

meat & poultry



controls & integration

- » Electrical Design
- » Installation
- » Commissioning
- » SCADA
- » HMI & Network System Remote Control

superior tracking

Simplify processes and maximise the visibility of your entire production line with our world class range of electrical control systems and integration solutions.

- Protect your brand with accurate and precise traceability while handling sensitive foods like chicken, fish and other proteins
- Perfect timing of your entire production process including distribution to ensure product freshness and safe handling
- Collect data with software that's created specifically for your business using customised interfaces, dashboards and reports

“TNA’s turnkey solutions and project management services give you an on-time, on-budget, high-quality installation that’s stress-free from start to finish”



processing

- » Frying and Cooking
- » Cooling
- » Freezing

innovative heating

Fry or cook a variety of proteins including chicken, shrimp and other seafood while boosting production efficiency and reducing costs.

- Get more heat per unit of gas with innovative technology like serpentine heat exchanger tube designs, advanced oil management systems and other built-in heating technologies
- Customise your cooking and frying solutions from small to large capacities to meet your production volume requirements
- Lower your material costs with specialised filtration systems that keep oil clean and refreshed for safe, extended use
- Reduce freezer operation and maintenance costs using patented impingement technology and reduce footprint and conveyor length for time-sensitive products like chicken, fresh fish and other seafood products

seasoning & coating

- » Batter
- » Breading

consistent coverage

Add special coatings and batter to your chicken, fish and other protein products using state-of-the-art, low-maintenance application technology.

- Choose from stand-alone or in-line systems to give any size or shape of meat the perfect batter application
- Add breading to irregular products like shrimp with consistent and even coverage
- Prevent pooling with batter mixing technology that includes direct drive configurations, which also lowers maintenance requirements

distribution

- » Horizontal Motion
- » Elevation Conveyors
- » Vibratory Motion
- » Wire Belt Conveyors
- » Belt Conveyors

safe travelling

Move products through your equipment line quickly and efficiently to keep products fresh, prevent spoilage and minimise wastage.

- Help prevent loss of coating and batter with long-stroke, low frequency motion technology
- Prevent build-up of batter and coating with rigidised metal to minimise surface contact
- Minimise downtime and effort with conveyors designed to be low maintenance and easy to clean with full washdown capabilities



weighing & packaging

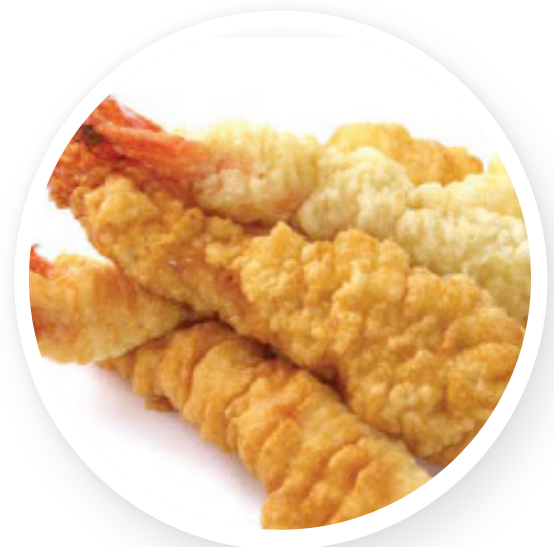
- » Weighing
- » Metal Detection
- » Vertical Form Fill & Seal Packaging
- » Verification

quickly transfer

Get the shortest vertical product transfer from the scale to the pack using TNA's benchmark, performance packaging systems for meat and poultry products.

- Weigh and package products without breakage or loss of breading and coatings
- Prevent batter and coating build-up on TNA's all-stainless steel equipment for best hygiene results
- Avoid contamination of products with stainless steel construction and materials that can handle harsh washdowns
- Produce a variety of bag sizes with flexible jaw sizes at top speeds, using films that are designed to keep products fresher, longer

“Ensure safe handling using TNA’s advanced metal detection and verification solutions for complete visibility and precise traceability”





controls integration & SCADA | materials handling
processing | freezing & cooling | coating distribution
seasoning | weighing | packaging | metal detection
verification | project management | training

TNA is your single source supplier for processing and packaging solutions

Whether you sell product in a developing country or want to keep up with today's health-conscious culture, the meat and poultry market offers some high-protein, high-profit opportunities. For over 30 years, TNA and its family of brands has been helping food manufacturers capitalise on this growing industry. With more than 14,000 installations in over 120 countries, TNA's complete line of solutions brings simplicity, flexibility and performance to meat production lines everywhere - and can do the same for you! To make the most of your opportunities, it's more important than ever to partner with a supplier who can offer innovative and modular solutions to meet today's consumer demands including:

- Offering health-conscious, low-fat options
- Using alternatives to additives that keep meat fresh for longer or add flavour
- New and innovative ways to use chicken, turkey and other meats at breakfast and as snacks

As your partner, TNA offers complete, turnkey solutions from a single, global source that also gives you the power and control to boost production with:

- Improved line efficiency with integrated product controls and SCADA reporting
- Maximised use of oil during processing with advanced filtration technology
- Increased weighing and packaging speeds with precision accuracy
- Reduced energy footprint for improved sustainability
- Minimised downtime to maximise the potential of your production line

All of this in addition to our my-tna 360° customer care programme that's available to you 24/7.

Find start-to-finish solutions for meats and poultry or just about any food application.