



Food machines manufacturing



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TOP-QUALITY THROUGH HIGH TECH



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## EXPERIENCE

Since 1960 we are active on the food sector and successful manufacturers of machines, plants and complete process lines for the treatment of meat, sausage, ham, fish, cheese and vegetables.

The initial crafting company involves into a structure which has today an area of about 5000 m<sup>2</sup> for development, production, administration and logistics.

The product range of meat- and sausage machines extended through new technologies and application technologies to a wide range of complex machines, plants and production lines for different food products. Even in the non food sector we develop absolutely new and interesting products and user applications.



## INTERNATIONAL

Customers in more than 40 countries world-wide are producing their products with Eller machines. Equal if in Brazil, Russia or Japan, with Eller know-how the customer possesses THE advanced technology. Locally partners in many countries arrange for appropriate consultation, accompany at the purchase as well as the installation and take care of reliable service.



## QUALITY WORKMANSHIP

We grant a high quality of our products and thanks to the direct interaction with our development department we are able to use newest technologies as soon as possible. Our aim is to improve our high standard on and on. We can ensure this by the suitable and consequent realisation of measuring and quality checks. Our modern development and production department with specially skilled employees, our experience and the most modern, computer-assisted processes of construction and production help us to deal with the individual needs of our customers.

By the multitude of our machines, their variants or their adjustments every requirement can be solved professionally. We solve problems with the production technology for our customers and support them to reach their aims successfully.

### PRODUCTION PLAN

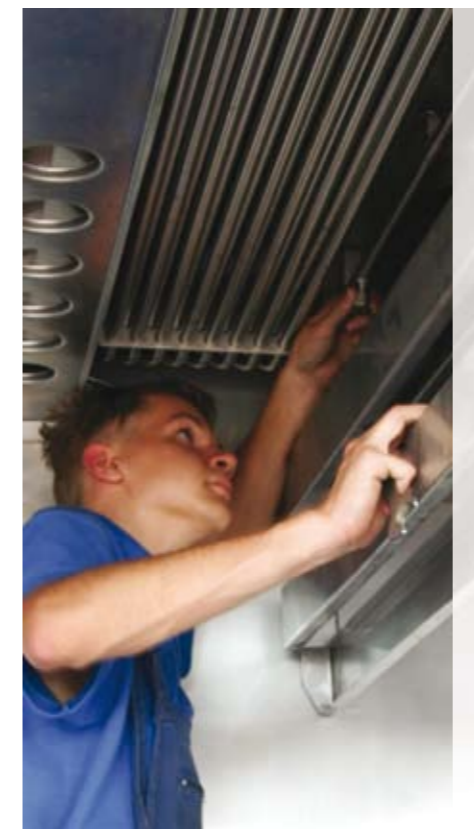
- roasting / smoking units
- compact combined units
- fully automatic compact combined units
- universal plants for cooking
- universal plants for cooking / roasting
- universal plants for cooking / smoking
- horizontal ventilation plants also for roasting up to 250°C
- intensive cooling systems
- maturing systems
- maturing/smoking plants
- aftermaturing plants
- smoke generators
- cooking kettles
- pickle injectors
- tumblers
- mixing tumblers
- brine mixer
- ham forming press
- continuous universal plants



The ELLER company is ISO 9001:2000 öqs certified. This certification grants for high quality of the production plan.

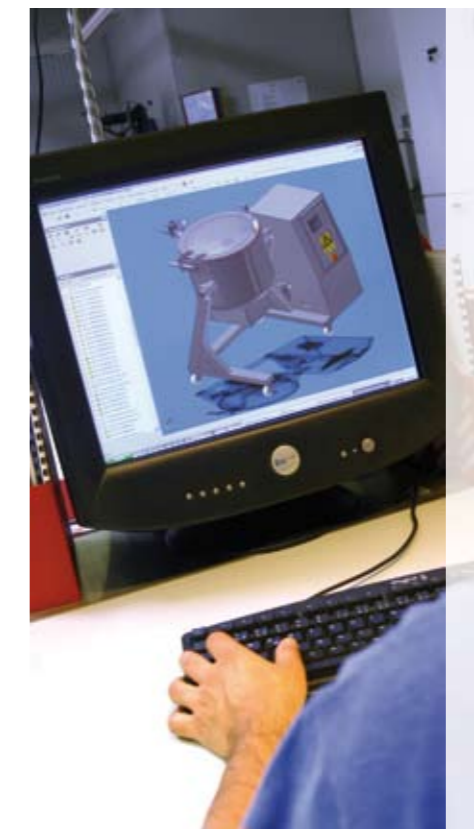
## PHILOSOPHY

"Top-quality through high tech" is our company philosophy, so that the customer is able to obtain best results with our products. This succeeds through team spirit and innovative thinking. Research and further education, as well in sale, in service, in production as also in the development are important matters for us. Successful customers world-wide are our aim.



## TECHNOLOGY

We are always up-to-date and offer our customers individual and innovative technologies. We create advantages through know-how. For this we are equipped with the most modern devices and facilities. We scoop out of a long-standing store of experience, we have rich in-house resources at our disposal and fall back upon external experts and development facilities. We deliver our plants and machines according to many different international standards and guidelines.



## AIMS

Together with you we want to be successful. We create the conditions:

- to increase your productivity
- to realise new products
- to save energy
- to heighten quality
- to minimise maintenance and much more!

Challenge us!

