC 640

FOOD INGREDIENT



MOGUNTIA FOOD GROUP is known for producing high-quality spice mixtures, marinades, sauces and technological additives.

The family-owned group is not only a supplier to customers but also functions a problem solver and ideas provider.

FLAVORSOME SOLUTIONS SINCE 1903

Advantages

- Good price-performance ratio
- High yield and stable
- Suitable for all types of meat and vegetarian products
- For all applications (sausages, cold cuts etc.)

Possible Applications



HYGIENIC SOLUTION PRODUCT CATEGORIES

one-stop-shopping



Personal hygiene

Maximum control of infection risks.

Functional, high-quality and hygienically designed.



Cleaning systems

Elpress cleaning systems have set the standard in the area of cleaning business and production areas since 1988.



Industrial washing systems

Efficient, cost-saving and reliable cleaning of your load carriers such as crates, pallets and boxes.



Components

All peripheral equipment that is used in a cleaning process. By maintenance contract or on demand.

We maintain fast delivery times.

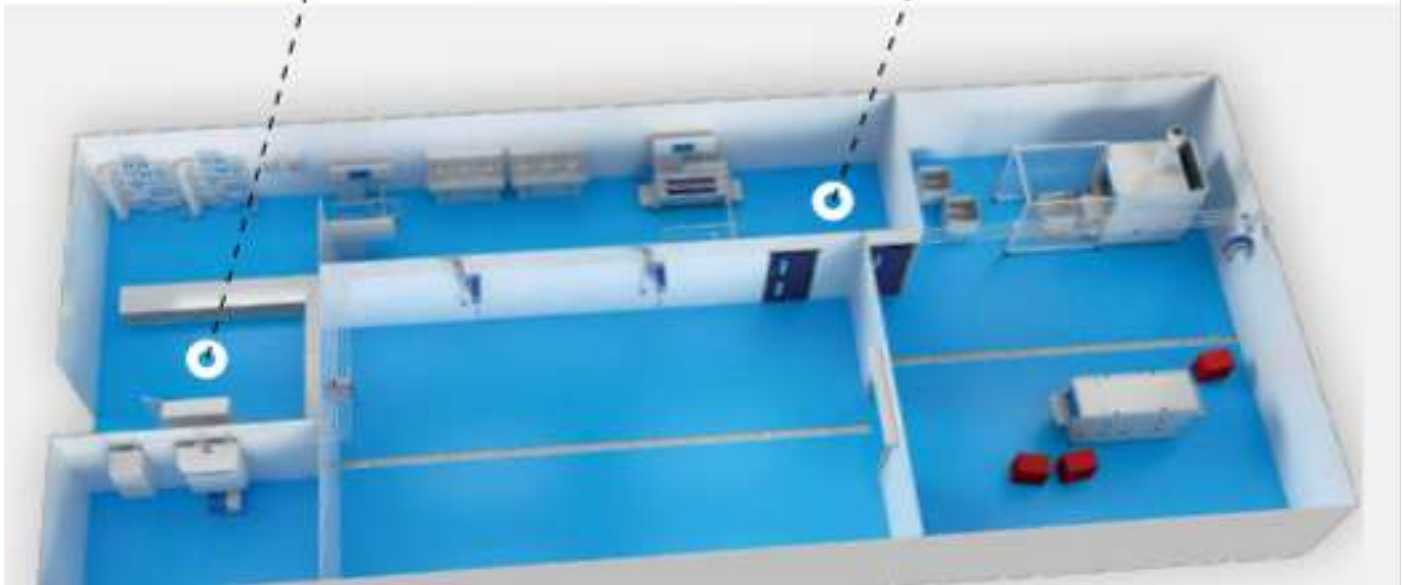
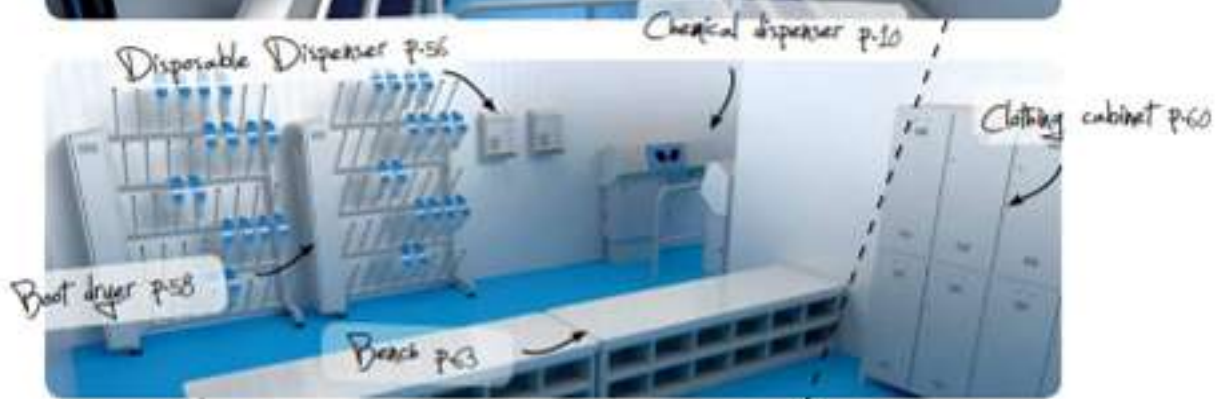
Drainage

