

# ELLER



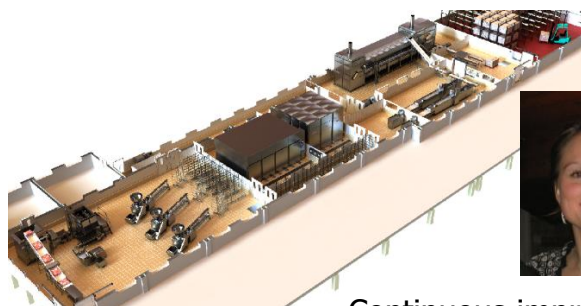
*Cutting-edge technology for top quality - since 1960*



**1960**  
Foundation of Eller company by Franz Eller  
First tube rail systems and smoking cabinets

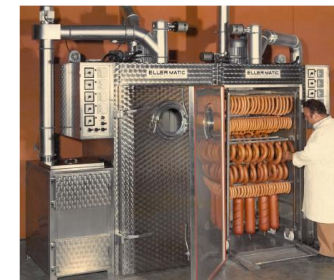


2nd generation Oswald Eller as Managing Director  
Extension of the production area  
Increased export



3rd generation Mag. Manuela Eller  
Continuous improvement and development of new solutions

Relocation to new production building  
Cooking/smoking units, pickle injectors and tumblers



Construction of a new production hall and expansion of the production area to 4.500m<sup>2</sup>

















Universal units UNIMATIC & ELLERMATIC for

- cooking
- reddening
- maturing
- roasting
- baking
- drying
- scalding
- cold, warm or hot smoking
- pasteurization

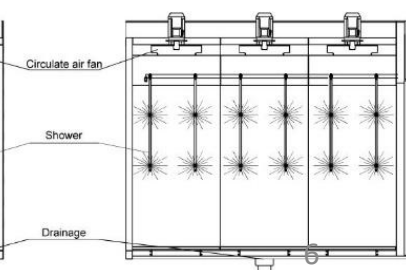
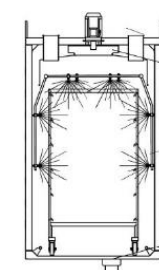
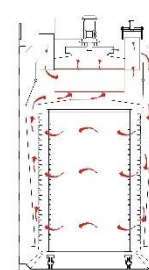
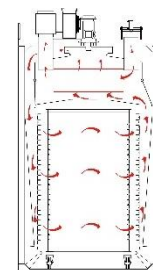
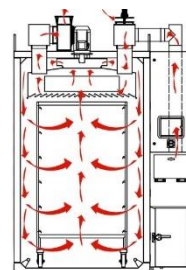


ELLERMATIC/H ovens horizontal air flow

ELLERMATIC/C cooling systems

ELLERMATIC/P pasteurization ovens

ELLERMATIC COMBI combined plants





Autoclave NOVOMAT/AC per

- cooking
- steaming
- sterilizing
- pasteurizing

Cooking kettles NOVOMAT/E and NOVOMAT for  
cooking in water bath  
Version with cooling

Stirring cooking kettle NOVOMAT/S and  
Stirring tilting cooking kettle NOVOMAT/ST for  
stirring and cooking.







### Maturing/aftermaturing units CLIMATIC for

- reddening
- drying
- maturing
- after maturing
- storing



### Smoke generators HERCULES

- friction
- sawdust
- wood chips
- liquid smoke







### Pickle injectors PRESTOMAT for injecting

- meat with bones
- meat without bones
- poultry
- fish
- cheese
- convenience food
- vegetables





