



ELCAT
FOOD TECHNOLOGY

**PERSONALIZED SOLUTIONS
FOR AUTOMATED FOOD PACKAGING**



When everything started...

Founded in 1996 by Mauro and Gianfranco Testa, ELCAT counts over 25 years of activity in food processing. The company's expertise is designing and assembling machines for food packaging. Our devices are usually installed between the slicer and the thermoformer for loading, dosing, overlapping, rolling cheese slices, cold cuts, cured meats, and bacon. In addition, we provide solutions for picking, aligning, and placing cheese or meat sticks; others for weight-dosing pepperoni, meat nuggets, cheese cubes, olives, or taralli.



Tailor-Made Solutions for Specific Needs

Although we intend to show some of the most standard machines with this pamphlet, our expertise is in the design and assembly of new customized devices. Thanks to our engineering team, our internal machining department, and the assembly and testing operations inside our workshop, we can ensure complete control over the manufacturing process and final tests of the actual performance of each device.



An Overview of Elcat Devices

The clickable QR codes link to online application videos.

Conveyor loaders

Loaders receive portions of food from the slicers and discharge them into the thermoformer mold or the trays, without human contact and with maximal hygiene. All our loaders are modular and suitable for future integrations, and we organize the design to allow easy access to the packaging machine. Specific modules allow compacting cold cuts and creating shaved compositions.



Overlapping modules

Conveyor loaders can be equipped with overlapping modules for automatically overlay slices' shingles.

A programmable set of overlappers allows the modification of the portion's positioning, obtaining different recipes on



Robot modules

We can equip our loaders with robots to rotate food portions before filling the trays. These robots enable the processing of various products, each with different orientations provided by the same slicer, such as prosciutto and salami, on the same production line. We can integrate robots into our devices to fulfill a broad spectrum of specific process requirements, including picking and placing portions.



Antipasto – party trays lines

Party-tray antipasto lines enable the arrangement of various products including different types of deli meats, cheeses, or other foods, in the same tray or thermoformer mold.



Delta robot modules

We can include delta robots in our loaders for positioning the food portions from conveyors to trays. During the transfer, the robot can rotate the portion adapting the positioning to the tray orientation.

Our grippers can compact food portions in three directions: length, width, and height.



Automatic rolling and wrapping lines

The rolling and wrapping machines are designed to automatically roll combinations of meat slices with cheese slices, meat slices with cheese sticks, bacon wrapped around sausages or skewers, and many other combinations depending on needs.



Entry-level rolling and wrapping machines

The entry-level rolling and wrapping machines can automatically execute the same processes as the high-productivity ones at a lower speed, allowing a minor investment and an easy and fast installation. They are ideal for customers interested in evaluating the economic benefits of automating manual processes for the first time or for applications where processing high product volumes is not necessary.



Weight dosing devices

Weight dosing devices allow for the preparation of precisely measured portions of various foods, including pepperoni or salami nuggets, diced food, cheese cubes, prosciutto, pancetta, olives, taralli, and more, before filling the trays.



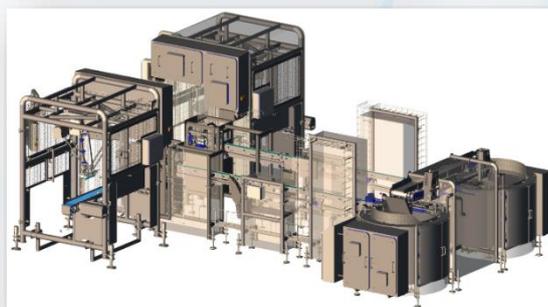
Weight-based pepperoni dosing device



Centrifugal feeders for sticks

The device receives loose cheese or meat sticks and aligns them for subsequent processing, such as positioning in trays, in the thermoformer, or wrapping them in slices of different products (for example, cheese sticks wrapped in slices of ham).

Double Centrifuge Cheese Stick Feeder



Trays stacking, aligning, and counting devices

The stacker devices receive trays from the upstream conveyor and stack them in the quantity the operator sets on the HMI. The machine allows for quick format changes to handle trays with different dimensions.



On our YouTube channel, you can find more videos showcasing many other custom machines developed by Elcat.