

CASE STUDY

Ref: 9207

Lingwood

Food Processing Machinery

The Problem :-

The following customers are all processors and manufacturers of fresh prepared food products. Like you, they strive day in and day out to produce the best quality products in a safe and hygienic way that will delight their customers every time.

When they need help and advice to achieve this, they all turn to Lingwood for assistance.

As customer demands increase in terms of quality, technical standards, new product development, efficiency and cost savings, they know that, in Lingwood, they are talking to like minded individuals with the knowledge and experience to provide them with solutions that really make a difference.

The Solution :- Slicing, washing and packaging equipment from Lingwood



The efficacy of produce washing is a key concern in a chilled sandwich business. With the purchase of The Kronen GEWA2600 and GEWA3800 2 stage wash line, the site has been able to improve its washing process. Lingwood's input in the project has been key, from the initial scoping phase to the installation and commissioning of the line. *Steve Moylan, Greencore Food To Go Park Royal*



Available to trial at Lingwood now

A. C. Wellard Quality Fresh Produce & Distribution



"Our busy prep room keeps the GS10 busy all day from julienne Carrots through to chunking of Pineapple. With the pressure taken off throughput volumes we can ensure we provide a first class service and product to our customer every time".
Martin Curtis AC Wellards



Available to trial at Lingwood now

Contact us for competitive leasing rates - Payments are tax deductible - Decision within 48 hours, often quicker - Payments are fixed for the term of the lease - Equipment pays for itself

We offer some of the most competitive and innovative funding deals in the UK, all from prestigious, UK based funders, many of which will not be available via other channels'...contact us to receive a quotation.

Available to trial at
Lingwood now



As a major supplier of fresh and frozen premium sustainable fish and seafood in the UK and one of the largest importers of fresh tuna NESI are always looking at exciting new product lines being requested from the supermarkets. We continuously explore new ways of processing to improve the end product. We talked with Lingwood who helped us conduct trials with the range of Kronen machinery for the slicing of Seafood products. When the desired finished product was achieved using the GS10 we were delighted to carry out on site trials for our customer with Lingwood's assistance. *Neil McCormick, New England Seafoods*



"Purchasing the GKS CP300 Bagger has been one of the major capital decisions this year, especially with the current economic climate and with credit remaining tight. However, with the increased capacity that the bagger gives us, and with the cost savings in terms of film and time, we are expecting considerable growth in our turnover and profitability in the next 12 - 18 months. *Alison Dodd, Herbs Unlimited.*



Available to trial at Lingwood now

To arrange a trial - Contact:.....Sales@lingwood.net.....or call 01449 771202

www.lingwood.net