





# THE VALUE OF

# AN IMPORTANT STORY

#### 40 YEARS IN THE MARKET OF SLAUGHTER PLANTS

Since 1967 SB Impianti, has been designing, developing and manufacturing a range of leading edge products for the food processing industry. The requirements of the food industry changed rapidly during the course of the last 40 years.

S.B. Impianti developed a close collaboration with all it's customer taking care of their challenges and considerations.

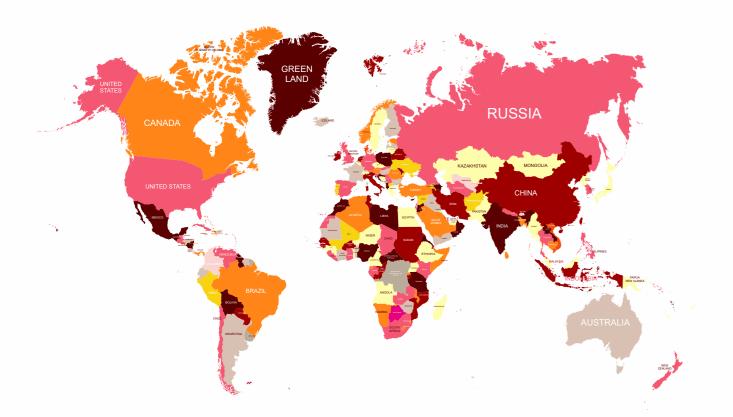
The poultry processing have always been focused on high grade fresh product, extra factors and criteria have had to be taken into consideration when looking at the production processes involved.

#### WORLD LEADERS IN TURKEY PLUCKING

The strict cooperation with international partner put SB IMPIANTI in the position to offer turn key projects for single processing plant & complete integrations, for this reason we hold a quote equal to 80% of the world market in the plucking of turkeys. The long time experience and wide

know-how carried by our team allowed SB IMPIANTI to achieve the highest quality and production standards. For this reason, to rely on us for the construction of your plant is a winning choice in terms of costs, reliability and speed.



