



READY MEAL PROCESS



► **FLEXIBLE:**

Numerous recipes, user-friendly access using a touch screen, automated recipe change, cleaning time reduced between series..

► **CUSTOMISED:**

Line built according to your final product: fresh, frozen, pasteurised. Process adapted to the existing environment, integration of your machines.

► **HIGH PERFORMANCE:**

Compliance of the product, high output, optimised efficiency.

► **HYGIENIC:**

FDA/USDA-certified materials, micro-bead blasted, inverted tube.

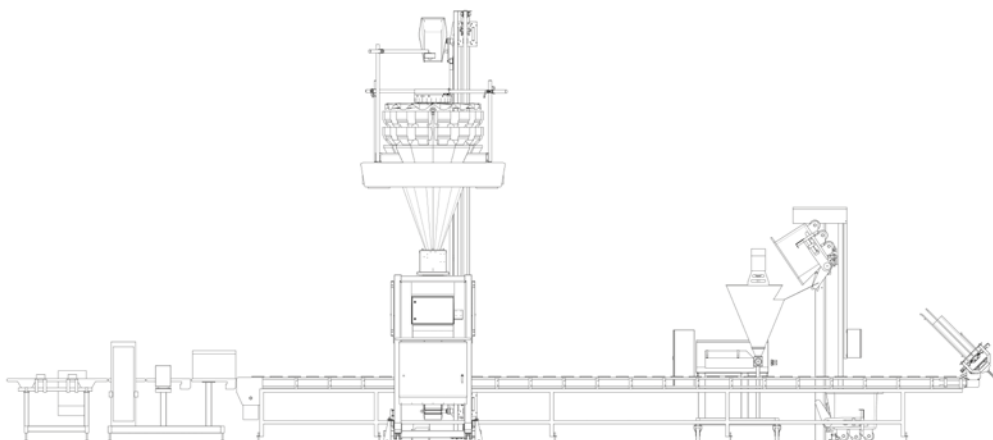
MULTIPOND

**EXCLUSIVE PARTNER OF MULTIPOND
FOR MORE THAN 10 YEARS**





READY MEAL PROCESS



TECHNICAL FEATURES

MCA specialises in the design and manufacture of complete dosing lines, and has become a major player in the market for ready meals in France and internationally. To date, more than fifty lines have been installed.

- ▶ **Output:**
 - 40 products per minute per lane
 - lines from 1 to 6 lanes
- ▶ **Denesting:**
 - multi-format
 - quick change over
 - high autonomy
- ▶ **Volume dosing system:**
 - high precision
 - servomotor technology
 - adapted to difficult products
- ▶ **Multihead weighing:**
 - multipond weighing device integration
- ▶ **Integrated environment:**
 - topping
 - clipping
 - dynamic weighing
 - packaging etc.

PRODUCTS

Our experience enables us to work with any type of product:

- ▶ Meat, rice, pasta, purées, sauces (with/without particulates), mixed salads, grated cheese, herbs etc.
- ▶ Round/rectangular trays, bowls etc.
- ▶ Thermoformed/injected trays, boxes, aluminium etc.

