
30TH ANNIVERSARY - CELEBRATING 30 YEARS - 1996-2026 -
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Lingwood
Food Processing Machinery
Established 1996
Suppliers Brochure

Company Overview

Our Journey: Three Decades of Dedication
Established in 1996, Lingwood Food Services has been a cornerstone of the food processing industry for three decades. Our journey began with a clear mission: to provide high-quality, efficient, and cost-effective solutions that empower food producers. From our humble beginnings, we have grown into a renowned leader, celebrated for our unwavering commitment to excellence and our deep understanding of the sector's evolving needs. Through years of dedication, we have built a reputation for reliability and innovation, making us the trusted partner for businesses ranging from artisanal producers to large-scale industrial operations.

Our Philosophy: Quality, Efficiency, and Partnership
At the heart of Lingwood lies a core philosophy built on three pillars: quality, efficiency, and partnership. We believe that true success is measured by the success of our clients. This belief drives us to source and engineer only the highest-calibre machinery and to design systems that maximise productivity while minimising operational costs.

Quality: We are uncompromising in our pursuit of quality. Every piece of equipment we supply, whether a standalone machine or part of a larger turnkey system, undergoes rigorous evaluation to ensure it meets our exacting standards for performance, durability, and safety.

Efficiency: In a competitive market, efficiency is paramount. Our solutions are designed to streamline operations, reduce waste and labour costs, and enhance throughput, giving our clients a critical edge. We leverage cutting-edge technology and intelligent design to create systems that are not only powerful but also economical to run.

Partnership: We see ourselves as more than just a supplier; we are a long-term partner in our clients' growth. This means taking the time to understand their unique challenges and ambitions. We work collaboratively to develop bespoke solutions that are perfectly aligned with their operational goals and future aspirations.

What Sets Us Apart: Innovation and Customer-Centricity
Our commitment to innovation and customer service is what truly sets us apart. We are constantly exploring new technologies and methodologies to stay ahead of industry trends, ensuring that our clients benefit from the most advanced solutions available. Whether integrating state-of-the-art robotics or pioneering more sustainable processing techniques, we are dedicated to pushing the boundaries of what's possible.

This forward-thinking approach is matched by a deep-seated commitment to our customers. We understand that investing in new equipment or a full production line is a significant decision. That's why our team is dedicated to providing comprehensive support at every stage of the process, from initial consultation and design to installation, training, and ongoing after-sales service. We pride ourselves on building lasting relationships, ensuring that we remain leaders in providing both standalone machines and complete turnkey projects that deliver sustained value for years to come.



Our Core Services

At Lingwood, we pride ourselves on offering comprehensive, end-to-end solutions tailored to the dynamic needs of the food processing industry. Whether you're a small-scale artisanal producer or a large-scale food processing corporation, our mission is to provide you with the tools, technology, and support necessary to thrive.

Bespoke Project Management
Every project is a partnership. We begin by understanding your unique operational challenges and objectives. Our experienced team then designs and delivers bespoke turnkey solutions, managing every detail from initial concept and design through to installation and commissioning. We handle everything, ensuring a seamless integration into your existing workflow with minimal disruption.

Cutting-Edge Equipment Supply
We are exclusive UK and Ireland distributors for world-leading food processing machinery manufacturers. Our extensive portfolio includes state-of-the-art equipment for a variety of applications:

- **Preparation:** Precision peelers, slicers, and washers that ensure consistency and quality from the very first step.
- **Processing:** Advanced cooking, cooling, and mixing systems designed for efficiency and optimal product integrity.
- **Packaging:** Innovative weighing, bagging, and sealing solutions that prepare your products for market, ensuring freshness and appeal.

We provide both standalone machines to upgrade a specific part of your process and fully integrated production lines for a complete operational overhaul.

Specialised Project Experience
Our expertise is demonstrated through the successful delivery of diverse and complex projects across the food sector. We have a proven track record in handling a wide range of products and processes, including:

- **Fresh Produce:** From delicate salad leaves and prepared fruit to root vegetables like potatoes and carrots, we've engineered lines that preserve freshness and maximise yield. Our projects include everything from full-scale potato processing lines to intricate salad washing and drying systems.
- **Ready Meals & Convenience Foods:** We design and install complete production facilities for complex ready meals, ensuring each component is handled with precision.
- **Protein & Seafood:** Our solutions cater to the specific needs of fish, poultry, and meat processing, focusing on hygiene, safety, and efficiency.
- **Snack Foods:** We have implemented turnkey solutions for snack manufacturers, optimising processes for products like vegetable crisps.

Unrivalled Customer Service & Support
Our commitment to you extends far beyond the initial installation. We believe that exceptional support is the cornerstone of a lasting partnership.

Dedicated Support Team
Our dedicated team is committed to providing exceptional service, ensuring you receive the highest level of care for every enquiry, from major project planning to sourcing a single spare part. We are always on hand to offer expert advice and swift assistance to keep your operations running smoothly.

