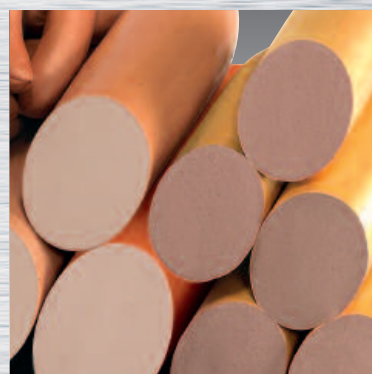


Reiser Sausage Making Solutions

Equipment and expertise to improve your sausage making process and profit.



MORE OPTIONS. BETTER SOLUTIONS.



Seydelmann



REISER

At Reiser, we are passionate about sausage making, and for more than 60 years we have been using that passion to help our customers improve their sausage making process and profitability. Our complete line of state-of-the-art sausage making equipment and unparalleled years of industry experience allow us to help our customers achieve their goals and remain successful.

The key to this success is building partnerships with our customers. We learn exactly what your objectives are so that we can then develop the correct sausage making process and suggest the most suitable equipment. From grinders to mixers to cutters to stuffers to linkers, we can provide the right solutions for your needs.

More importantly, with our equipment comes the expertise to help you produce your ideal sausage, exactly as you want it. We employ master butchers whose sole job is to work with our customers to help them make a better, more profitable product. We'll help you produce your sausage with the right color, particle definition, bite, taste, flavor, texture and shelf-life – and we'll work with you to develop a process that allows you to produce that same sausage over and over again.

Our goal is total customer satisfaction – this has always been the core of our business and where we have helped thousands of customers realize success. Partner with Reiser and prosper with the most experienced team of professionals in the sausage industry.



TEST BEFORE YOU INVEST.



TEST YOUR IDEAS AND OUR EQUIPMENT AT THE REISER CUSTOMER CENTER

If you want to develop new sausage products and processes, or simply test our sausage making equipment, we can help you

explore your options at our state-of-the-art Customer Center. Working with our application specialists, you can test our grinding, mixing, cutting, emulsifying, stuffing and linking equipment to optimize a process for your particular

product. You can operate all of our equipment – either as individual machines or fully automated lines. Our full test kitchen, complete with a smokehouse, allows you to prepare, cook and sample your finished product.

SAUSAGE MAKING EQUIPMENT

AMFEC

- Mixers
- Vacuum Mixers

Seydelmann

- Automatic Grinders
- Automatic Mixing Grinders
- Mixing Grinders
- Frozen Meat Grinders
- Mixers
- Vacuum Mixers
- Mixer-Grinders
- High-Efficiency Cutters
- Vacuum Cutters
- Cooking Cutters
- Cooking Vacuum Cutters
- Dry Sausage Cutters
- Konti-Cutter Emulsifiers

Vemag

- Stuffers/Fillers
- Inline Grinders
- Linkers
- Link Cutters
- Link Hangers

Reiser

- Rotoclaw Frozen Meat Grinder
- Comvair Emulsifier



ON-STAFF MASTER BUTCHERS

Reiser takes the art and science of sausage making very seriously. We know that customer solutions are as wide-ranging as their products – and that's why we employ a team of German master butchers. Their vast knowledge of sausage processing, recipes

and equipment, along with the latest consumer and regulatory demands, make them a tremendous resource to our customers.

Our master butchers have years of experience, hold masters degrees in Sausage Making and Meat Processing Technology, and have worked in meat processing plants in Europe,

Asia and the Americas.

These experts know how to consistently produce perfect sausage products and are willing to share that knowledge with our customers. In many cases, they actually train our customers in the art of sausage making.

These experts can help you every step of the way, from developing the correct process to selecting the proper machinery to refining your recipe.

Our customers know they can rely on our master butchers, along with our entire Reiser team of more than 100 worldwide after-sales support specialists, for practical and cost-effective sausage making solutions.