Elpress drains and gutters are of excellent and proven quality.



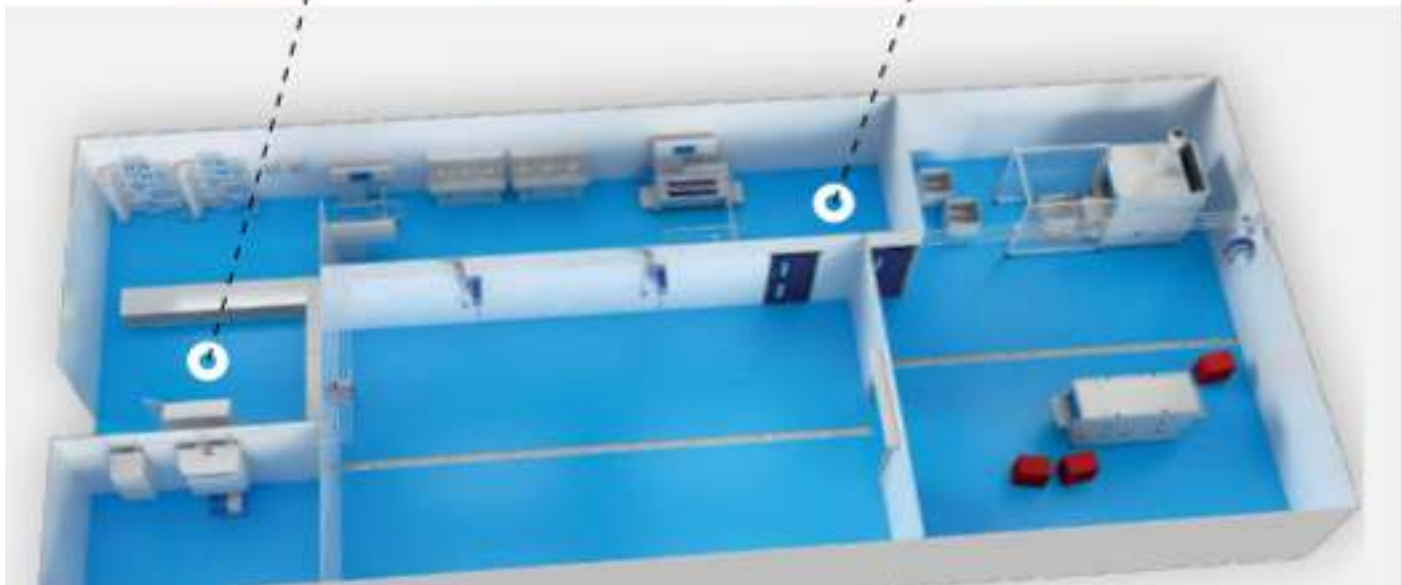
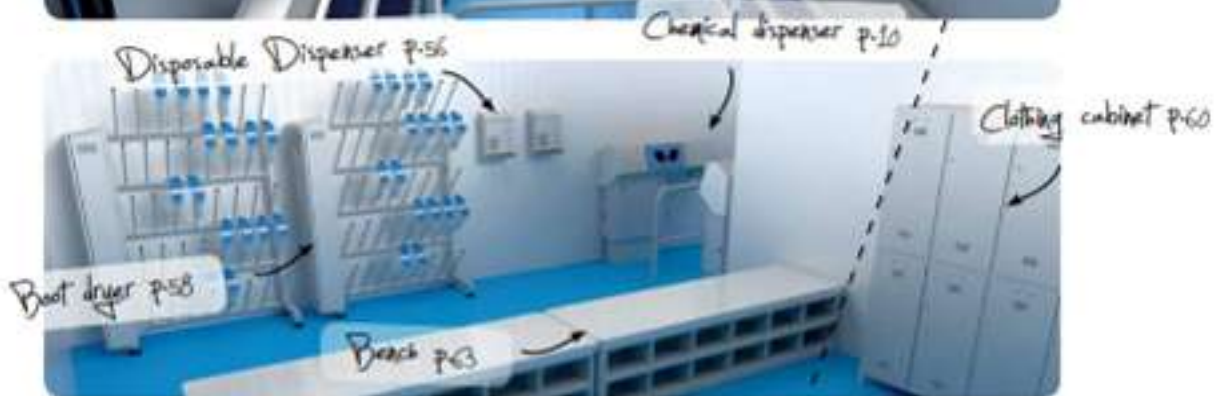
PERSONAL HYGIENE