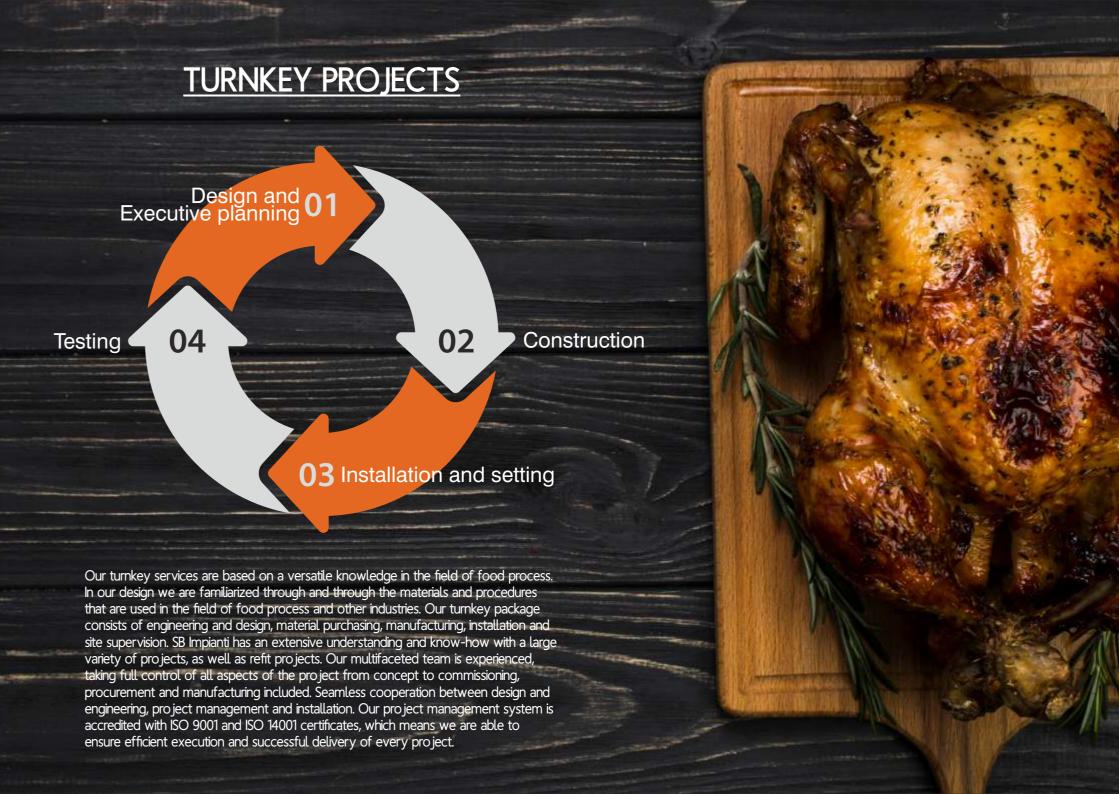




SB Impianti provides full plants, engineering and design services for the needs of companies and corporations operating in the food process sector.



At SB Impianti we strive to offer more value to our customers and employees. We are committed to our core values, which are integrity, responsibility, quality, innovation & excellence in long-term partnerships.



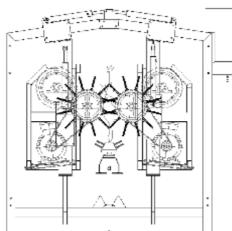


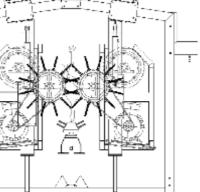
# SCT 3-350B THE REFERENCE POINT ATTACK PICKER

- The use of a counterrotator type picker in first position:

  \* Allows to pick up to 90% of the feathers with the firstmachine
- \* Reduces the number of the machines in line
- \* Cleans the difficult areas impossible to reach with finisher

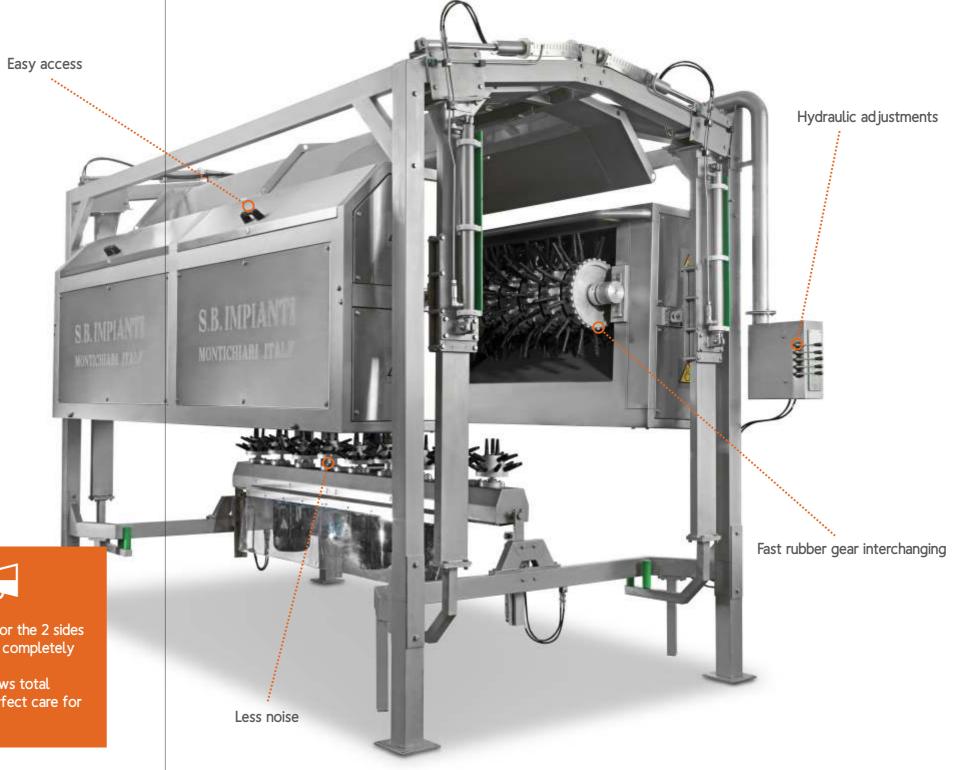
- \* Reduces wing breakage in picking
  \* Reduces skin damages
  \* Allows to lower scald temperature







flexibility and perfect care for breast and back.