Proactive After-Sales Service
To guarantee the longevity and peak performance of your equipment, we offer a comprehensive after-sales service. This includes:

- **Planned Maintenance:** Customised schedules to minimise downtime and prevent potential issues before they arise.
- **Spare Parts:** A well-stocked inventory of genuine spare parts for all the machinery we supply, ensuring quick replacements and repairs.
- **Technical Support:** Responsive technical assistance to troubleshoot any operational challenges, ensuring your production lines maintain maximum efficiency and output.

Robotics & Automation

Engineering the Future of Food
In the dynamic and demanding landscape of the modern food industry, staying ahead means embracing the future. At Lingwood, we are not just participants in this evolution; we are pioneers, engineering the future of food processing. We achieve this by integrating cutting-edge robotics and automation into our bespoke solutions, fundamentally transforming food production lines to deliver unparalleled efficiency, precision, and safety.

Why Choose Lingwood's Robotics & Automation Solutions?
Our expertise lies in understanding the intricate demands of food processing. We don't offer one-size-fits-all machinery; we engineer and implement tailored robotic systems that integrate seamlessly into your existing production lines. Lingwood solutions are designed to handle the most delicate products with the utmost care while performing high-speed, repetitive tasks with relentless accuracy.

Key Applications of Our Automation and Robotic Systems:
Robotic Pick and Place: Our high-speed 'delta' style robots are the workhorses of modern packing lines. They excel at picking individual products from a moving conveyor and accurately placing them into various types of packaging, such as trays, cartons, or thermoformers. This technology is perfect for handling a wide range of products, from fragile baked goods and confectionery to fresh produce and prepared meals, ensuring gentle handling and rapid throughput that far exceeds manual capabilities.

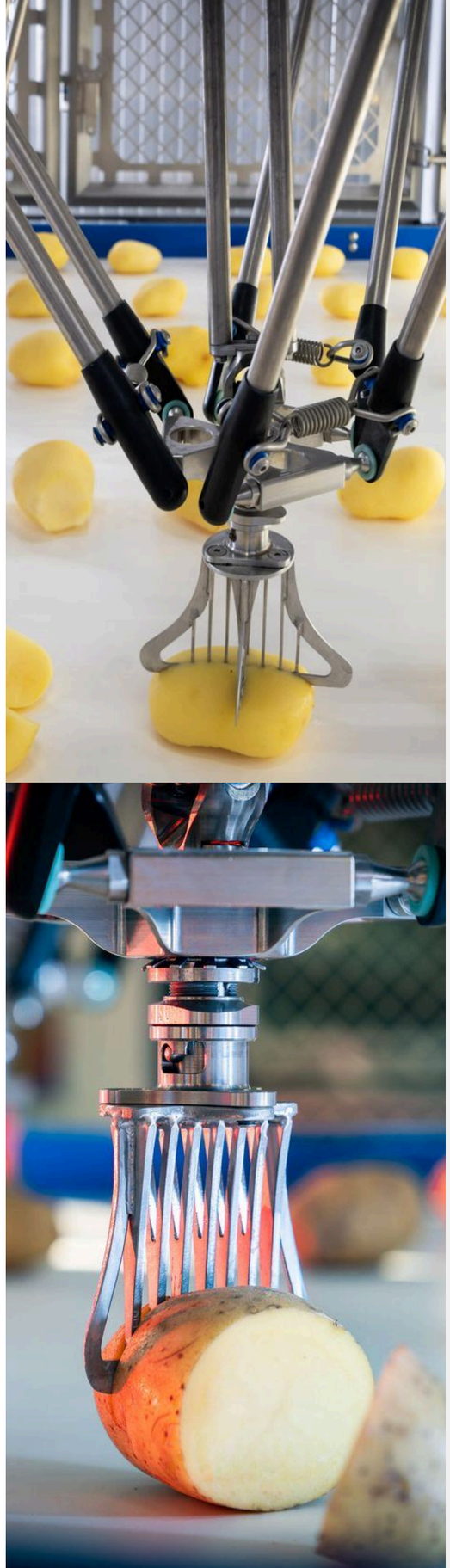
Removal of manual Trimming, coring, cutting and inspection:
Successful projects utilising solutions that combine AI vision technology and deep learning, combined with state of the art robot handling and integrated cutting technology has enabled Lingwood to automate labour intensive processes in a wide range of applications. The ability to remove defects and retain good product, trim to length or size, remove cores and cut into the required segments at high speed, with un rivalled accuracy and yield whilst delivering significant reductions in labour are just some of the benefits currently being achieved by our customers. Automating your process and the introduction of robotic systems is not an objective for tomorrow, it's a reality of today

Automated Product Handling and Transfer: We design sophisticated conveyor and transfer systems that intelligently manage product flow between different processing stages. Whether it's sorting, orienting, or diverting products, our automated solutions minimise manual intervention, reduce the risk of contamination, and maintain a consistent, uninterrupted production pace.

The Lingwood Advantage: Precision, Performance, and Partnership
By integrating Lingwood's robotics and automation, you unlock a new level of operational excellence. Our systems drive significant improvements across your facility:

- Increased Throughput: Operate faster and for longer, dramatically increasing your production capacity.
- Enhanced Quality & Consistency: Eliminate human error to ensure every product is handled and packed to your exact specifications.
- Improved Hygiene & Safety: Reduce manual contact with food products and remove workers from hazardous or repetitive tasks.
- Reduced Operational Costs: Lower your reliance on manual labour and minimise product wastage for a stronger bottom line.

