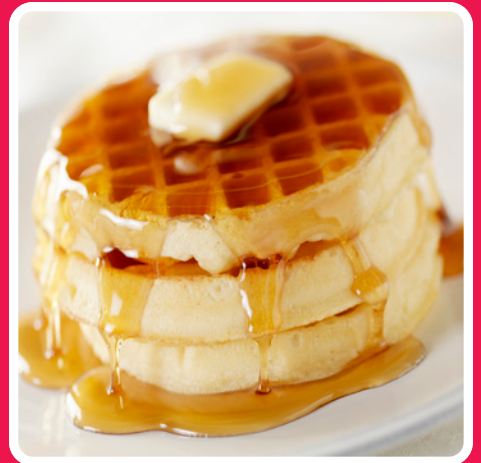
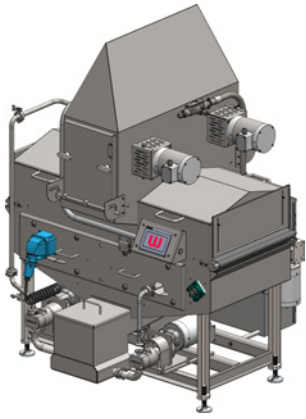


wilevco

Bakery Solutions





Spinning Disc Coating Applicator



Precisely, gently, and uniformly apply coatings of almost any viscosity – even with particulates

- Herb butters, syrups, glazes, sauces, fats & oils, pan greasing, spice mixes
- Coating is atomized and uniformly dispersed
- Nozzle-less design consistently and accurately deposits coatings – even with particulates up to 1/4" in size
- Completely enclosed design recovers unused coating, saving up to 60%

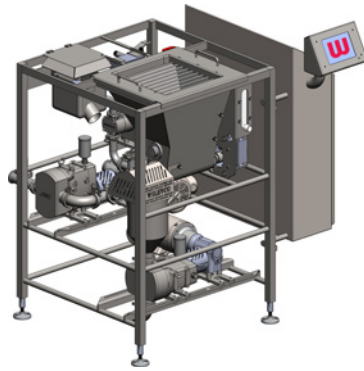


Cryolator Heat Exchanger



Quickly and efficiently heat or cool flowable product

- Glazes, icings, sauces, batter, fillings, egg wash, butter, herb butter
- No expensive consumables like N or CO2
- Keeps product out of the bacteria growth zone
- Regulates coolant flow to ensure that the product stays at the desired temperature



Continuous Coating Mixer



Automatically produce batter and control temperature and viscosity

- Pancake batter, waffle batter, french toast coatings, arancini coatings, pizza log coatings
- Automatic viscosity measurement system – no messy or inconsistent Stein cups or operator intervention required
- Perfect for mixing water and premade dry mix

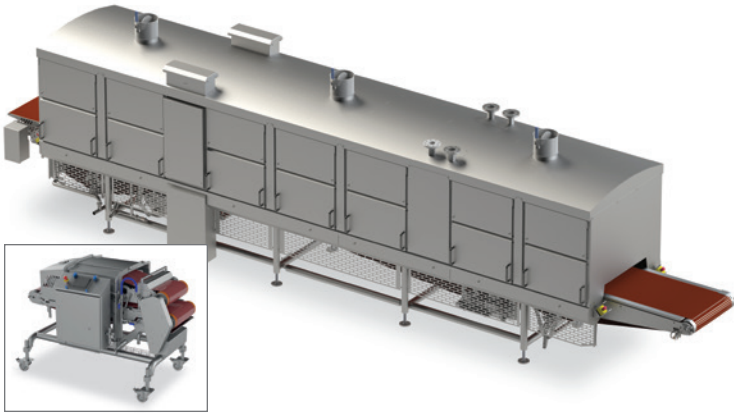


Waterfall Coating Applicator



Coat and glaze quickly, easily, and efficiently

- Coatings on French toast, glazes and icings on hand-pies, turnovers, empanadas
- Produces a wide range of perfectly coated and glazed products
- Features a cascade system to completely coat



Belt Grill Systems

Grill Marker Systems



Precisely and uniformly grill both the top and bottom in a single pass

- Paninis, grilled cheese, quesadillas, arepas, tortillas, buns, rolls
- Single pass top and bottom cooking
- No open flame
- Available in multiple widths
- Available with or without grill marks



Bread Denester



Automatically denest and convey all types of bread to your production line

- Sandwich lines, grilled cheese lines, French toast, and other post-bake lines
- Automatically unstack, denest, and transport bread to downstream equipment
- Eliminate hand-labor



Kettles & Sauce Systems



Efficient and economical cooking

- Glazes, fillings, soups, sauces, ragouts, stews
- Available in a variety of sizes and configurations based on product and throughput
- Electrically or steam heated



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

We are committed to providing our customers with well-built, innovative equipment and superior customer service!

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

Service & Support

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

Wilevco machines come 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.

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

At 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. Training can include classroom instruction, hands-on maintenance, or in-plant machine operation. Weekend training sessions can be arranged to avoid interrupting production schedules.