Tumblers/marinators VACOMAT e  
mixers/tumblers/marinators COMBIMIX for

- tumbling
- marinating
- mashing
- flavouring
- mixing
- salting
- mingle



Versions for

- cooling
- thawing
- cooking
- coating







Brine mixer ELLERMIX



Ham press ELLERPRESS



Ham form air evacuation machine EVACUMAT



Exhaust cleaner KE/KG



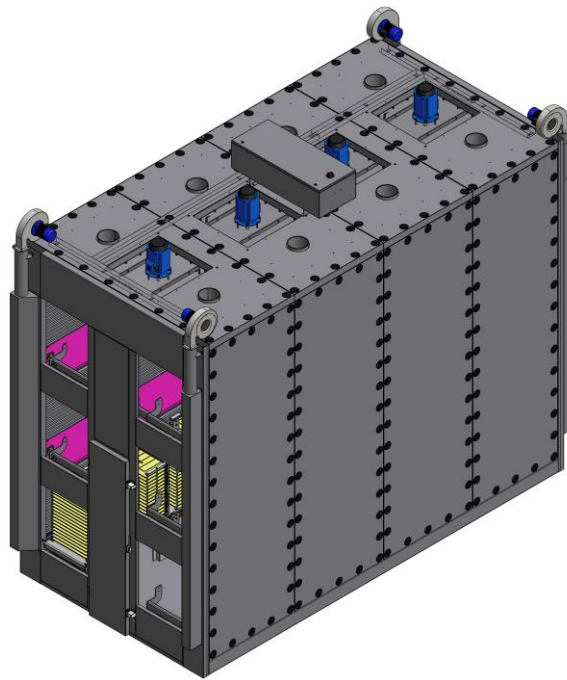
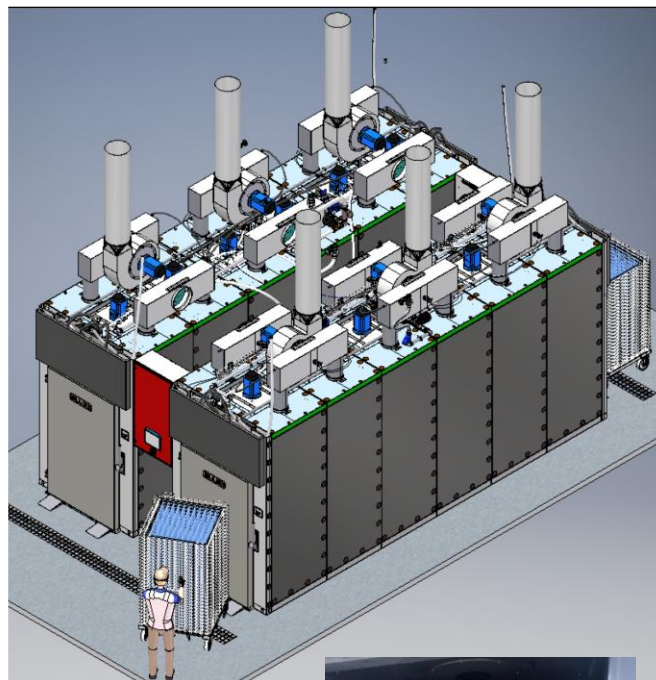
Smoking cabinet SMOKY



