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NEWS LETTER

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Eptech in General

As you may know Eptech celebrated its 25th year of existence and has been going from strength to strength every passing year since 1992. This is all due to the two strong pillars John Binedell and Leon Louw keeping the company steady and secure.

John Binedell celebrated his 65th birthday on 5 May 2018. We would like to wish him all the best for the next year and many more to come. Please do not worry he might be getting older but with age comes wisdom. Leon Louw had his 59th birthday on 25 July, so next year is the big celebration of his 60th.

With the two of them in your corner you are sure of a winning combination. They are both still actively involved in the day to day running of the company and we do appreciate it and enjoy it that way.





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We are already over the halfway mark for 2018 and what a year it has been. Every year Eptech meets up with all our agencies at Fruit Logistica in Berlin. Fruit Logistica is usually in the beginning of February every year and is hosted at the Berlin Messe. Here we meet up with all our partners from across the globe. If you are looking to expand your business and looking for new products this is the show for you. Please stay in contact with us if you are ever planning to go to any show abroad as we attend most big trade fairs and will gladly join you to explore all the options with you.

Every 18 months Eptech has a stand at two local shows, Propak Africa and Propak Cape. Propak Africa is hosted again at the Nasrec Centre Johannesburg from 12-15 March 2019 and Propak Cape at the CTICC Cape Town 18 months later, 20-22 October 2020. We will be exhibiting at both shows. At Propak Africa, we will once again have a great stand with all the exciting machines that you may already know or might not know yet.

If all goes well, we will have some brand-new machines on the stand this time around. As usual we will have live demonstrations on all the machines for your convenience. Please make sure you get around to Propak Africa as it will be bigger and better than ever. Make sure to visit us for all your processing needs. Please pre-register for Propak Africa 2019 at <https://www.propakafrika.co.za>.

Trade Shows





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At the end of January 2018 Eptech experienced a great loss. Mariette van der Merwe who oversaw Eptech's finances left the company after 14 great years at Eptech. We do really miss her, but wish her all the best with her new exciting venture in the United Kingdom with her husband and kids.

They have moved there at the end of February and by the sounds of things all is good, the only problem is the weather that they will need to get used to.

She has been a great asset to our company but with this we have made new exciting changes. Corlize Louw has been with Eptech since 2014 has now moved into the now vacant position with new and exciting challenges. After sitting down with her I found that Eptech is still in safe hands. She says "the new job is something to get used too, but it is very exciting, and I always love a challenge". Jaydine Adams moved into the job that was occupied by Corlize. In the last three years that she has been with Eptech she gained a huge amount of experience to fill this new roll. So, if you realized some changes, do not worry you are still in good hands.

Saying Goodbye

After being with Eptech for the past 15 years Sedrick Falla at the age of 65 decided to retire at the end of June 2018. He was our all-round go to-guy in our workshop. From picking up and delivering parts to sharpening your blades to almost anything. He was always the willing one for everything. We will miss, and wish him and his family the best of luck for the future.





Ask Us How?

Over the past 25 years Eptech has with our suppliers been developing various ways to make the processing of vegetables and fruit easier and better. With the new focus of food safety in South Africa and around the world, there are new improved ways to make food safer and healthier.

Shelf life and food safety is a major requirement in the salads, vegetables and fruit processing Fresh-cut industry. By means of Ultraviolet-C radiation technology the surface of vegetable and fruit products as well as of packaging materials and tools passed through the lock is disinfected efficiently, safely and reliably within very short times - and without using heat or additives.

Input of unwanted microorganisms into sensitive production areas is reduced by the UVC disinfection. Shelf life of products is increased, and value added is enhanced.

Another benefit is that drying of containers – as it needed to be done after spray disinfection – is no longer necessary. This new technology is ideally suited for separation of two rooms, e.g. low and high care. It is also suitable for extreme application areas with wet cleaning and for all temperature ranges.

Contact us for more info regarding UVC disinfection.

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What is NEW?