GRINDING

Reiser offers a complete range of German-made Seydelmann Grinders for all types of sausage applications and sizes. Seydelmann Grinders are used to process a wide variety of fresh and frozen materials and are engineered and manufactured to the highest standards to help processors achieve higher productivity and efficiency.

Seydelmann Grinders can handle both coarse and fine grinding and are perfect for all sausage (and non-sausage) grinding applications.

All Seydelmann Grinders are manufactured in Germany entirely of stainless steel. Smooth, polished surfaces and straight walls allow easy cleaning. Separation sets are available to remove bones, sinew and gristle, allowing you to improve product quality.

Seydelmann Grinders include:

- Automatic Fresh and Frozen Grinders
- Automatic Mixing Grinders
- Mixing Grinders
- Frozen Meat Grinders

Reiser also supplies the:

- Rotoclaw II Frozen Block Breaker

This rugged, Reiser-engineered grinder breaks up hard, frozen blocks without destroying the texture of the product.



Seydelmann Automatic Grinders

- Processes fresh meat and frozen blocks
- Angled configuration conveys product into working worm without bridging
- The speed of the feeding and working worm can be adjusted independently
- Hole plate diameters range from 130 mm to 400 mm
- Hopper capacities range from 300 liters to 900 liters



Seydelmann Automatic Mixing Grinders

- Grinds large pieces of meat and mixes in smaller pieces
- Mixer operates at two speeds in both forward and reverse
- Hole plate diameters range from 130 mm to 250 mm
- Hopper capacities range from 350 liters to 470 liters



Seydelmann Mixing Grinders

- Ideal for pre-mixing and grinding meat and fat to a uniform mix
- Unit can operate as a mixer only, a grinder only, or as a mixer/grinder
- Hole plate diameters range from 130 mm to 200 mm
- Hopper capacity of 300 liters



Rotoclaw II Frozen Block Breaker

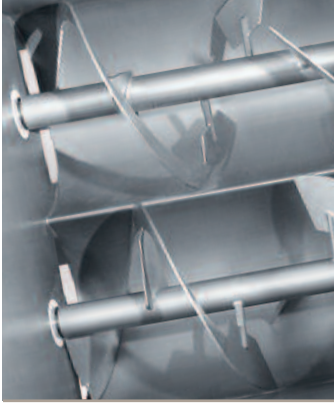
- Processes frozen blocks of meat into small pieces without destroying the texture of the product
- Handles block sizes up to 9.5" thick and 21" wide
- Production rates of up to 10,000 lbs. per hour
- Slow turning rotor breaks up blocks quietly



Seydelmann Frozen Meat Grinders

- Processes frozen blocks of meat, rind, fat and MDM as cold as -25°C (-13°F)
- Handles block sizes up to 900 mm x 500 mm x 200 mm
- Fed by a mobile angled conveyor belt with cross flights and a control unit for height
- Hole plate diameters of 300 mm and 400 mm

MIXING



Seydelmann Mixers

- Efficient mixing action increases protein extraction and provides a uniform distribution of all ingredients
- 2 separate mixing shafts, independently switchable – reverse/forward, slow/fast
- Hopper capacities from 600 liters to 4,700 liters
- Ideal for luncheon meat, ground sausages and hot dog emulsions



Reiser offers a complete range of German-made Seydelmann Mixers for all types of sausage applications and capacities. Seydelmann Mixers are ideal for uniformly mixing and distributing pre-ground meat and fat with salt, nitrites, nitrates, spices, liquids and additives.

Seydelmann Mixers can be used inline in sausage production between the grinder and the bowl cutter and are critical to producing a homogenous, consistent finished product.

Like Seydelmann Grinders, all Seydelmann Mixers are manufactured entirely of stainless steel. Smooth, polished surfaces, rounded edges and straight walls allow easy cleaning. They feature two mixing shafts that are independently switchable – forward and reverse at high and low speed – for total flexibility.