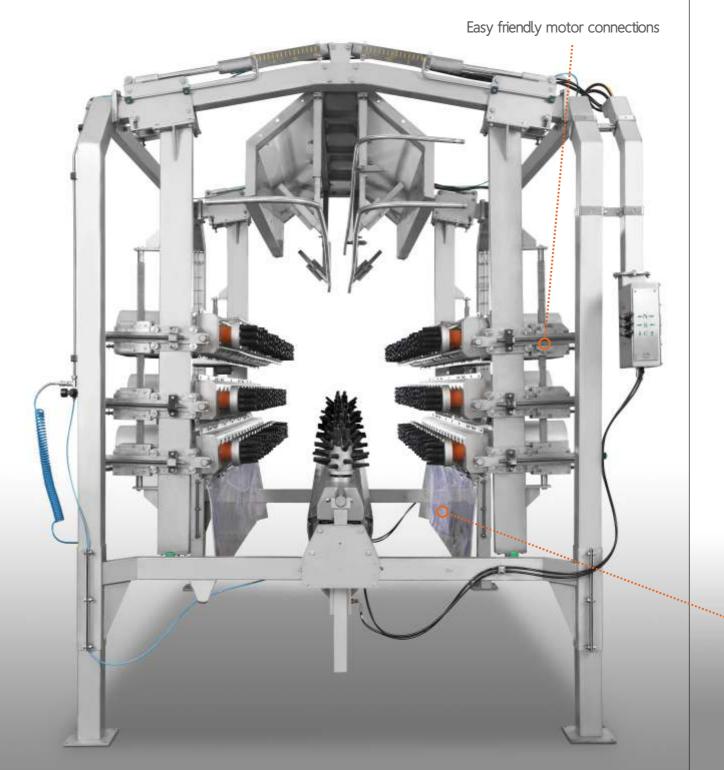


# B7-D16 FINISHER

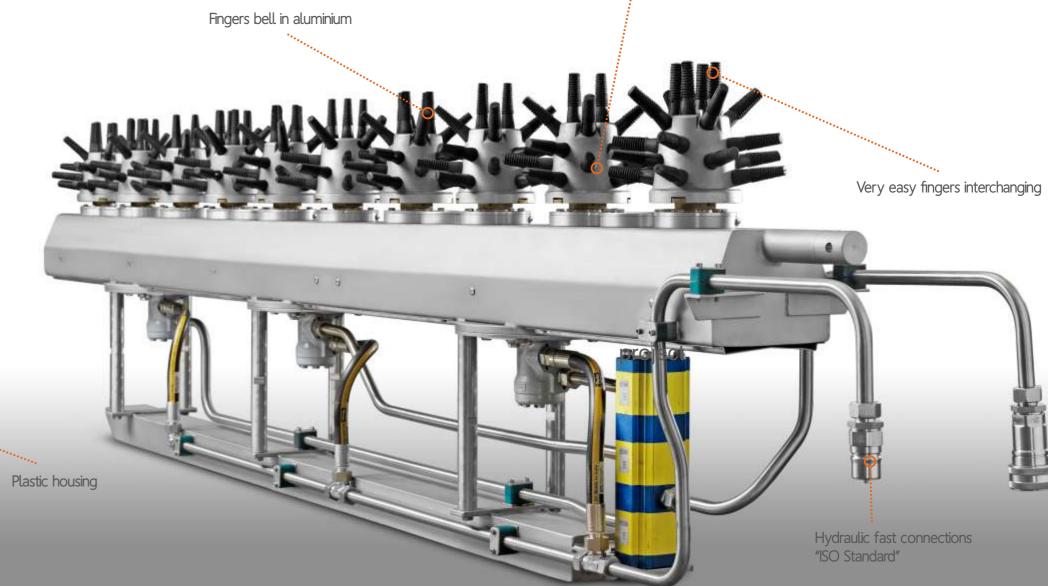
- \* Developed to allow the operator to adjust to every critical situation in a quick and precise way
- \* Opening and closing of the 2 sides (breast & back) are completely independent and operated by means of a simple hydraulic system
- \* All the single fine adjustment singularly dedicated to each of the side banks are totally independent and operated by means of an air tool.
- \* We run a pneumatic line with quick connection close to all 4 adjustment sides. The operator will easily move to shape the complete machine in the shortest time possible.
- \* Capacity: from 500 to 15.000 bph