At Lingwood, we see ourselves as your strategic partner in progress. From initial consultation and design to installation and ongoing support, we work closely with you to engineer a solution that not only meets your current needs but also provides the flexibility to adapt to future growth. Step into the future of food processing. Let Lingwood show you how our robotics and automation solutions can engineer a more efficient, precise, and profitable operation for you.



KRONEN
THE CROWN FOR FRESHNESS

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KRONEN Machines

Food manufacturers face increasing pressure to optimise operations, reduce waste, and manage labour shortages. As the UK sales and servicing partner for KRONEN, we supply advanced, German-engineered machinery tailored to streamline your processing lines. Integrating KRONEN's state-of-the-art technology delivers significant operational improvements, ensuring safety, strict hygiene compliance, and a measurable return on investment.

Enhance Efficiency and Quality
Integrating these core machines into your production line offers distinct technical advantages:

Boosted Production Capacity: Automated and semi-automatic systems integrate cutting, disinfecting, weighing, and packaging, efficiently handling capacities up to 5000 kg per hour.

Gentle Product Handling: Engineered to process a wide range of delicate items, including fruits, vegetables, salads, meat, and poultry, without compromising the structural integrity of the food.

Certified Hygienic Design: Fully accredited to ISO 9001:2015 standards and EHEDG members, ensuring all equipment meets the most rigorous sanitary and food safety requirements.



Kronen GS10-2 Belt Slicing Machine

Featured Machines

Our product-led solutions directly address production bottlenecks, providing technical precision and continuous reliability across your processing workflow.

GS10-2 & GS20:
High-performance belt slicing and shredding machines designed for precise slicing and portioning. They maximise product yield, maintain consistent cut quality, and efficiently handle high processing volumes to reduce preparation time.

KUJ & KUJ HC-220:
Advanced dicing and preparation solutions engineered for efficient fruit and vegetable processing. They deliver consistent results, improve productivity, and support streamlined operations across a range of fresh produce applications.

HEWA & GEWA:
Innovative washing systems developed to achieve exceptional hygiene standards. They provide thorough and gentle cleaning while optimising water consumption, helping to reduce operating costs and maintain product quality.

K1040H, K650 & K850:
Centrifugal drying systems designed to efficiently remove excess moisture from fresh-cut salads, fruit and vegetables, improving product quality, shelf life and processing efficiency.

UV-C LOCK:
A cutting-edge UV-C disinfection system that enhances food safety by reducing surface contamination. It supports extended product freshness, improves hygiene standards, and integrates seamlessly into existing processing lines.


K1040H Horizontal Drying System

GKS Packaging

GKS Packaging Machines

Based in the Netherlands, GKS Packaging has designed and built intelligent packaging solutions since 2000. Their machines are constructed from stainless steel, built for heavy industry use, and engineered with a minimal footprint for easy line integration.



GKS MINI Packaging Machine

Featured GKS Packaging Machines

GKS Packaging offers a versatile range of machines designed to meet the diverse needs of both the food and non-food processing industry. These include efficient vertical form, fill and seal (VFFS) machines, weighing systems, and customised solutions tailored for seamless integration into production lines. Each machine is built with durability, efficiency, and precision in mind, ensuring reliable performance even in demanding industrial environments. By focusing on quality and innovation, GKS Packaging consistently delivers solutions that enhance productivity and reduce operational costs.

Bespoke Infeed & Outfeed Systems

Where standard solutions don't fit, we are proud to partner with GKS to engineer bespoke conveyor, dosing, and platform systems tailored to your exact production requirements.

Featured Machines

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MINI – Compact Vertical Packaging Machine

- A space-saving packaging solution designed for efficient and reliable bagging operations.
- Compact footprint ideal for facilities with limited production space
- Suitable for a wide range of products and packaging formats
- User-friendly controls for straightforward operation and maintenance
- Robust construction ensures dependable long-term performance

FLEX Range – Flexible Packaging Systems

- Versatile packaging machines engineered to adapt to changing production requirements.
- Configurable to accommodate a variety of product types and bag styles
- Modular design enables seamless integration into existing production lines
- Supports efficient product changeovers to maximise uptime
- Scalable solutions suitable for growing production demands

FLOW – Wash-Down Packaging Machine - Next generation VFFS machines

- Specially designed for packing high-capacity products. The machines have an integrated touchscreen allowing easy operation and control.
- The machine can be fully washed on the outside and inside of the frame and has an IP rating of IP67 for the entire machine and IP69K on the servomotors.
- Suitable for a wide range of food and non-food applications
- High-speed operation improves overall production efficiency
- Designed for reliable performance in demanding environments

LEAF – Fresh Produce Packaging Solution - VFFS machine for paper

- Specifically developed to produce paper bags out of 100% recyclable and compostable paper material.
- Has a revolutionary design and is constructed out of stainless steel and other recyclable materials.
- Partly built out of recycled OCEAN PLASTIC, thus helping to reduce plastic waste. Supports extended shelf life through consistent packaging quality
- Together with the open construction for optimised accessibility, it makes the machine very easy to clean and maintain.

