

Take control with **wilevco**



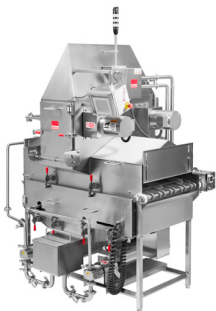
Continuous Batter Mixing System

- Automatically produce batter and control temperature and viscosity without operator intervention.
- Recallable recipe control provides the exact desired viscosity on up to 200 different products, eliminating operator error.
- Easily mixes high and low viscosity flour-based batters, tempura, corn meal batters and more.



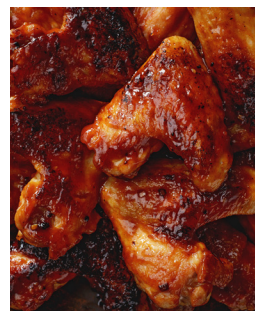
Cryolator

- Industry leading scraped surface heat exchanger quickly and efficiently heats or cools flowable product.
- Gets your product to the ideal temperature for the pickup or viscosity that you require.
- Does not use expensive CO2 or liquid nitrogen, saving you money on consumables.



Spinning Disk Applicator

- Precisely, gently and uniformly apply coatings of almost any viscosity – even with particulates.
- No nozzles – coatings move gently onto the center of the disc without clogging or dripping regardless of viscosity.
- The completely enclosed design recovers unused coating, saving producers up to 60%.



HiTec Grill Marker

- Precisely and uniformly apply grill marks to both sides of your product in a single pass, increasing efficiency and production.
- Produce clear, consistent grill marks to your product without the dangers associated with open flame grill markers.
- Products are marked in their own fat for an appetizing appearance and a natural taste.



HiTec ClearOil Filtration System

- Provides a fast ROI by extending the life of your fryer oil, eliminating the cost of replacement oil.
- Produce products that look and taste better, with no off-colors or off-flavors.
- By removing the solids, ClearOil virtually eliminates the risk of a sediment-fed fryer fire.





For more than 50 years, Wilevco has served the food processing industry with simple, reliable, high-quality equipment, and superior customer service.

Wilevco systems have been continuously refined to meet the stringent and ever-changing demands of the food industry. Unsurpassed durability, reliable performance with repeatable results, along with ease of operation, maintenance, and sanitation are the hallmarks of our equipment.

We are committed to providing our customers with well-built, innovative equipment and superior customer service that enhances their processes and contributes to their continued success!

SERVICE & SUPPORT

Wilevco believes that its machines are only as good as the support behind them. The best possible ROI requires an experienced and knowledgeable support team working constantly for your satisfaction. Installation, training, telephone help-desk support, field and factory level service, and a full spare parts inventory are just part of Wilevco's investment in and commitment to its customers.

Installation

Even the most capable machine is nothing more than an expensive paper weight if the operators aren't comfortable using it. Every Wilevco machine comes with commissioning and training. Wilevco utilizes its team of fully trained, factory-based installers to ensure that customers are 100% satisfied with their machine.

Technical Support

Wilevco provides real-time assistance – at no cost – to help minimize production interruptions. Regular phone support is available from Monday to Friday. Because you are dealing directly with the factory, you are supported by the people who designed and built your machine.

Spare Parts

Wilevco's policy is "if it's a spare part, we should have it in stock," and we maintain a complete inventory of OEM replacement parts, in stock, in our Billerica, MA factory. Wilevco knows that our customers are dealing with perishable product and razor thin margins and, as a result, a down machine can be the difference between a profitable business and a disaster. Overnight delivery is available on virtually every part.

Training

Whether in your plant or at our facility, Wilevco can design and present customized training created specifically for your organization's needs, including programs for machine operation, preventative maintenance, and repair. Based on customer needs and experience, training can include classroom instruction, hands-on maintenance, or in-plant machine operation. Weekend training sessions can be arranged to avoid interrupting production schedules.

Line Audits

With almost 60 years of experience supporting food manufacturing operations in hundreds of plants, across the industry, and around the world, Wilevco is well suited to leverage its know-how and review your operations. Audits can be arranged as part of a new machinery installation, ongoing continuous improvement efforts, or whenever there is potential that operations are not as efficient as they should be. The Wilevco team can assist with plant layouts, operational efficiency, and optimizing machinery to reduce costs, improve efficiency, and create better product.