Easy friendly quick adjust
Pneumatic line & quick connectors
Only 1 simple air tool used for the
adjusting the machine during
production easily
Hydraulic sides & bottom bank
adjustment



This solution avoid the everyday greasing



Reversible quill guide protection

Pressure spring for rollers







Completely built in stainless steel
Galvanised structure and stainless
steel components
Easy positioning/adjustment
Easy to clean
Height adjustment
Hydraulic height adjustment

Defeathering roller



# MSC QUILL PULLER

\*Most realible & compact tail feather puller on the market.

\*The SB Impianti Quill Puller can be mounted before or after the scalder, on curve or on a straight line.

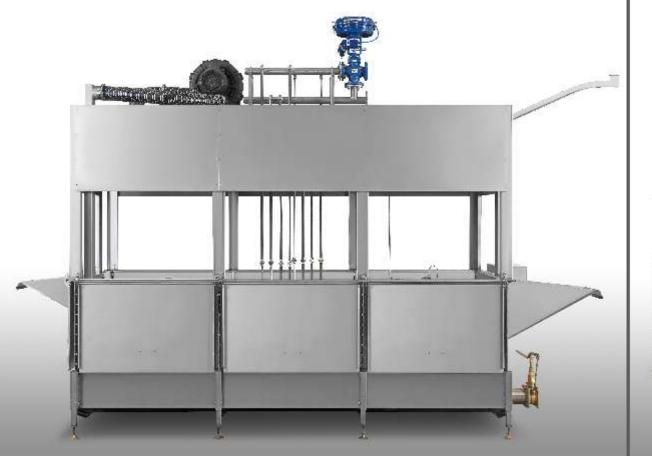
\*Remove 90% of the tail featherst

#### MORE POWERFUL

Exceptional performance for speed, accuracy and reliability







# MBA WATER BATH SCALDER

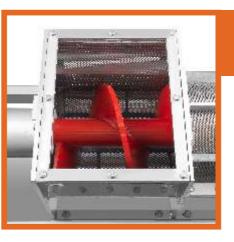
- \* Hot water or steam heat exchangers

  \* Automatic temperature control with 0.2 °C accurancy

  \* Completely made in stainless steel

  \* Fit every line capacity





# MPP FEATHER PRESS





#### MORE RELIABILITY

\* Single o double screw type to fit every processing line capacity



# Pneumatic widening Shackles guide Load-bearing structure in stainless steel Hydraulic lifting

# MPZ HOCK PICKER

\* The combination of a hock picker and a wing scalder gives the maximum efficency in the shortest space possible



Stainless steel structure
Hydraulic control
Pneumatic controls
Material compatible for use with
food products
Easy sanification
User friendly