COMBIMAT & GALAXY – Weighing Systems

- Advanced Linear and Multihead weighing solutions combining efficiency, flexibility, and precision.
- Designed to streamline packaging processes across multiple product types
- COMBIMAT is easy to clean due to its stainless steel construction
- The multihead Combimat weighers use a central vibrating top cone and vibrating troughs to distribute products to the storage bins.
- Products are then released into the weighing bins, where high-precision load cells accurately measure their weight.
- GALAXY weighing machines deliver exceptional accuracy, speed and reliability across a wide range of products.
- Designed for simple setup and operation, they also feature an open construction and quick-release closures for fast, easy cleaning and maintenance.

zti | machines & robotics

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ZTI Smart Machines

Reliable processing is essential for meeting demand, maintaining quality and ensuring food safety in fresh produce manufacturing. Whether you are processing fruits like melons and mangoes or vegetables like onions and leeks, a seamless and effective processing line is critical to controlling waste and operational costs.


ZTI Fruit Cutter Machine

Who is ZTI machines & robotics?

Based in The Netherlands, ZTI machines & robotics is a leading developer of fruit and vegetable processing machinery. With a focus on smart, effective solutions, ZTI designs and builds every machine in-house - from standalone units to fully integrated processing lines. Their expertise in handling delicate produce, reducing manual labour and increasing yield is why Lingwood has chosen to partner with ZTI machines & robotics.

Featured Machines

ZTI machines & robotics are engineered for precision, hygiene, and high throughput. Built from food grade materials, they are easy to clean and maintain while maximising yield and minimising waste.

Featured Machines

Fruit Cutter

- Twin-axis design with four radial blades and powered knives for efficient, precise cutting.
- Double-sided motors and a durable stainless steel E-case ensure reliable performance.
- Flat trays with stainless steel protectors provide secure product handling throughout processing.
- Processes up to 30–40 trays per minute, delivering high-throughput operation.
- Suitable for fruit up to 180 mm in diameter, with overall machine dimensions of 4000 x 900 x 2500 mm (L x W x H).

Watermelon Dicer

- Processes up to 12 products per minute for efficient, high-quality production.
- Produces uniform 25 x 25 x 25 mm cubes, with alternative cutting sizes available.
- Handles products up to 300 x 300 mm in size and 200 mm in height.
- Features stainless steel motors and advanced safety measures for reliable operation.
- Designed for easy cleaning and maintenance, with convenient access via swinging belts and doors.

Fruit & Vegetable Wedger

- Efficient wedging system for high-quality fruit and vegetable processing.
- Produces uniform wedges for a professional finished product
- Handles a range of product sizes with consistent accuracy
- Increases productivity while minimising product waste

Destemmer

- Gentle and effective stem removal for delicate produce.
- Separates grapes, cherry tomatoes, and similar products with minimal damage
- High-capacity operation supports demanding production schedules
- Twists the fruit neatly and without damage from the stalk

Cabbage Corer & Wedger

- Specialist solution for preparing cabbage and similar vegetables.
- Simultaneously cores and wedges products in a single process
- Ensures consistent sizing for downstream processing and packaging
- High yield and consistent core removal
- Improves productivity while reducing preparation time

Automated & Robotic Solutions

- Advanced automation systems designed to optimise fresh produce processing.
- Integrates cutting, handling, and processing operations into a streamlined workflow
- Reduces reliance on manual labour while improving consistency
- Customisable solutions tailored to specific production requirements
- Enhances efficiency, throughput, and operational reliability

Customised Solutions

Adaptable Solutions: Custom machinery designed for unique production environments.
Seamless Integration: Tailored builds for existing production lines or specific produce types.
Expert Engineering Support: Our engineers help design and implement the right machine for you.

OctoCore

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OctoCore Food Systems

OctoFrost and HiTec are now OctoCore. Under one brand we bring together our expertise within frying, cooking, grilling, chilling and freezing, with one clear focus: supporting better food processing. This strategic step strengthens the company's ability to create greater value and offer more complete, integrated processing lines to a wider range of customers.



OctoCore Combi Cooker



OctoCore ClearOil

Featured Machines

Combi Cook
The Combi Cooker transports products between PTFE-coated upper and lower belts, where heated plates provide controlled contact cooking. At the same time, hot circulating air and/or steam is applied to ensure even heat distribution and climate control. Separate adjustable heating zones allow optimal colour development and low moisture loss. Optional dew point control supports yield optimization, while sophisticated air guidance ensures uniform heat transfer across the belt width. This combined approach enables products to cook in their own natural fats without need for additional oil, supporting natural taste, appealing appearance, and controlled weight loss.

- "Dual-Zone" cooking system for perfect results and maximum flexibility
- Lock in product moisture to maximise yield and quality
- Achieve healthy, home-cooked results without adding additional fats and oils
- Teflon belt system is perfect for marinated and coated products

Belt Grill / Contact Cooker
The Belt Grill / Contact Cooker is designed for continuous cooking processes, using upper and lower belts to cook products evenly and efficiently.

