

P. Verbruggen

Machinehandel & Revisie B.V.

www.pverbruggen.com

“Revision”



Before



After

By a regular revision of your machines, you will reduce the potential for interference and improve the production process.

The machine is equipped with acid-resistant hoses and acid-resistant links. Also, the machine completely checked and repaired where necessary. The revision of the machines is always done in our workshop. This workshop is equipped with a rotating and milling machine, welding equipment, press and all the tools to make rapid and good adjustments.

We recondition Forming machines, fryers, Hot steam funnels, cooking kettles, croquettes rollers, protein tar machines, batter machines, breading machines, 90° conveyors, intermediate belts, special conveyors, shooting conveyors etc.

REVISION

A regular review of your machines reduces the possibility of failure and improves the production process.

PURCHASE/SALE

To buy or sell new or used equipment in the meat industry and food you can rightly in P. Verbruggen.

DESIGN

Together with our qualified mechanical staff design your new machines or modifications to existing machines. All this for an improvement of your product or production process.

Benefits

- Complete overhaul of engines and hydraulic cylinders
- Less breakdown hours
- Acid-Resistant
- Cheaper than buying new machine
- New adjustments possible
- Years of knowledge and experience