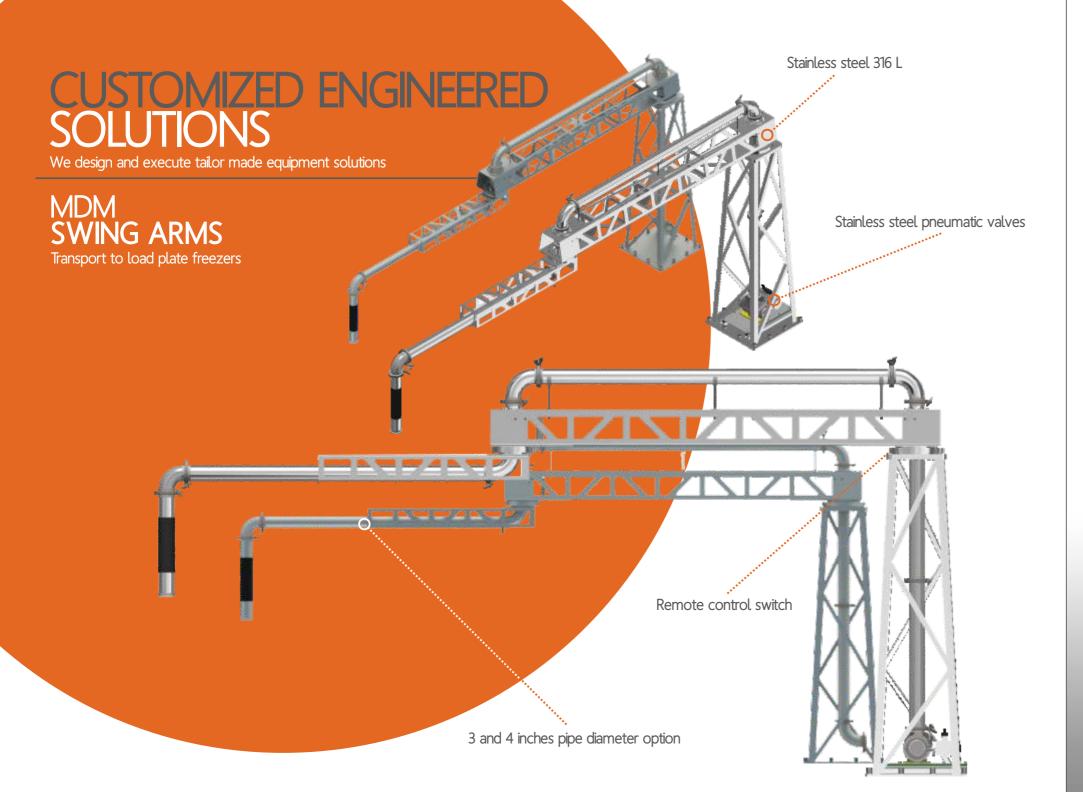
We supply custom-deisgned automatic tunnels to the poultry. Our Tunnels employ an air blast based system that provides uniformed conditioning to chill product.

Application of very low temperatures in a controlled environment enable a fast chill; typical cycle times range from 2 to 48 hours. Interfacing conveyor systems provide completely automatic, hands-free loading and unloading of product, precisely timed to achieve the desired temperature.

The integrated controls and automation designed for each system application allows for operator changes to the set retention time. The controls also delivercomplete tracking of all product within the system.

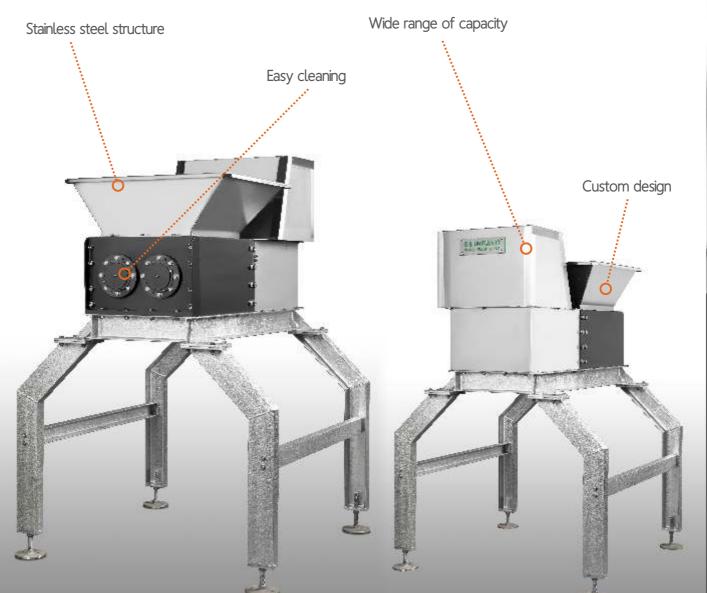
\* The use of automatized water sprays allows minimum weight loss.