- Ensures uniform cooking, bar marking and browning on one or both sides of the product
- Suitable for a wide range of products, including meat, poultry, seafood, and vegetables
- Features independently controlled heating zones for precise temperature management
- Non-stick belts allow for cooking with minimal or no added fats and oils.

OctoCore Impingement Freezer & IQF Freezers
OctoCore Impingement Freezers are a high-capacity, compact freezing solution designed for static and flat food products. IQF Freezers are designed to provide exceptional, individually frozen products with freshness, shape, colour, and taste.

AirCook – LH-AGU
An advanced continuous cooking system that uses high-velocity hot air and steam to deliver consistent, high-quality cooking results. Preserves product yield, colour, texture, and flavour while ensuring efficient throughput.

ClearOil & Fryer – TH/EH
Uniform frying with precise temperature control and stable oil quality for consistent product appearance. ClearOil is a continuous oil filtration system developed for industrial frying processes. It removes contaminants such as crumbs, flour and sugars from the frying oil while production is running. ClearOil maintains consistent oil quality and reclaims oil from waste thus reducing your oil consumption and cost.

OctoCore Food Processing Systems
OctoCore Food Systems specialises in the design and manufacture of high-quality food processing machinery. Their equipment is known for its durability, reliability, and efficient performance, delivering consistent results while being user-friendly and easy to maintain.

PiP

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PiP Innovations

PiP Innovations is a Dutch technology company delivering intelligent cutting and defect removal systems to the potato, vegetable, and fruit processing industry. Using AI vision technology, their robotic systems achieve high-capacity, precision processing at a very low cost of ownership.

Intelligent Robotic Cutting Systems
PiP's patented technologies are engineered for simplicity, reliability, and precision, giving you the tools to optimise your processing plant.

The PiP Innovations Promise
Every system is built to deliver measurable results on your line:

Higher throughput: Process more product in less time with high-capacity systems.
Greater yield: Reduce waste and maximise the value of your raw materials.
Consistent quality: Achieve precise cuts and accurate defect removal on every run.
Faster innovation: Flexible systems let you respond quickly to new product demands.

Rooted in Industry Experience
PiP's in-house software development and proven mechanical designs result in reliable systems you can depend on day after day. This partnership allows Lingwood to provide our customers with cutting-edge technology backed by rapid, effective support.

Featured Machines



PiP S-Blade Machine

The S-Blade
A dedicated defect removal system built on globally patented technology, ideal for high-volume products such as french fries.

Vision-guided defect detection: Intelligent vision systems identify and remove defects automatically, ensuring only top-quality product moves down the line.

Maximised yield: Targeted removal reduces waste and gets more from every raw material.

Built for harsh environments: Engineered to perform long hours with very low operating and service costs.

The D-Blade
An Intelligent Robotic Cutting System for portioning fruit and vegetables, using delta robots and patented multipurpose blade designs.

Flexible cutting: Multipurpose blades handle complex top/tail, cut-to-length, and portioning tasks across a range of produce.

High-speed precision: Delta robots deliver pinpoint accuracy and consistent cuts, every time.

Rapid changeover: Adapt quickly to new product demands and stay ahead of market changes.



PiP D-Blade Machine

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Optimum Sorting

Optimum Sorting are pioneers in optical sorting technology, engineering intelligent systems that identify and eliminate waste, maximise yield, and uphold consistent product quality across food and non-food processing lines.

Advanced Sorting Platforms
Optimum Sorting's flagship machines are built for precision at scale. Each model combines high-resolution smart cameras with powerful laser detection to identify and remove defects that conventional inspection methods cannot catch.

Key Benefits
- Maximise usable yield and reduce costly product giveaway
- Detect defects at the smallest scale, protecting food safety and brand integrity
- Adapt across multiple product lines with flexible, configurable settings

Local Expertise
Lingwood has partnered with Optimum Sorting to supply advanced sorting systems. Optimum's in-house software development and reliable mechanical designs ensure consistent, dependable performance. This collaboration allows Lingwood to deliver leading technology solutions with fast and effective support.

Featured Machines

Novus: Designed for high-throughput fresh, dried or frozen potato products, fruit and vegetables, crustaceans and shellfish, confectionery and nuts processing. Delivering fast, accurate sorting with minimal product loss



Optimum NOVUS



Optimum MAGNUS

Magnus: Built for demanding applications, including fragile fruit, such as blueberries, raspberries, cranberries, cherries, and blackberries, nuts, seafood, and specialty sectors, guaranteeing purity and safety at high volumes

Ventus: Engineered for delicate fresh salads and vegetables and dried and frozen vegetables, berries and other small products, removing foreign materials, pits, and stems without damaging the product.



Optimum VENTUS

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Tomahawk Manufacturing Inc. ®

To offer you a complete and highly efficient processing line, we partner with proven industry specialists. Tomahawk Manufacturing Inc. ® brings over 30 years of dedicated expertise in meat processing equipment and food forming machines. By integrating their advanced systems into your facility, you gain access to equipment that operates with incredible precision, speed, and consistency.