Seydelmann Mixers include:

- Mixers
- Vacuum Mixers
- Mixer-Grinders

Reiser also offers a complete line of U.S.-built AMFEC Mixers / Blenders:

- Standard Sani-Mix Blender
- Vacuum Sani-Mix Blender

The highly sanitary Sani-Mix is constructed entirely of solid stainless steel. The machine has no hollow tubes, pipes or shafts, eliminating any bacteria growth in those areas.

Seydelmann Vacuum Mixers

- Uses vacuum to improve curing and protein extraction, and control the pre-mix density
- Reduces air in product to extend shelf life, improve effectiveness of spices, and enhance taste
- Optional liquid CO2 or N2 cooling
- Ideal for wieners, franks and luncheon meats



Seydelmann Mixer-Grinders

- Cost-efficient combination of high performance paddle mixer and grinder
- Operates as a mixer only, or as a mixer/grinder
- Grinder hole plate diameters of 160 mm and 200 mm
- Hopper capacities of 1,300 liters and 1,800 liters
- Ideal for all types of coarse sausages with a clear cut



AMFEC Sani-Mix Blenders and Vacuum Blenders

- Unique Faster-Mix paddle and ribbon agitators mix faster and eliminate "logging" for a homogenous product
- Sani-Mix design features all solid stainless steel construction for the highest level of sanitation
- Capacities range from 200 lbs. to 15,000 lbs.
- Standard and vacuum models, both available with CO2





BOWL CUTTING

Reiser offers a complete line of German-made Seydelmann Bowl Cutters for all types of sausage applications. Seydelmann leads the industry in cutting technology and their Bowl Cutters are used worldwide to process a wide variety of fresh and frozen materials.

Seydelmann Bowl Cutters are perfect for all sausage applications that require mixing, particle reduction or emulsifying. They allow the flexibility to quickly change recipes and offer the highest levels of productivity. Product consistencies from coarse chopping to the finest emulsions can be achieved, all with a uniform mix.

Constructed entirely of stainless steel, Seydelmann Bowl Cutters are the most robust on the market and are built for decades of high performance. They are engineered and manufactured to the highest standards to help processors achieve the greatest levels of productivity and efficiency.

Seydelmann Bowl Cutters include:

- High-Efficiency Cutters
- Vacuum Cutters
- Cooking Cutters
- Cooking Vacuum Cutters
- Dry Sausage Bi-Cut Cutters

Seydelmann High-Efficiency Bowl Cutters

- Process everything from coarse grinds to the finest emulsions, all with the highest level of uniformity
- A variety of motors provide numerous knife, mixing and bowl speed options
- High-speed cutting extracts more protein from meat
- Separate electrical panel can be installed in dry room to reduce risk of water damage



Seydelmann Cooking Bowl Cutters

- Efficient solution saves time by chopping and cooking in one operation
- Extremely short cooking times preserve product structure, taste and aroma
- The combination of two processes into a single operation reduces product handling and the risk of bacteria contamination

Seydelmann Vacuum Bowl Cutters

- Vacuum improves protein extraction and increases moisture and fat absorption
- Produces a more stable emulsion and a sausage with improved color, firmer "bite" and better taste
- Reduces air in product to extend shelf life
- Homogenous emulsion ensures a consistent sausage weight and size



Seydelmann Cooking Vacuum Bowl Cutters

- Highly efficient solution saves time by combining chopping and cooking under vacuum into one operation
- Vacuum improves protein extraction, increases moisture and fat absorption, and produces a more stable emulsion
- Cooking under vacuum provides a much longer product shelf-life

Seydelmann Dry Sausage Bi-Cut Bowl Cutters

- Two separate, independently adjustable knife shafts provide extremely fast processing times, resulting in a minimal product temperature rise
- Produces a highly uniform mixture of all particle sizes for all types of fine and coarse sausage products
- High-capacity 550 liter bowl increases productivity



