

Innovations for Poultry Processors

As a manufacturer of poultry products, you know about pressure. Pressure from management to hit profitability goals. Pressure to find labor and reduce turnover. And pressure from consumers to deliver safe, high-quality poultry products they can afford to serve to their families.

Key Technology can help. If you're processing raw, cooked or prepared poultry products, our inspection and conveying equipment helps you **cut labor expenses and achieve product safety standards** the USDA and your customers demand.



In-Line Defect Removal

Tegra® G6 and **Optyx® G6 Optical Inspection Systems** - eliminate labor-intensive, hand-sorting processes. These systems combine color, shape, and size sorting with whole-object processing, intelligent ejection, and optimum spatial resolution for fast and accurate product quality control.



Conveying

Iso-Flo® Feed & Spreader Conveyor - great for scale and cutter feed applications, where you need consistent or uniform flow and optional Smooth Cycle for frequent start/stop operation. Also used for feeding other process equipment such as ovens, fryers, and freezers.

Iso-Flo® Poultry Feed Conveyor - reduces labor costs and increases throughput on batter/breader lines running pre-dusted or marinated poultry tenders, fillets, and most bone-in products. Spreads, separates, aligns and elongates product before the batter/breader system.

Iso-Flo® Distribution Systems - for a wide range of processing and packaging applications. In addition to distributing product to processing and packaging machines, they can feed, align, and singulate.

Iso-Glide™ Conveyors - simulate horizontal motion and prevent product loft and bounce. Iso-Glide™ reduces product damage, seasoning loss, and product noise, and decreases product buildup making sanitation faster.



Iso-Flo® Poultry Feed Conveyor



Iso-Flo® Feed and Spreader System

Key Technology

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Product Grading

Iso-Flo® Size Graders - single or multiple deck systems to grade 2 to 5 different grades of chicken dices/cubes. Also used for fines removal and grading out undersize/oversize chicken strips.



Iso-Flo® Size Grading System

Controls & Tuning

Forté™ modular control systems control your Key vibratory conveyors, processing systems... even your sorters, giving you a single point of control for the processing line.

ITS™ - "Smart Shaker®" Integrated Tuning System assures that your Iso-Flo is operating at peak efficiency and detects adjustment requirements before a problem occurs.

Service

Reduce downtime, improve efficiency, and plan for success. From basic services to round-the-clock support, we're here for you.

UpTime™ Service Program is customized for you, whether you want economical services or a "partner" on the plant floor.

UpTime Connection® lets us help with your Tegra sorters via secure computer network. Round the clock, every day, we're here for you!

Systems Engineering - We'll review plant layout, components, and overall design. You get a smooth, no-surprises improvement project that meets your objectives and budget.



"These Key shakers reduce wear and tear on their motors and... the support structure. They also contribute to the accuracy of the scales, since product is being fed at a controlled rate." - *Bob Ruffy, Utz Quality Foods, USA*

"Key helped design a compact system that achieves high production efficiency, gentle handling, and impeccable hygiene." - *J. van Zyl, Irvin & Johnson, South Africa*

A Partner in Your Plant

With Key, you can reach new levels of efficiency, reliability, and profitability. And your customers will know they can trust you for quality. Can you afford not to have Key in your poultry plant?



ITS™ - Integrated Tuning System