

# new products

PRODUCTS FOR THE CANADIAN FOOD & BEVERAGE INDUSTRY

## SINGLE-STAGE CONVEYOR PROVIDES CONSTANT CLEANING

The new single-stage, conveyor parts washer from Cuda Cleaning Systems is ideal for constant cleaning of parts in an assembly line. The Mini-Max pass-through parts washer features a 16-inch wide steel conveyor belt that carries the parts through a wash tunnel where parts are blasted with hot water spray from a 360° spray manifold. The conveyor belt, which is made of 1 inch by 1 inch flat wire mesh, can be adjusted to move at a speed of up to eight feet per minute. Cuda Cleaning Systems. Tel: (800) 780-2832. Visit: [www.cudausa.com](http://www.cudausa.com)



## MEASURE MATERIAL FLOW

The Arbometer AM-15/1 is a vibratory conveyor that simultaneously measures the mass flow of the material, up to 0-12,000 lbs/hour for a typical material of 31 lbs/cuft. The conveyor uses vibratory wave-form analysis to determine the mass of material being conveyed and flows at 0-600 cuft/hour. Industry applications include: cereal manufacturing, potato and corn chip manufacturing, food and snacks packaging and other industries using bulk material in-line weighing. Arbo Engineering Inc. Tel: (416) 636-7057. Email: [streiter@reimelt.com](mailto:streiter@reimelt.com) or visit: [www.arbo-feeders.com](http://www.arbo-feeders.com)

## CONTINUOUS PERFORMANCE

Petro-Canada has launched Petro-Canada Rotary Cooker Fluid. The fluid is designed to provide outstanding lubrication performance in continuous rotary cookers and sterilizers used in food processing operations, but with minimal environmental impact to process cooling water. The formulation starts with 99.9 per cent pure base oils produced by using a patented HT purity process. The crystal-clear fluids are free of impurities that can hinder lubricant performance. Petro-Canada. Tel (Eastern Canada): (800) 268-5850; (Western Canada) (800) 661-1199. Email: [lubecsr@petro-canada.ca](mailto:lubecsr@petro-canada.ca) or visit: [www.petro-canada.ca](http://www.petro-canada.ca)



## RELIABLE SOLUTIONS

ChevronTexaco Global Lubricants (CTGL) has launched a set of lubricant-related products and services called Reliability Solutions. The products are designed to help companies maximize their investment in equipment and lubrication. The products include: fluid conditioning, filtration systems, storage containers, desiccant breathers, consulting services and online oil analysis. CTGL. Tel (for North America): 1-800-LUBE-TEK. Visit: [www.chevrontexacolubricants.com](http://www.chevrontexacolubricants.com)

## FLAVOUR RELEASE

TasteTech Ltd. has introduced a range of microencapsulated flavourings that can be added into a number of layers within a danish pastry. The flavours include: chocolate, a blend of spices, cheddar cheese, ginger spice, citrus spice, butter and pizza. The process works by microencapsulating individual flavourings within an invisible taste-free layer of vegetable oil. TasteTech Ltd. Tel: +44 117 971 2719 or visit: [www.tastetech.co.uk](http://www.tastetech.co.uk)



## ELIMINATE BITTERNESS

Linguagen Corp. has launched an all-natural compound called adenosine monophosphate (AMP). The company says AMP can eliminate bitter flavours in beverages and foods, but can also eliminate the use of sugar, making beverages naturally low in carbohydrates. AMP was discovered by Linguagen and was recognized as safe in 2003 for use in beverages, including coffee, tea and beer. Linguagen Corp. Tel: (203) 325-8772, ext. 13. Or email Rosalind D'Eugenio at: [rdeugenio@environics-usa.com](mailto:rdeugenio@environics-usa.com) or visit: [www.linguagen.com](http://www.linguagen.com)

## SUPERIOR ADHESION

Pentaclear and Pentaprint are two new lines of vinyl films from Klöckner Pentaplast of America Inc. The films come with a proprietary Dynox surface treatment that provides superior ink adhesion for use with UV ink systems for a variety of print and folding carton applications. The films come

in rolls or precision cut sheets and eliminate the need to apply a primer coat for ink adhesion or varnish top coating prior to the printing process.

Klöckner Pentaplast of America Inc. Tel: (540) 832-3600.