EMULSIFYING

Seydelmann Konti-Cutter Emulsifier

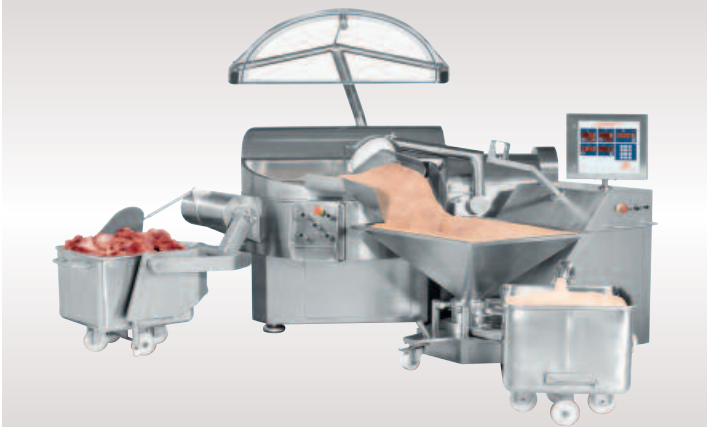
- Continuously produces highest-quality, stable emulsions ranging from extremely fine to coarse
- No metal-to-metal cutting plate contact, eliminating product contamination
- Built-in bone and metal trap
- Programmable Micro 114 digital controller
- Made in Germany



Reiser supplies two emulsifiers suitable for a wide range of sausage applications:

- Seydelmann Konti-Cutter
- Comvair Emulsifier

The Seydelmann Konti-Cutter and the Comvair are both high performance emulsifiers that produce consistently stable, high-quality emulsions.



No metal-to-metal cutting plate contact

Both machines feature a combination of interacting fixed and rotating cutting plates that provide the industry's most cuts per minute, even with the coarsest of products. A simple cutting plate change alters the texture of the emulsion from coarse to superfine. They can process up to 30,000 lbs. per hour.

The emulsifiers use a unique built-in bone and metal trap to remove foreign objects before they reach the cutting chamber without interrupting production. Nuts, bolts, bones and bits of plastic are eliminated before the final production stage, thereby reducing rework and damage to equipment.



Reiser Comvair Emulsifier

- Continuously produces highest-quality, stable emulsions ranging from extremely fine to coarse
- No metal-to-metal cutting plate contact, eliminating product contamination
- Built-in bone and metal trap
- Low noise level, even at full production speeds
- Made in USA



Both emulsifiers have no metal-to-metal cutting plate contact, which eliminates any wear to the plates and significantly reduces downtime and expensive maintenance. Typical operating costs are 2/3 less than competitive emulsifiers.

STUFFING



Reiser offers a complete line of German-made Vemag vacuum stuffers for all types of sausage applications. Models range from the Vemag 500 and Vemag DP5/DP6 for smaller applications to the HP-E and DP-E Series for medium to larger applications requiring the latest servo technology. With thousands of installations worldwide, all Vemag models have proven to be versatile, reliable, and easily adaptable to perform a wide variety of functions.

All Vemags are easily combined with special attachments to allow the machine to perform a wide variety of production tasks. From inline grinding to casing holding devices to length portioning machines to link cutters to automatic hanging systems, Vemag attachments will make you more productive and profitable.

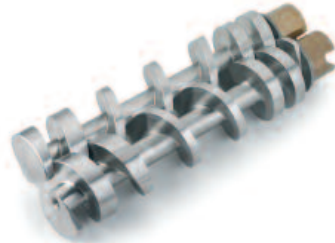
The Vemag is available with two types of feed elements – a double-screw pump or rotary vane pump.

