

Top Equipment



DEVELOPMENT, PRODUCTION,
INSTALLATION AND MAINTENANCE OF
CHILLING EQUIPMENT FOR POULTRY
AND RED MEAT SLAUGHTERHOUSES

Top Equipment

Top Equipment was founded in 2009 by specialists with extensive experience in the poultry industry. Top Equipment is specialised in the development, production, installation and maintenance of chilling equipment for poultry and red meat slaughterhouses.

We deliver solutions worldwide, including:

- Air chilling systems and combined in-line air/water chilling systems
- Overhead conveyor transport systems
- Process equipment
- Stainless steel constructions

Long-term ROI from the quality delivered by Top Equipment

Our specialised knowledge stems from years of experience at the highest level, specifically in these sectors. Naturally we place stringent requirements on the development, production, installation and maintenance of systems at your site, wherever you are in the world. This gives your company the guarantee of long-term return on investment on the quality provided by Top Equipment.

From plan to practice

Top Equipment serves you with total solutions, all under one roof – from initial consultation and advice to a detailed layout drawing, quote and actual production. Of course we also provide transportation to your location and the practical installation. We carry out all these activities under our own direction, which enables us to guarantee you the highest product quality.

Well-equipped internal production facilities

All production for Top Equipment customers takes place in-house, which is made possible by our perfectly equipped workplace and experienced team. This is where we perform all common stainless steel metalworking processes – professionally, safely and in accordance with the highest quality standards.



Combi In-line Air Chilling System

Our combined in-line air/water chilling systems prove their worth in numerous production lines around the world. If you want to expand your capacity or maximum efficiency of your chilling is required, you can choose the water chilling option. We integrate this water chilling with your air chilling system, and your production line immediately benefits from maximum chilling efficiency.

Combination of chilling with water and air

You want to guarantee the quality and shelf life of your fresh products to your customers. Therefore you must prevent the growth of bacteria throughout the entire processing cycle. After the slaughtering process, it is therefore also important that you quickly, correctly and efficiently chill your products to below 4 °C.

Top Equipment and its team have developed the Combi In-Line Air Chilling System. The system consists of a sophisticated combination of water and air chilling. The first part consists of multiple tank sections filled with chilled clean water.

This is interspersed with lines where the product is cooled by means of a counter flow. The total residence time of the product in the in-line tanks is about 4 minutes. At the beginning of the cooling process this results in a significant temperature drop. Chilling then continues in the remaining air-chilling process.

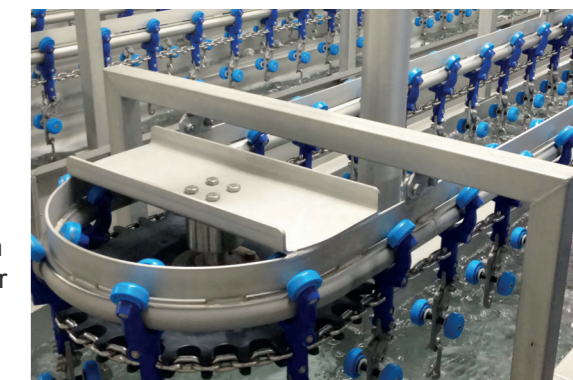
Optimum chilling and control

Top Equipment develops systems, made to order, entirely in stainless steel and non-corrosive materials. This tailored approach ensures that they perfectly fit the needs of your slaughterhouse. We create the air flow by maintaining a constant air temperature of around 0 °C and generating lateral air circulation in the chilling tunnel. In combination with the water tank sections, this enables you to achieve optimum heat transfer. We select all the refrigeration components, such as compressors, air coolers and fans, specifically for you. We also provide optimum control and monitoring of the entire process.

Advantages of our Combi In-line Air Chilling System

- High chilling efficiency (up to 40% faster than air chilling)
- Excellent bacteriological characteristics of poultry carcasses
- Saving on labor, in-line system
- Save up to 30 minutes chilling time/day
- Very clean and attractive product
- Compatible with all overhead conveyor systems
- Suitable for pathogenic rinsing
- No carcass damage, in-line system
- Custom made, easy to integrate into your existing air chilling line
- 100% tracking and tracing of individual carcasses
- Improve cut-up processing and yield
- Minimizing of de-frosting cycles


Top Equipment
Combi Chilling System



Our Combi In-line Air Chilling System is also suitable for organ meats



In-line chilling of harvested chicken organs

We deliver our in-line air/water chilling systems not only for chilling the chicken meat but also for the in-line chilling of the organs.

Top Equipment's specific chilling method results in a process that produces organs of excellent quality, with a long shelf life.

Serving the red meat industry

For the red meat industry Top Equipment designs, produces and installs highly innovative chillers specifically for organ meats.

These in-line solutions are based on the same proven technique for cooling with air and water that Top Equipment employs in the poultry industry.



More information

Do you have a question or would you like a no-obligation quote? Please feel free to CONTACT us.

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