Net-Tender ELLER-TEND



Universal continuous plant CONTIMASTER

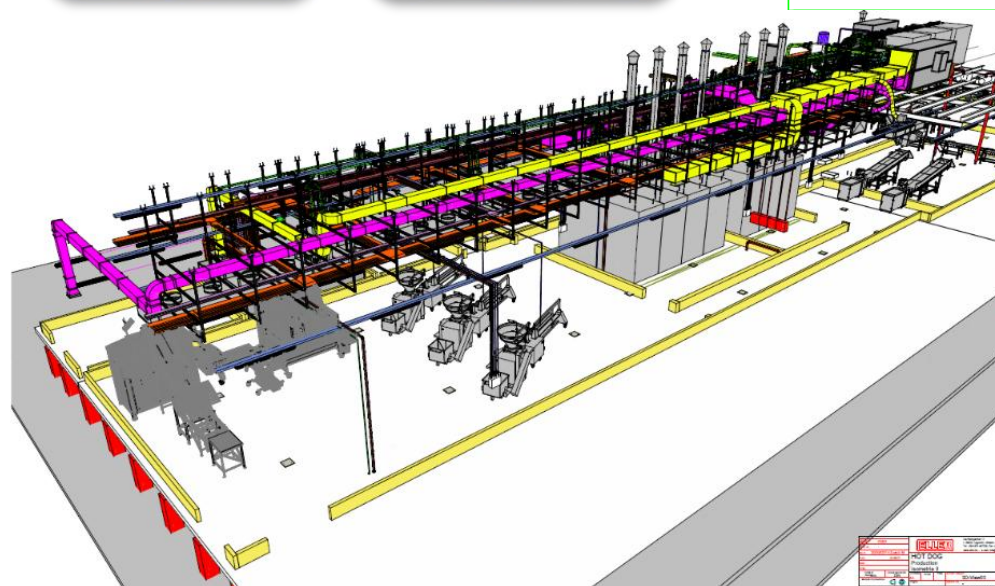
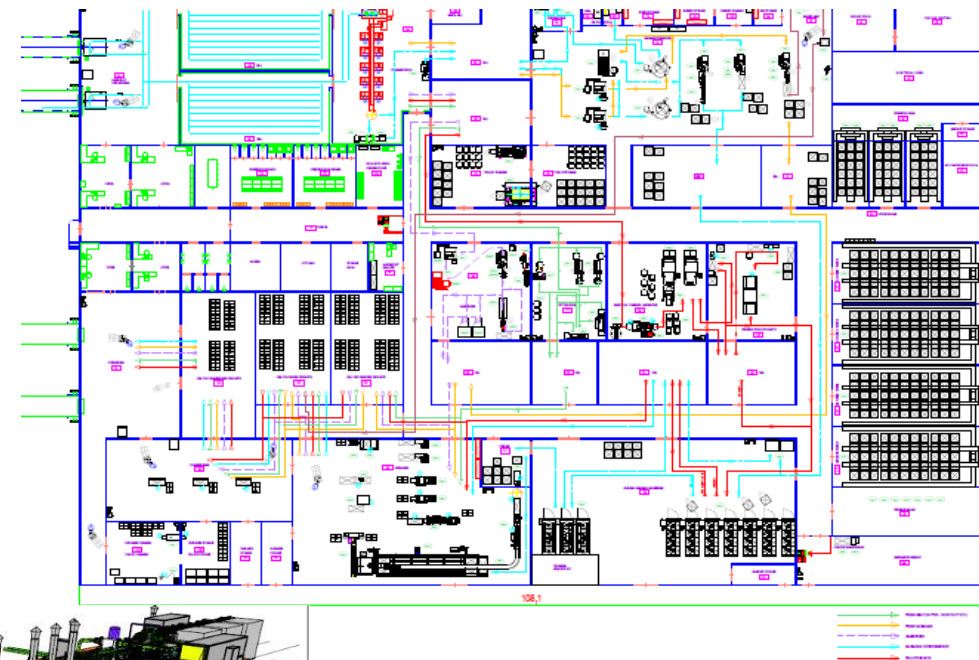
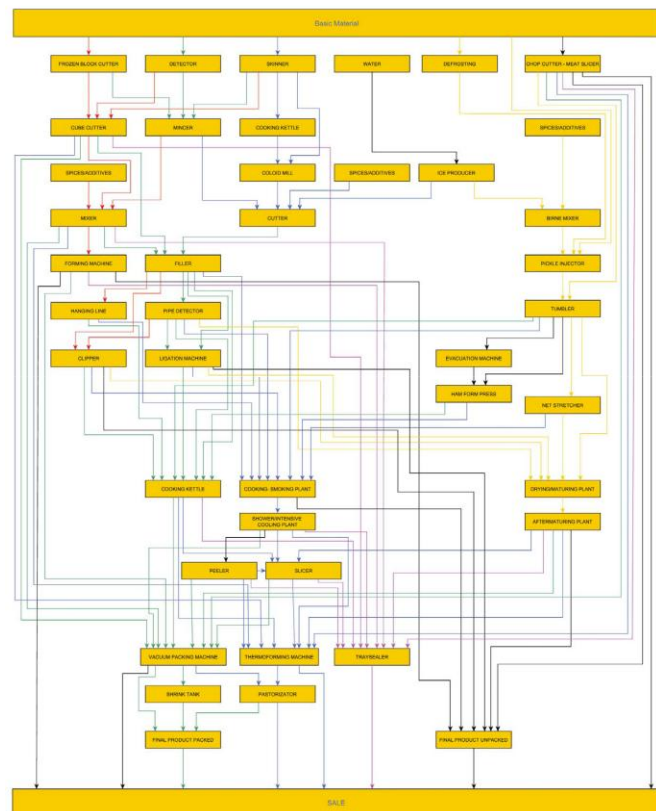


Custom machines such as

- Presses for raw hams, Speck,...
- Drying plant for chocolate on cookies
- Drying plants for fruits and vegetables
- Modified plants for customer needs









Modifications and error reserved - Änderungen und Irrtümer vorbehalten – Modifiche e errori riservati



## Food machines manufacturing

Via Weingartner Str. 11

39022 Algund / Lagundo

Southtyrol - ITALY

☎ +39 0473 497 700 - 📠 +39 0473 497 701

info@eller.biz - www.eller.biz