Double-Screw Pump

- Vemag 500
- Vemag HP-E Series

Rotary Vane Pump

- Vemag DP5
- Vemag DP6
- Vemag DP-E Series



Double-Screw Pump

The powerful, positive displacement double-screw pump provides the highest level of portioning accuracy and smear-free stuffing. The double-screw transports product for filling from the feed to the outlet of the machine extremely gently and without product degradation – important for products containing large pieces. The virtually friction-free conveying of the product for stuffing guarantees gram accurate weight portioning. The broad range of double screw designs allows the machine to be adapted perfectly to suit different products and pumping outputs. The double screw can be quickly swapped out and is very easy to clean. *In fact, the entire pumping system consists of the double-screw and its housing – replacement of just these parts results in an entirely new pumping system.*



Rotary Vane Pump

The rotary vane pump is ideal for smaller products below 50g, more liquid-type products, and for small batches when products change frequently. It transports the product for stuffing extremely gently from the feeding unit to the machine outlet.



Vemag Inline Grinding and Separating

- The Vemag Stuffer's double screws drive the Inline Grinder, integrating grinding and separating with filling and linking
- Last cut occurs just before filling and linking, providing excellent product quality with very good color, a clear structure, even particle distribution and reduced smear
- *The Vemag double screw is the ONLY inline grinding system that provides a straight product path without curves or corners – improving food safety by eliminating any areas where product can reside and accumulate*
- Inline Separation removes bone, gristle, and foreign material





Vemag 500

- The perfect solution for smaller applications with virtually any sausage filling task
- Readily accepts a number of specialized attachments to easily provide customized solutions
- Utilizes the proven, positive displacement double-screw pump to gently transport and precisely portion product



Vemag HP-E Series

- A range of machine sizes perfect for medium to larger applications with more demanding sausage filling tasks
- Readily accepts a number of specialized attachments to easily provide customized solutions
- Utilizes the proven, positive displacement double-screw pump
- Features the latest servo technology for maximum filling rates
- Models include 10E, 12E, 15E, 20E, 25E, 30E



Vemag DP5/DP6

- The Vemag DP5 is the ideal vacuum stuffer for small plants with small batches and frequent product changes, especially sausages in natural and collagen casings. The Vemag DP6 is ideal for continuous filling.
- Readily accepts a number of specialized attachments to easily provide customized solutions
- Utilizes a rotary vane pump to transport and portion product



Vemag DP-E Series

- A range of machine sizes perfect for medium to larger applications with more demanding sausage filling tasks
- Readily accepts a number of specialized attachments to easily provide customized solutions
- Utilizes a rotary vane pump to transport and portion product
- Models include DP10E, DP12E and DP14E

LINKING



Reiser offers a complete line of German-made Vemag linking equipment that increases processing efficiency in all types of sausage applications. The wide range of linking solutions allow sausage makers to choose the right linker for their products and production requirements – from simple twist linking onto a filling table to automated, high-speed linking systems.

The sausage making experts at Reiser can help you match the right stuffer with the right linker and the right casing for your application. Vemag linkers are highly versatile and can process sausages in a wide range of sizes using all types of casings: natural sheep and hog, collagen, cellulose and plastic.

Vemag linkers allow processors to produce a consistently uniform product. Producing linked sausages with exact size and weight is easily achievable, even with natural casings.

Vemag linking attachments for smaller volume applications include:

- DHV841 Casing Holding Device
- LPV802 Length Portioning Device

Vemag LPV802 Length Portioning Device

- Patented casing holding device automatically links natural casings sausages that are *identical in weight, length and diameter*
- Specially sorted casings are not required, resulting in considerable cost savings
- Significantly reduces casings splits
- Processes sausages ranging in diameter from 15-42 mm



Vemag DHV841 Casing Holding Device

- An economical solution for twist linking sausages
- Ideal for simple linking straight onto the filling table
- Produces reliable, secure and very accurate twist links
- The DHV841 can process any size sausage in all types of casings – natural, collagen and cellulose
- Processes sausages ranging in diameter from 16-42 mm





HIGH-SPEED LINKING



Vemag LPG208 Length Portioning Machine with Twin Horns

- Two rotating linking horns significantly reduce casing change times (just 2.5 seconds) to dramatically increase production
- As machine stuffs one horn, operator loads the other
- Handles natural, collagen and cellulose casings
- Produces sausages with identical lengths and weights

Reiser offers a complete line of German-made Vemag linking equipment for sausage makers requiring high-volume production. These automated, high-speed linking solutions add the highest levels of performance to your line – increasing sausage production while reducing labor.

