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BAK Food Equipment to Showcase the Possibilities of Automation at Process Expo 2023

*Nowicki, Protech, and N&N Nadratowski food processing solutions will take the stage
in live demonstrations and informational presentations*

BURR RIDGE, IL, September 20, 2023 — Food processors can expect to learn how to improve their productivity, profitability, quality, and compliance by visiting the [BAK Food Equipment](#) booth (5006) during the upcoming [Process Expo 2023](#), which takes place October 23–25 in Chicago’s McCormick Place exhibition center.

At Booth #5006, Process Expo 2023 attendees can get up close with Nowicki, Protech, and N&N Nadratowski food processing equipment during regular demos scheduled throughout each day. At the BAK Food Equipment booth, visitors can also learn more about the many benefits of automating food production during two, 20-minute presentations held each day at 10:30 a.m. and 2 p.m. The first presentation each day will focus on the process and productivity benefits of automating food production lines in general, while the afternoon presentation will focus specifically on production gains from the [Protech Automated Spiral Cooking, Smoking, Freezing System](#), an end-to-end fully automated solution for processing bacon and other smoked foods.

The Protech Liquid Smoke Drencher system, a key component of the Automated Spiral Cooking, Smoking, Freezing System, will also be on display every day as part of [Process Expo’s Production Line Program](#). This show-sponsored demo area will showcase how food processors can achieve more efficient operations by implementing food production equipment in meat and bacon production. The demonstration will take place three times daily throughout the show.

In addition to the demonstrations listed above, at Booth #5006 attendees can learn more about BAK Food Equipment’s portfolio of automated food processing solutions, including injectors, tumblers, the [W-160 Grinder](#), and the [KN-330 Bowl Cutter](#) from Nowicki; as well as mixers, the [FL-440 Frozen Block Flaker](#), the [MV-300 Tumbler](#), and the [PM-2 Bin Loader](#) from N&N Nadratowski.

“This event will be a celebration of the latest innovations in food processing automation,” says John Bobak, founder and CEO of BAK Food Equipment. “We look forward to meeting with new and existing customers to share more about the exciting possibilities supported by Nowicki, Protech, and N&N Nadratowski food processing solutions.”

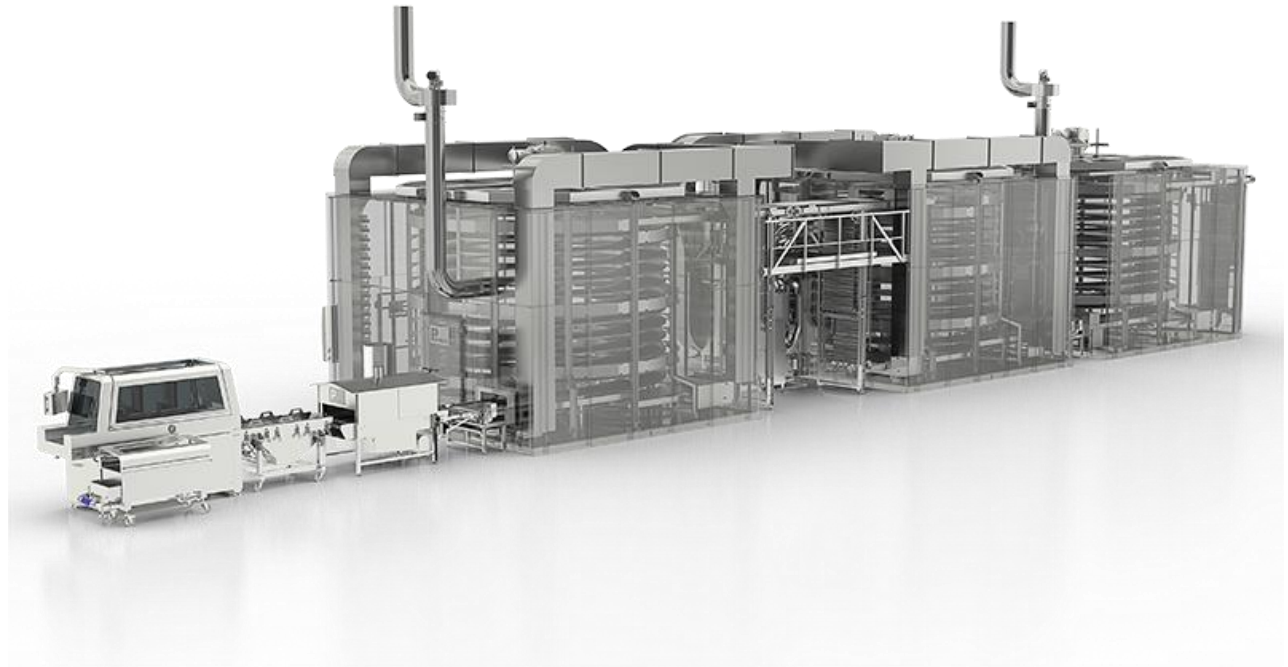
To make sure BAK customers can stomach the long show days, BAK Food Equipment is also pleased to offer refreshments to booth visitors. Visit Process Expo Booth #5006 to learn more. To schedule a meeting with BAK Food Equipment, contact Amanda Del Buono at amanda@techb2b.com.

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.

IMAGE AND CAPTION:



The Protech Drencher, which is part of the Automated Spiral Cooking, Smoking, Freezing System available from BAK Food Equipment, will play a key part in Process Expo's Production Line Program.