The TM® Series Forming Equipment
Tomahawk engineers the TM® Series to meet the rigorous demands of modern food production. These robust machines deliver reliable performance and high capacities to keep your production line moving.

Versatile Industry Applications
Tomahawk technology easily adapts to a wide variety of materials and product types. Their forming machines provide exact portion control and uniform shapes across multiple sectors:

Meat & Poultry: Shape perfect beef patties, chicken nuggets, and tenders with precise consistency.
Seafood: Delicately form and handle products like fish patties and crab cakes.
Plant-Based Proteins: Craft innovative alternatives from soy, chickpeas, and beans to meet market demands.
Pet Food & Pharmaceuticals: Guarantee uniform size, shape, and composition for pet treats, supplements, and chewables.

A Commitment to Service and Innovation
Tomahawk builds their business on three simple principles: Listen Improve Serve®. They listen closely to your specific production needs and continuously improve their designs to help you succeed. When you utilise Tomahawk equipment, you receive much more than just a machine. You gain access to customised in-house tooling, high-quality spare parts, and comprehensive service. From tooling audits to hands-on training programmes, their dedicated team provides the support you need to maintain peak performance and minimise downtime.



Tomahawk TM®-400



Tomahawk TM®-26

Featured Machines

TM®-26: Offers a full 26 inches (660 mm) of usable width. It processes up to 7,500lbs (3402kgs) per hour, running at speeds of up to 105 strokes per minute.

TM®-19: Features 19 inches (483 mm) of usable width, handling up to 4,500 lbs (2,042 kg) per hour at 80 strokes per minute.

TM®-400: Provides 400 mm of usable width and reliably processes up to 4,000lbs (1815kgs) per hour at 80 strokes per minute.

TM®-6: The TM®-6 is a smaller size forming machine capable of running paper products up to 65 strokes per minute or processing 2,000lbs (907kgs) per hour - with its full 6 inches (153mm) of usable width.



Tomahawk TM®-19

FIREX

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Firex

We partner with Firex, global leaders in industrial cooking systems, to deliver advanced equipment built for the food processing and catering industries. With Firex technology integrated into your facility, you can produce high-quality food at volume, without compromising on taste or consistency.

Innovative Cooking Systems
Firex engineers cooking systems with precision, versatility, and efficiency at their core. Flagship machines like the Cucimix and Figaro are built to streamline high-volume cooking, adapting to the exact requirements of food service operations and food processing plants.

Cucimix: An automated industrial cooker with precise temperature control and continuous mixing, ideal for standardising recipes and maintaining consistent results across large batches.

Figaro: A versatile braising and cooking system engineered for high-output environments, delivering reliable performance even in limited spaces.


Firex Figaro

Technological Excellence
Firex bratt pans and automated cookers provide exact temperature control and continuous mixing, helping you standardise recipes, improve workplace safety, and maximise daily output.

Robust and reliable: Built to last, keeping your operations running smoothly.
Easy to clean: Designed to simplify cleaning, saving time and labour.
Consistent results: Delivers repeatable quality and taste, batch after batch.


Firex Cucimix

ULMA

ULMA Inoxtruck

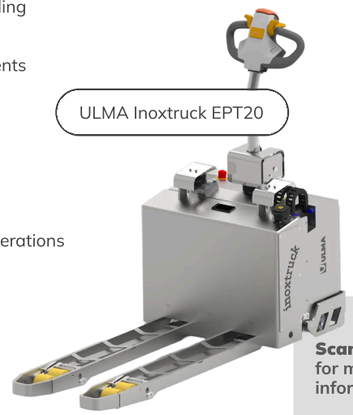
Lingwood supplies ULMA Inoxtruck hygienic material handling systems to ensure maximum safety and operational efficiency in your processing facility. Engineered from 100% stainless steel with IP65 waterproof protection, these robust machines are fully cleanable and highly resistant to corrosion in harsh, wet, or saline environments. This specialised technology ensures your daily operations maintain strict compliance with the highest hygiene and contamination control standards.

EPT20
- Compact electric pallet truck designed for efficient material handling
- Smooth, reliable transport of palletised loads
- Improves productivity while reducing operator effort
- Hygienic design suitable for high care food production environments

EPS
- Electric stacker engineered for safe and precise load positioning
- Ideal for lifting and stacking pallets and dolavs with ease
- Enhances workplace efficiency and safety
- Compact design for manoeuvring in confined spaces

EBT
- Powered lifting, tipping, and transport solution for demanding operations
- Reduces manual handling requirements
- Supports safe movement of heavy loads
- Robust construction for reliable daily use

EMS / MS / MRS
- Ergonomic lifting solutions for improved workplace safety
- Helps maintain optimal working heights
- Reduces strain associated with repetitive tasks
- Designed to improve efficiency and operator comfort
- This streamlines the manual loading and unloading process, directly increasing processing line efficiency


ULMA Inoxtruck EPT20

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Technical Profile: Curved, sloped structures featuring IP65-rated enclosed electronics.
Problem Solved: Facilitates fast water drainage and rapid drying after washdowns. Solves the challenge of safe transporting, lifting, stacking and tipping in demanding washdown environments without risking electrical failure or bacterial build-up.