High-Speed Linker with Twin Horns

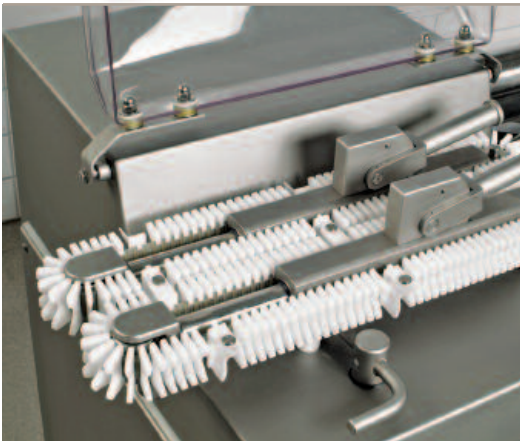
- LPG208 Length Portioning Machine with Twin Horns

The LPG208 is the fastest natural casing linker in the industry, featuring two rotating linking horns. As the first linking horn stuffs and links, the operator can simultaneously load a new casing onto the second horn. It's the most efficient use of your operator's time, delivering 30% - 50% higher output than other machines.

High-speed Linker with Twin Horns and Automatic Casing Loader

- LPG209 Length Portioning Machine with Twin Horns and Automatic Casing Loading Magazine

The LPG209 takes the LPG208 one step further with the addition of a casing loading magazine. It automatically loads collagen casings, and with a quick changeover, allows semi-automatic loading of natural casings.



Vemag LPG209 Length Portioning Machine with Twin Horns and Automatic Casing Loading Magazine

- The ultimate, high-speed solution for producing linked sausage in collagen, cellulose and natural casings
- Combines the benefits of the LPG208's twin horns with the automatic loading of casings

- Casing magazine automatically loads collagen and cellulose casings, reducing change times for the highest levels of production
- A quick changeover allows semi-automatic loading of natural casings to produce sausages with identical lengths and weights



LINK CUTTING & HANGING



Reiser offers a complete line of German-made Vemag link cutting and link hanging equipment that provide economical solutions to increase production of all types of sausage products. These attachments integrate seamlessly with Vemag linkers and deliver the highest levels of quality, performance, accuracy, versatility and production efficiency.

Link Cutting

- Vemag TM203 Link Cutter

The TM203 is an economical solution for cutting linked sausage into individual sausages. The system's transport belts guide the sausage through the cutting unit to ensure that cuts are exactly centered every time. The result is clean cuts, closed ends and superior looking sausages.

Link Hanging

- Vemag AH212 Link Hanging Machine

The ergonomically-designed AH212 eliminates the manual labor of hanging sausage by hand. It automatically hangs the sausages onto a long series of conveyed hooks. Once hung, the sausages can be easily removed from the hooks using a smoke stick. The identical spacing between hooks means that sausages are evenly distributed on the stick for uniform cooking.



Vemag TM203 Link Cutting Machine

- The TM203 is the perfect solution for quickly and economically cutting the linked sausage into individual sausages
- Processes fresh sausage in natural and collagen casings
- Produces quality closed ends and superior looking individual sausages.
- Increases production with up to 1,200 cuts per minute



Vemag AH212 Link Hanging Machine

- Perfect solution for smoked sausage applications
- The AH212 automatically hangs the sausages onto a long series of conveyed hooks
- The sausages are easily removed from the hooks using a smoke stick
- Reduces labor costs
- Integrates perfectly with all Vemag linkers





