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Automated System Revolutionizes Bacon Production

Automated Spiral Smoking/Cooking/Freezing System provides continuous process that significantly reduces labor, increases yields, and streamlines operations

BURR RIDGE, IL, January 24, 2023 — [BAK Food Equipment](#) has announced the availability of the Automated Spiral Smoking/Cooking/Freezing System, a groundbreaking automated production line from Protech. The [Automated Spiral Cooking/Smoking/Freezing System](#) is the ultimate solution for meat processors who want to take their bacon production capabilities to the highest level of product quality, improve yields, and optimize labor.

The system features a linear combination of integrated technologies that transform raw pork bellies into [perfectly seasoned, cooked, and smoked products](#) — from start to finish. It delivers in-line injection, optional liquid smoke drenching, drying, natural smoking, and freezing of pork bellies that are ready to press and slice. Finished product is consistent and uniform because every piece enters and exits the oven in the same position and at the same temperature, which is monitored and controlled throughout the cooking, smoking, and freezing process.

“Spiral oven technology isn’t new to meat processing, but fully automated spiral oven cooking, smoking, and freezing technology specifically developed for smoked meats such as bacon is only available from Protech,” says John Bobak, founder and CEO of [BAK Food Equipment](#).

The patent-pending [Automated Spiral Cooking/Smoking/Freezing System](#) is capable of cooking and freezing 8,800 lbs. of product per hour. Furthermore, the fully integrated system requires no additional accessories or equipment, such as combs, smoke trollies, or smoke sticks. It also incorporates clean-in-place technology for quick and easy sanitization.

The simple-to-operate system enables bacon processors to realize significant labor savings. Unlike traditional, manual bacon processing operations that can require dozens of employees, the fully automated system needs only two people for full operation.

“Manual bacon processing operations may require forty or more employees to function,” Bobak explains. “But our automated solution requires just two people to fully operate.”

The Protech [Automated Spiral Cooking/Smoking/Freezing System](#) is now available from [BAK Food Equipment](#) and can be customized to meet specific applications.

BAK Food Equipment will be exhibiting at [Process Expo 2023](#) in Chicago, October 23-25. In Booth 5006, attendees will be able to experience the BAK Food Equipment portfolio of automated food processing solutions firsthand and learn more about the benefits of automation in the food industry. Additionally, BAK Food Equipment will be participating in a live bacon production line demonstration, designed to showcase how automated equipment can help processors achieve more efficient operations. The demonstration will feature BAK’s top-of-the-line liquid smoke drenching tunnel, just one part of the Automated Spiral Cooking/Smoking/Freezing System.

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About BAK Food Equipment

BAK Food Equipment, previously known as Equipment Processing Solutions, carries a broad line of food processing equipment, including industrial mixers, grinders, cutters, tumblers and tenderizers, injection systems, and monitoring hardware. With more than 60 years of experience in the food industry, BAK Food Equipment partners with its customers from initial consultation through design and specification to provide the right food processing equipment at the best value. BAK Food Equipment is the exclusive North American distributor of Nowicki, Protech, and N&N Nadratowski food processing solutions. To learn more, visit www.bakfoodequipment.com.

FIGURE AND CAPTION:

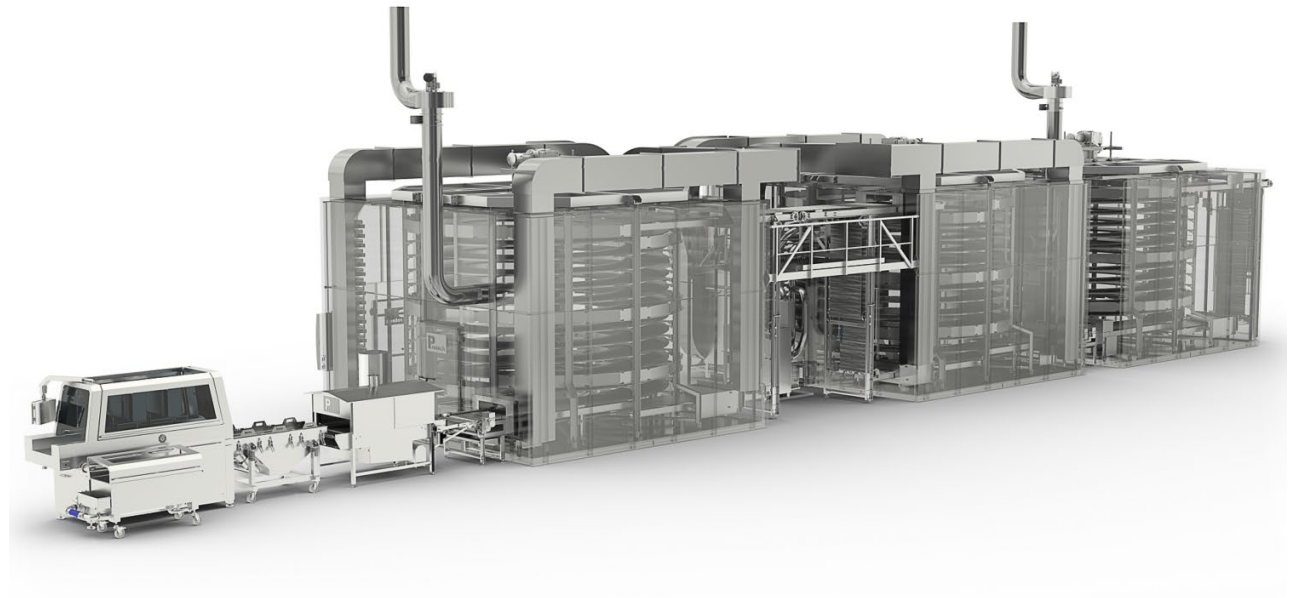


Figure 1: The Protech Automated Spiral Cooking/Smoking/Freezing System is a fully automated cooking, smoking, and freezing system for bacon and other smoked meats. Designed as the ultimate solution for meat processors who want to boost production capabilities and product quality, improve yields, and optimize labor, the patent-pending Protech Automated Spiral Cooking/Smoking/Freezing System is durable enough to offer continuous processing and fast enough to cook and freeze 8,800 pounds of product per hour.