MEALS ON REELS

THE ULTIMATE GUIDE FOR YOUR **FISH MARKET**



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WE OFFER

Assistance and guidance in the management of fish safety, transportation and quality, with each module providing practical information and advice on how to ensure food safety and quality during all stages of retail distribution and sale.

SEALED TRAYS

The new trays have excellent stacking properties. Preserving resources is important to us as a food production company but is also a real buying incentive for many consumers that pay attention to sustainability. The fact that less plastic is used for the packaging is clearly visible, since we moved from a Snap-On lid to a thin, but solid top film.

WHY?

The reliable seal ensures safe transport of the tray, where the top film can be easily removed from the tray by the consumer. Overall, we are very satisfied with our investment, which has brought many improvements for ourselves, our retailers, and our consumers.

EQUIPMENTS & TOOLS





PLASTIC CUTTING BOARD

Cut the size you need

Resistant to moisture, odor and bacteria and are the most dense plastic cutting boards available that will not dull your knives.



SHARPENING MACHINES

Reduced material removal long lasting cutting edge.
Low grinding costs.
Professional, safe and precise grinding and honing.



FILLETING KNIVES



SALMON SLICERS





HAND SAWS



SHARPENING STEELS





TONG FOR BIG FISH BONES



TONG FOR SMALL FISH BONES



FOOD ADDITIVES & EQUIPMENTS



DRY SEASONING

MARINATE SEASONING

BREADCRUMBS

SMOKE WOOD









ELEVATOR TROLLEY WITH COVER



WORK TABLE

CATERING BOXES

COUNTER TRAYS

DOLLYS









PEDAL BIN







MOBILE WASTE BIN



GARBAGE BAG STAND WITH PEDAL







INDUSTRIAL WASTE BINS



INDUSTRIAL FOOD BINS



PRECAUTIONARY BODYWEAR



PE APRONS

























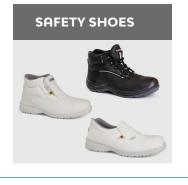














HIGH QUALITY MACHINERIES



BASIC SCALES



Perfect weighing performance

LABEL PRINTERS



Product labeling, manufacturing trade and logistics

WEIGH LABELING SYSTEMS



Up to 70 packages/minute

FLAKE ICE MACHINES



Ice output 1500 kg / 24 h

STANDARD - PORTION - SUSHI FRESH PRODUCT SLICER



Complete stainless-steel frame with adjustable feet

METAL DETECTORS



Delivers excellent detection sensitivities

FISH SKINNERS



Remove only the skin or the brown fat

CLEANING BASINS



BOOTS & SOLES CLEANING



Two-phase cleaning water/chemical separate

HIGH QUALITY VACUUM MACHINES



















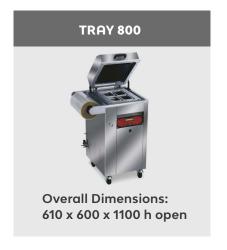


MANUAL, SEMI & FULLY AUTOMATIC SEALING MACHINES













OLYMPIA VG & PRO The Olympia models has been developed to easily pack foods in pre-formed trays. The semiautomatic configuration with the

rotary table and the two vacuum chambers, maximizes the production! In fact, during the packaging cycle it's possible to unload and load up the second chamber, increasing productivity; All thanks to an ultra-reliable and easy-to-operate machine.





Atmoshpere

protrudina



TRAYSEALERS

Thanks to the Athena's strong stainless steel structure, easy maintenance and conformity to hygienic requirements, this machine is ideal for use in small and medium sized companies

TRAYSEALERS



Single and double lane construction. Use it to boost your productivity. Servo controlled film transport. Pneumatic tooling quick exchange system. Machine can be operated on both sides. Separate channels for vacuum and gas. Touch screen panel with 50 programs.

FULLY AUTOMATIC THERMOFORMING MACHINES





FULLY AUTOMATIC

All models are particularly professional and come with uniform standard features. Even with our smallest solution customers should not miss out on any benefit of our thermoformers. Rapid Air Forming, Compact design, Quick tooling changeover, Easy maintenance and cleaning, Optimized product support

Our exclusively developed forming system for creating thermoformed trays without pre-heating.

Your benefits:

Clearly better forming quality Corner reinforcement of the package Use of thinner films possible

Faster cycle times due to shorter forming and ventilation times







