We're always pushing our limits, to get you the maximum benefit from the machines we develop for you, both now and in the future. Since the founding of FoodeQ in 2009, we have focused on vibratory technology to convey food products within production environments. Why vibratory technology? Because it is both hygienic as well as low-maintenance, and it allows to add functionality to the conveying of your product. Vibratory technology was the kick-starter for FoodeQ; today it is one of the fields in which FoodeQ stands out from the rest. We continue with passion to build on the knowledge and experience gained over the years. Innovation-driven as we are, we keep coming up with ground-breaking new techniques that impress our customers with their efficiency, quality and reliability. Creative Technology indeed!

At FoodeQ Engineering, comprehensive and multidisciplinary know-how of vibratory technology, food processing and projects is at your disposal under one roof. An enthusiastic team of skilled employees with years of experience dedicates itself every day to adding value to the food processing process for a wide range of customers. We provide the top segment of the food industry with hygienic, effective and creative processing equipment. We also install and maintain the solutions that we develop for our customers. This means you need only one point of contact, and it guarantees you the best possible service.



CREATIVE TECHNOLOGY FOR THE FOOD PROCESSING INDUSTRY



+31 (0) 167 52 85 40 info@foodeq.nl





THE BEST PERFORMING PRODUCTION LINE FOR THE FOOD INDUSTRY

The perfect production process, that is what we strive for and what inspires us every single day.







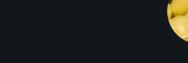






FoodeQ possesses unrivalled vibratory technology expertise that results in innovative solutions for food processing. Creative technology that helps our clients grow and progress. By combining techniques from various professional fields, we are able to achieve surprising results and non-stop improvement. Ambitious food producers from all over the world are coming to spar with FoodeQ at an ever-increasing rate. With

balanced, innovative technology for the potato processing industry, we have managed to stand out from the rest. We apply the expertise we have accrued in this area in a number of other food processing applications. This is how we have come to supply energy-efficient, maintenance-friendly (steaming, blanching and cooling) machinery that we seamless integrate into your production lines.



VIBRATORY TECHNOLOGY

VIBRATORY CONVEYING

FoodeQ's innovative vibratory technology is deployed in the food processing industry on a global scale. It is a proven, extremely hygienic, and low-maintenance conveying technique. The surrounding machines are always an important factor in the design process to assure a proper transfer between the different stages in the

process. Were necessary, some extra functionalities can be added like dewatering, sieving, aligning, spreading, sorting, etc. The vibratory conveyors from FoodeQ are often successfully combined with other production equipment, for example (optical) sorting and grading machines, dryers, fryers, and cutting machines. It is our experience with this kind of integration that boosts the performance of the entire production line.



66 World-class vibratory technology & food processing equipment.

PROCESSING

THERMAL PROCESSING EQUIPMENT

Heat treatment is in many cased an essential step in the food processing process. By warming up the product in a controlled manner, we manage to elongate shelf life, maintain texture, get the product ready for packing in a as good as sterile state and cooked to customer specs. Just as important however is the next step, the cooling process. That's why FoodeQ offers the complete solution inclusive a cooling or freezing tunnel. Focus on functionality and especially on hygiene

WE TAKE CARE OF YOUR STEAMING, BLANCHING, COOLING OR FREEZING PROCESS FROM A TO Z

FoodeQ designs and builds state of the art, complete solutions for the food processing industry resulting in a minimal TCO for the user. FoodeQ combines her expertise in the field of vibratory equipment with creative technology for your processing requirements, heating up as well as cooling down.

Anything that's needed for a sellable end product with a long shelf life. Often the smallest details make the real difference. At FoodeQ we know these details from experience, allowing us to design and build the installation to match your specification and expectations. Wherever standard is not good enough, FoodeQ goes the extra mile to serve you with a solution tailored to your needs.

PROJECTS

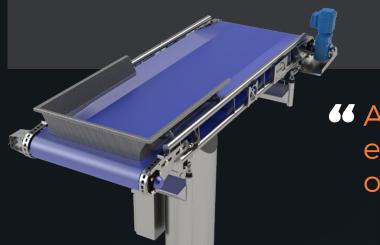
TURNKEY PROJECTS: FOODEQ BRINGS IT ALL TOGETHER

A FoodeQ machine is almost always part of a larger installation, and we see it as our challenge to ensure that everything fits together seamlessly. We take this into account during the design process, using 3D modelling software and sometimes a 3D scan of the actual situation.

Obviously we will cooperate with your other suppliers, coordinating with each other to ensure a successful and

timely installation. We can develop, design, build and install your complete installation as a turnkey project, including f.e. augers, pump systems, belt conveyors, platforms, etc.FoodeQ goes further than others! We're able to turn complex challenges into practical and functional solutions.

Thanks to our specialists having extensive practical experience, FoodeQ properly and swiftly delivers and commissions a project. We deliver creative food processing technology that fits your production process and aligns with your business goals and ambitions.



44 All food processing equipment under one roof. ??