Visit: [www.kpfilms.com](http://www.kpfilms.com)

### IMPROVES ERGONOMICS

The new electronic Mini-Lever fingertip control option from Toyota Canada Inc. Industrial Equipment can increase operator productivity and improve ergonomics. While most lift trucks have the mast and fork control



levers mounted on the cowl of the vehicle, the Mini-Lever incorporates miniature mast and fork controls into a padded four-way adjustable armrest. This position avoids fatigue or repetitive-stress injuries.

Toyota Canada Inc. Industrial Equipment. Tel: (416) 431-8429.

Visit: [www.forklift.toyota.ca](http://www.forklift.toyota.ca)

### NON-CONTACT THERMOMETER

The Mini Infrared Non-Contact thermometer Model 470 is compact, easy to use and can measure surface temperatures of various foods without contact. Just aim, press the button and read the surface temperature in less than half a second. The Mini-IR 470 has a temperature range of  $-27^{\circ}\text{F}$  to  $428^{\circ}\text{F}$  ( $-32^{\circ}\text{C}$  to  $220^{\circ}\text{C}$ ) with  $\pm 1.5^{\circ}\text{F}$  accuracy. It has memory for maximum/minimum values, is  $\text{F}^{\circ}/\text{C}^{\circ}$  selectable and has an automatic hold function and a lock function for long-term monitoring.

Cooper-Atkins Corporation. Tel: (800) 835-5011.

Visit: [www.cooper-atkins.com](http://www.cooper-atkins.com)

### LOW-COST MAINTENANCE

The N650 and S650 Series Thermostatic and Thermo-dynamic Steam Traps from Nicholson Steam Trap offer low-cost maintenance. The Steam Traps come in half inch or three-quarter inch with NPT or socketweld end connections for pressures to 650 PSIG and temperatures to  $800^{\circ}\text{F}$ .

Nicholson Steam Trap. Tel: (800) 210-1300. Email: [sales@nicholsonsteamtrap.com](mailto:sales@nicholsonsteamtrap.com) or visit: [www.nicholsonsteamtrap.com/prpix](http://www.nicholsonsteamtrap.com/prpix)

### CHAMBER SYSTEM OFFERS QUALITY PACKAGING

The C500 Chamber System machine from Multivac processes meat or dairy products. Its robust and reliable technology makes for better quality packaging and results in fewer labour costs. The water-cooled seal bar feature allows for consistent seal to conventional pouches and shrink bags

and the chamber's in-machine perforation feature makes loading the bags quick and easy.

Multivac. Tel: (800) 800-8552. Email: [chambersales@multivac.com](mailto:chambersales@multivac.com)

or visit: [www.multivac.com](http://www.multivac.com)

### ONE-STEP SWITCHES

KCAP is a new line of Radio Frequency (RF) level switches that are suitable for any liquid or bulk solid application.

The switches can detect a wide variety of challenging applications from low dielectric bulk solids to sticky slurries. The switches come with a one-step, external calibration process, which means there is no need to remove covers and violate equipment ratings. The KCAP line uses the patented Kshield technology that provides immunity to conductive coating buildup and assures accurate, repeatable operation.

K-TEK. Tel: (800) 735-5835. Email: [sales@ktekcorp.com](mailto:sales@ktekcorp.com) or

visit: [www.ktekcorp.com](http://www.ktekcorp.com)

### OXYGEN-MEASUREMENT SYSTEM

OxySense 4000 is a fully functional, stand-alone, portable version of the OxySense technology that includes an integrated processor and display. The 4000 provides optical technology for measuring oxygen concentrations within containers, bottles and packages without puncturing or destroying the seal. The 4000 has a new look and feel with an integrated 8.4" display, along with a standard PC keyboard and mouse for ease of use.

OxySense Inc. Tel: (214) 575-7600. Email: [info@oxysense.com](mailto:info@oxysense.com) or

visit: [www.oxysense.com](http://www.oxysense.com)

# Classifieds

## OPPORTUNITY TO OWN YOUR OWN BUSINESS

### FOR SALE

Modern food processing and cannery plant in southern Ontario. Approximately 15,000 square feet of production and warehousing space with room for expanding the building to 30,000 square feet.

**CFIA and FDA approved .**

To be sold as a going concern including property, all equipment and contracts, including a 5 year, \$1,000,000. per year, canning contract.

Owner retiring. Send inquiries to:  
P.O. Box 271, Millgrove, Ontario, L0R 1V0, Canada.

To place your ad call Maggie Chochol at 416-764-1558