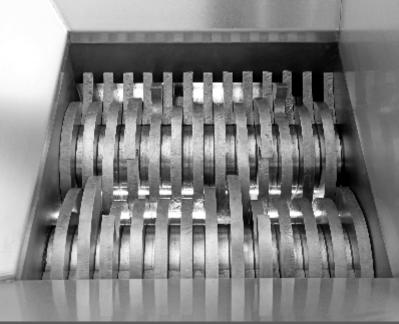
Complete treacebility





### CRASHERS

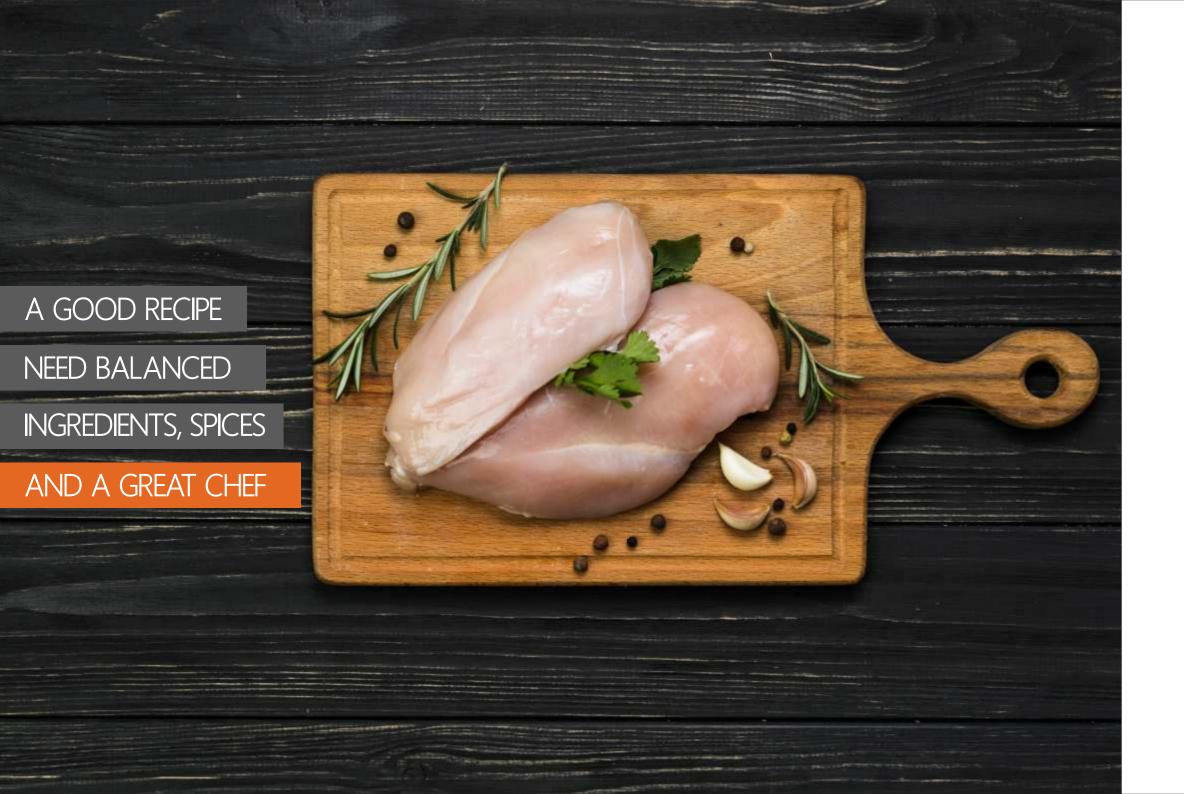






we provide crashers for different application with capacity til 12 tons per hour.

Completely made in stainless steel



SB Impianti is full of smart, driven people who care a lot more about getting it done, and the relationships we build, than about proving how clever we are. Bain's people truly become a valuable extension of our clients' teams. As a result, our people are a primary reason our clients would recommend SB Impianti to others.

Our "one team" attitude breaks down silos and helps us engage equally effectively from the C-suite to the front line. Our collaborative working style emphasizes teamwork, trust, and tolerance for diverging opinions. People tell us we are down-to-earth, approachable and fun.



We have a passion for our clients' true results and a pragmatic drive for action that starts Monday morning 8am and doesn't let up. We rally clients with our infectious energy, to make change stick.

And we never go it alone. We support and are supported to develop our own personal results stories. We balance challenging and co-creating with our clients, building the internal capabilities required for them to create repeatable results.

We work hard, but we don't take ourselves too seriously. We enjoy what we do and we laugh a lot...most often at ourselves.

IT FEELS DIFFERENT TO WORK WITH US.