ULMA Inoxtruck's durable, low-maintenance equipment delivers a reliable return on investment, reducing the risk of workplace injuries while keeping your processing line moving safely.

sterilAir®
hygiene solutions since 1939

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SterilAir

Lingwood supply UV-C disinfection devices and components to treat air, water and surfaces from sterilAir, a Swiss-founded specialist with over 80 years of experience protecting food processing and healthcare environments. Their systems eliminate viruses, bacteria, pathogens, yeasts, mould and fungi without chemicals, helping you maintain compliance, protect product quality, and extend shelf life.

sterilAir T2018
A dedicated UV-C disinfection unit built for continuous conveyor belt sterilisation.
- Reduces surface contamination at key points in the production line
- Designed for continuous operation with minimal disruption to workflow
- Low maintenance with a reliable, energy-efficient build


sterilAir UVR-4K

sterilAir UVR-4K
A high-performance air disinfection system engineered for rooms with low air convection.
- Prevents direct airborne contamination in cold stores, processing rooms, and packaging areas
- Effective under all air circulation conditions, including static environments
- Sustainable, chemical-free solution suitable for high-care zones

sterilAir ET
A high-performance UVC surface disinfection emitter designed for continuous hygiene control on critical production surfaces.
- Directly targets UV-C radiation onto surfaces for maximum disinfection effectiveness
- Ideal for evaporator fins, conveyor belts, packaging materials, and food processing equipment
- Helps prevent biofilm build-up, reduce contamination risks, and improve operational efficiency

sterilAir AQD-ST
A robust UVC process water disinfection system engineered for the treatment of recirculated water, technical fluids, and brines.
- Provides reliable, chemical-free disinfection of process water and other industrial liquids
- Manufactured from high-grade 316L stainless steel for exceptional durability and corrosion resistance
- Helps reduce microbial contamination without affecting water quality or creating chemical residues

TEC MAQ


Tecmaq Zeta-600

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Tecmaq

As specialists in precision food processing, our partners at Tecmaq manufacture robust, high-performance machinery.

Comprehensive Processing Solutions
Engineered for demanding environments, Tecmaq machinery addresses critical production challenges. Whether you operate a specialist facility or a large-scale plant, these core machines deliver cost-effective, problem-solving results:

Mixers: Achieve perfectly uniform blends. Tecmaq's market-leading vacuum mixing technology eliminates air pockets, which extends product shelf life and improves final presentation. Their range includes versatile paddle mixers like the Montcau 150 and the high-capacity Montcau 300, designed for thorough and gentle mixing.

Alpha Vacuum Mixer: High-performance vacuum mixing technology designed for consistent product quality and efficient processing, and helps deliver uniform mixing for a wide range of food products.


Tecmaq Alfa

A Commitment to Reliability
These customisable systems are built to integrate seamlessly with your existing production lines. Backed by Lingwood's lifetime support and after-sales service, Tecmaq machinery provides the exact technical capabilities required to increase operational efficiency and reduce long-term production costs.

CASE STUDY 1

Burger Manufacturer Meets Strict Launch Deadline with New Forming Line.

Our customer successfully launched a high-volume burger manufacturing facility in London within a tight 8-12 week deadline. Lingwood supplied a custom Tomahawk TM®-400 forming system, enabling production of 8-9 tonnes of patties daily, ensuring consistent quality and fulfilling wholesale contracts from day one.

The Problem
Faced with strict timelines and budget constraints, our customer needed a reliable forming solution for high-volume production. Their existing forming machine required extensive repairs, and used equipment posed risks of downtime.

The Solution
Lingwood provided the Tomahawk TM®-400 forming system, meeting their technical and budget requirements. Features included:

- Soft-Choice™ (TF) filling system
- Mould plate tooling for 4oz burgers
- Paper interleaving system with dual feed
- Water atomizer for smooth patty release
- Seamlessly integrated, the TM®-400 enabled efficient production, feeding into a spiral freezer and packing system

Result

- Capacity Achieved: 8-9 tonnes daily, meeting wholesale contract volumes.
- Consistent Quality: Precise weight control for multiple patty sizes, with throughput up to 2,142 kg/hr.
- Reduced Risk: New machinery avoided maintenance issues of used equipment.
- Future Growth: Scalable solution, with ongoing support from Lingwood.

Conclusion
The Tomahawk TM®-400 ensured our customers on-time launch, meeting production goals and budget. As they target future growth and BRC accreditation, their partnership with Lingwood continues to support evolving needs.



CASE STUDY 2

Leading Poultry Manufacturer Saves Six Figures with ClearOil.

A leading manufacturer of breaded chicken products was facing significant financial losses due to rapid oil degradation and inefficient filtration. By implementing the ClearOil continuous filtration system, supplied by Lingwood, they eliminated contaminant build-up and recovered usable oil from waste, achieving six-figure annual savings and reducing oil usage while maintaining product quality.