EXAMPLE HYGIENE ROOM



PERSONAL HYGIENE

PRODUCTION & MAINTENANCE ROOMS



WASHING SYSTEM



CBL Create



E2 crate



CBL Create



Poelier's Create



Euro Bin



Big Box



H1 Pallet



Industrial Washing Systems bin/box/pallet washers



EPW-45



EDW-20



ENW-20



Industrial Washing Systems Crate Washers



EKW-1500



EKW-2500



EKW-3500



EKW-5000



EKW-6000



EKW-7000

SMALL BUSINESS



TALSA SERIES

Talsa offers a range of machines such as fillers/stuffers, mixers, mincers/ grinders, cutters/choppers and cookers/ kettles. From small to large size production (i.e 14 L to 51L for the fillers).

Constant investments in research. Development and innovation have made Talsa a worldwide recognized name in the production of medium capacity machines for the meat industry.

Advantages

- Wide range of size
- Ideal for small producers & artisanal production
- Robust and reliable machine
- Extremely user friendly

Possible Applications



W 130



W114



W 32-98



W 22-82

SMALL BUSINESS

Compact automatic - Breeding machine



TECHNICAL SPECIFICATIONS

- Automatic battering and breeding.
- Useful width: 150 mm.
- Speed: 10m per minute.
- Production: 2.000 pieces per hour.
- Motor power: 180 watts.
- Single-phase electrical operation (optional 120-220v. 50-60 Hz).
- Tabletop machine (table optional).
- Can be fully dismantled for easy cleaning.
- Made of stainless steel and suitable plastics for food industry.
- Easy maintenance.
- Low price.
- Machine weight: 55kg.
- Measurements of the machine when assembled: 1.000 x 485 x 400 mm.

S-2200 Bandsaw

TECHNICAL SPECIFICATIONS

- Made of stainless steel.
- Pulley diameter 275 mm.
- Band length 2.280 mm.
- Cutting thickness 233 mm.
- Tabletop machine.
- Single-phase current: 230 volts, 50Hz.
- Motor power: 1.100 watts.
- Measurements: 600 x 600 x 1.040 mm.
- Weight: 65kg.



V-3000 CP automatic Hamburger machine

TECHNICAL SPECIFICATIONS

- Can be connected to any filler.
- Lays white paper or cellophane on one or both sides.
- Uses paper in rolls (can be personalised).
- Can work without paper.
- Produces from 40 up to 60 hamburguers per minute (depending on filler speed, type of mixture and wheather the machine works with or without paper).
- Hamburger weight from 25 up to 300 gr. (by changing shaper).
- Cuts paper to fixed size: 106 x 132mm.
- Variable shape (round, square, oval, rectangular).
Round hamburgers from 60 up to 110mm.
- pneumatic operation at 6kg/cm2
- Air consumption 250 litres per minute.
- Electrical power 100 watts.
- Tabletop machine.
- Measurements: 1.300x 600x 620mm.
- Weight: 85kg.
- Made of stainless steel
- Stacker from 1 to 5 hamburgers (optional).



SMALL BUSINESS

FORMING/ COATING / FRYING



FORMING MACHINES





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