Healthy living is the new in thing, with this comes healthier eating habits. Starch is moving out and non-starch vegetables are moving in. With this said we have the perfect solution for all the various trends from spaghetti spiral veg, covered in our previous newsletter, to cauliflower rice. We will explore the new way of doing cauliflower rice with the Kronen KUJ V in this newsletter. Please visit www.eptech.co.za for more info on all the new trends.



We have revamped and updated our website for even more satisfaction. This has been coming for some time and we have put a huge number of hours in this all new exciting new website. You can now see more machines with a bigger variety. With the new navigating system, it is now easier than ever to find the perfect machine for your needs. However, if you rather want to discuss your options with us please do not hesitate to contact us for advice and peace of mind. www.eptech.co.za





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What is HOT?



The FAM Lifis.2® is a highly hygienic, flexible V-belt slicer used for cutting all sorts of vegetables, in particular leafy vegetables and fruit. Its large product opening guarantees a free and smooth passage of the product towards the cutting wheel offering maximum capacity. The machine easily handles products up to 180 mm in diameter and width (220 mm in case of leafy products).



Highlights:

- Extremely reliable performer for a very demanding high capacity market
- Top cut quality guaranteed by the Lifis cutting technology
- Fully focused on superior sanitation, high machine safety and easy maintenance
- Highly efficient machine design resulting in low maintenance and cleaning time
- FAM Lifis.2 delivers a very competitive cost of ownership



FAM



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What is HOT?

The cooking and eating habits have been changing over the past years. Healthy nutrition has come to the fore more and more. This includes the consumption of fruit and vegetables. Furthermore, the convenience sector gains importance. One new trend, which came to the centre of attention at the PMA Fresh Summit in New Orleans, USA, is the so-called vegetable rice, namely Broccoli and Cauliflower stems or also carrots cut in smallest pieces and resembling rice.

The KUJ V can make it

Such vegetable rice can be processed with the KRONEN cube, strip and slice cutting machine KUJ V in a very easy and quick way. Hence, you can cut small, oblong vegetable cubes using various attachments such as a format of 3 x 3 x 5 mm.

Once more KRONEN fulfils the need of the convenience and fresh-cut industry by making the optimum production of another promising fresh vegetable product possible.



The KRONEN high performance cube, strip and slice cutting machine KUJ V cuts vegetables, fruit, fish slices from 2 to 12 mm, strips from 2 to 20 mm and cubes of 3 mm up to 20 mm in exact and perfect cutting quality – in a single operation.

Here you can find: all benefits and technical information about KUJ V. We are looking forward to consulting you and to answer your inquiry!

KRONEN
Nahrungsmitteltechnik





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COMPANIES REPRESENTED

Sormac is based in Venlo, in the geographical centre of the European horticultural sector. Their plant is located there, but Venlo is also the location of their sales and service teams. Sormac's ambitions and activities are not limited to Venlo, the Netherlands and Europe: the world is our playing field! Eptech is the South African and Africa agent and service partner.

Sormac specialises in the development and production of machines for the vegetable processing industry, mainly potatoes, carrots, onions, leafy vegetables, cucumbers and bell peppers, like e.g. onion peeler, carrot topper, potato knife peeler, salad washer and leafy vegetable centrifuge. Besides stand-alone machines, Sormac supplies complete processing lines and technology, as well as a worldwide reliable service by a team of skilled field service engineers.



sormac 

Reliability, hygiene, precision and a long-life span is typical of all Sormac equipment as a result of the market-oriented development policy.

For over a hundred years, Sormac has been the leading specialist in developing and manufacturing machines and complete processing lines for the vegetable-processing industry. They have a wealth of knowledge and experience in mechanical engineering and technology related to the agricultural sector. This one of the reasons why Sormac is one of the world's leading companies in vegetable-processing equipment. Quality and reliability are part of their DNA: Sormac supplies machines that have been developed to perfection and really add value to the products of the customers.

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Until Next Time!!



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