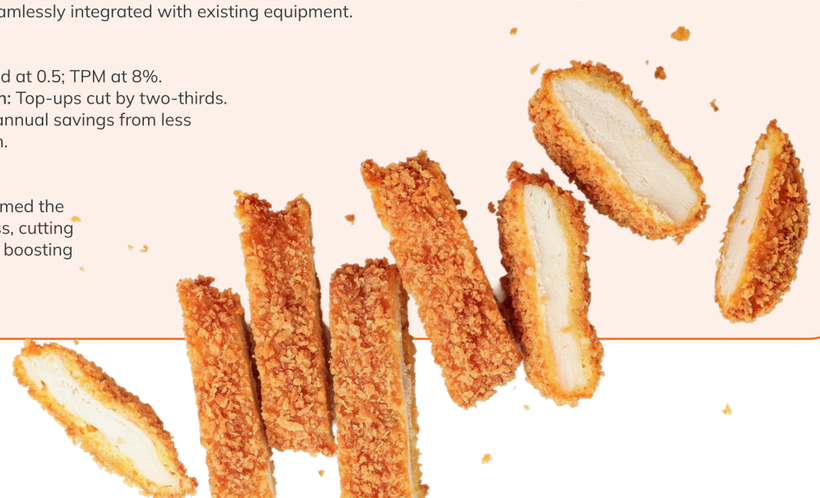
The Problem
The manufacturer relied on rotary drum and static plate filters, which clogged quickly, leaving contaminants in the oil. These contaminants, including flour and sugars, accelerated oil degradation, increasing costs and impacting product quality. Frequent oil replacements, higher cleaning times, and increased equipment wear also drove production inefficiencies. A solution was needed to improve oil quality, reduce waste, and lower costs.

The Solution
Lingwood supplied the ClearOil system, a continuous filtration solution for industrial frying. It removes contaminants down to 1 micron, halts crumb build-up, and reclaims oil from waste. The resulting dry waste can be sold, turning costs into potential revenue. The system was seamlessly integrated with existing equipment.

Results

- Oil Quality: FFA levels held at 0.5; TPM at 8%.
- Reduced Oil Consumption: Top-ups cut by two-thirds.
- Cost Savings: Six-figure annual savings from less oil usage and reclamation.

Conclusion
The ClearOil system transformed the manufacturer's frying process, cutting costs, improving quality, and boosting efficiency.



CASE STUDY 3

Leading UK Food Manufacturer Automates Pepper Processing.

A leading UK food manufacturer faced challenges with labour-intensive, manual bell pepper processing, resulting in inconsistent quality and high costs. Lingwood provided a Robot Pepper line with advanced AI vision systems to fully automate the process. This solution reduced labour costs, improved product yield, guaranteed daily output, and maximised efficiency.

The Problem
The manual process involved staff coring and cutting peppers with knives, leading to:

- Labour-intensive operations requiring a large workforce.
- Inconsistent product quality and increased waste due to reliance on operator skill.
- Safety risks, including injuries and repetitive strain.

The client sought to improve yield, reduce labour dependency, and enhance product quality.



The Solution
Lingwood's Robot Pepper line processes up to 5,400 peppers per hour with:

- AI Vision Systems: Scanning peppers to determine size and shape.
- Robotic Automation: Robots handle and transfer peppers with precision.
- Customisable Processing: Units automatically adjust to size, removing cores and cutting precisely.

The Result
Benefits included:

- Reducing labour by 6 operators per shift.
- Higher product yield and lower raw material costs.
- Consistent, guaranteed output and efficiency.
- Reduced working hours and operational costs.

Conclusion
Lingwood's automated solution improved safety, reduced costs, and enhanced efficiency, providing a scalable, reliable system.

CASE STUDY 4

Repurposing a Salad Line for Higher Capacity Without Disrupting Production.

A leading UK supplier of prepared salads and vegetables needed to repurpose an underutilised production line for higher throughput on a new product range. Lingwood designed and installed a washing and drying line capable of processing 1,400kg per hour, all while keeping the factory fully operational. The project was delivered on time, successfully upgrading the line without disrupting production.

The Problem
The key challenges included:

- Throughput: Meet the required capacity of 1,400kg per hour.
- Wash quality: Ensure effective cleaning and removal of foreign bodies.
- Water management: Maintain efficiency in usage.
- Product quality: Deliver damage-free products with correct moisture levels and shelf life.

The upgrade also required removing old equipment, installing new machinery, and updating controls, all while keeping the factory running.



The Solution
Lingwood collaborated closely with the customer, delivering:

- Validated equipment trials to ensure capacity and quality goals.
- New components, including trimming stations, a GEWA 4000 flume washer, and a K850 centrifuge dryer.
- Integration of existing slicing equipment into the upgraded system.
- A detailed action plan covered every stage, from pre-delivery inspections to commissioning, training, and site acceptance testing, ensuring seamless installation without production downtime.

Result
The upgraded line met all objectives, processing up to 1,400kg per hour with no factory disruption. Delivered on schedule, the solution provided the customer with a cost-effective, reliable way to expand capacity and product offerings.

Conclusion
Repurposing the line saved costs while achieving higher capacity and product range expansion. Lingwood's expertise, precise planning, and on-time delivery ensured a smooth transition. With lifetime support, the customer is assured of long-term performance.



Lingwood

Food Processing Machinery

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