ALGINATE SAUSAGE LINE

Vemag CC215 Alginate Sausage Line

- Vemag coextrusion system produces sausages in edible alginate casings
- Alginate casings are a cost-effective alternative to more expensive natural and collagen casings
- Continuous, automated system significantly reduces labor and sausage production costs

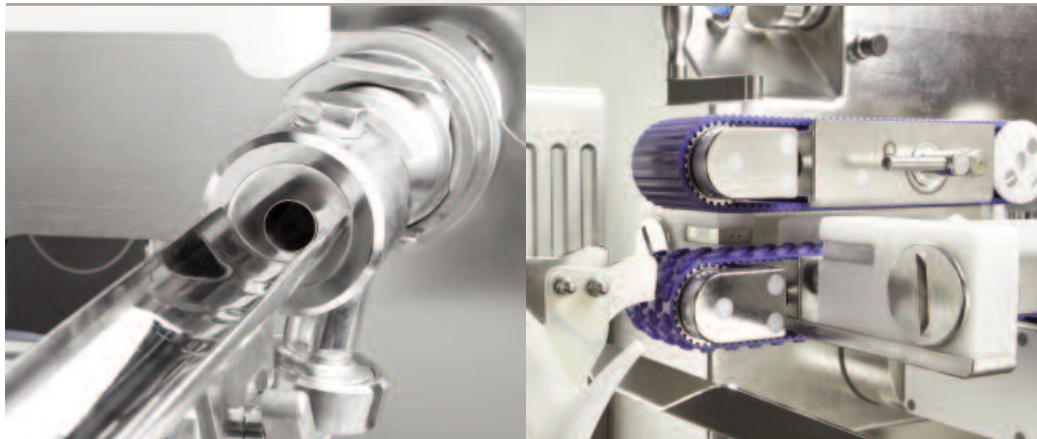


The Vemag CC215 Alginate Sausage Line from Reiser is a continuous coextrusion system that produces sausages in edible alginate casings. Alginate casings are a cost-effective alternative to more expensive natural or collagen casings and can significantly reduce labor and sausage production costs. The CC215 adds a high degree of automation and production efficiency to sausage production lines.

Alginate Sausage Line

■ Vemag CC215

The Vemag Alginate Line is a continuous coextrusion system and consists of two Vemag stuffers – one to portion the sausage meat, the other to pump the alginate. Both meat and alginate are delivered to the Vemag CC215 coextrusion head where the meat is encased in an alginate casing of uniform thickness. Upon exit from the coextrusion head, the alginate-encased sausage is sprayed with a calcium chloride solution to set the casing. The sausages can be hung, separated onto a conveyor, or placed directly into trays with the Vemag LL335 Link Loader.



Vemag LL335 Link Loader

- LL335 Link Loader automatically groups and places sausages directly into packaging
- Automated system reduces labor costs, improves hygiene and food safety
- Fully adjustable to allow loading and placement of sausage in a wide range of formats and trays



Link Loading

■ Vemag LL335 Link Loader

The Vemag LL335 Link Loader automatically groups and places sausages directly into packaging.



STUFFING AND CLIPPING

Vemag Stuffers from Reiser are fully compatible with all clipping machines, including those from Poly-clip, Tipper Tie and other leading suppliers. The Vemag Stuffer can be coupled with a clipping machine to produce all types of large-diameter deli logs, chubs, mini-chubs, rings, rounds, half-rounds and molded products.

The Vemag can keep pace with any clipping system. This electrically synchronized combination of equipment is perfect for high-speed production lines and delivers a continuous flow of exact-weight portions.



- The Vemag Stuffer easily combines with all clipping machines to produce a continuous flow of exact-weight portions
- The system is ideal for producing everything from large-diameter logs and chubs to rings, rounds and molded products
- Perfect solution for applications requiring high volume production



SAUSAGE FORMING

Skinless Sausage System

- Features a Vemag Stuffer and a Waterwheel multi-outlet flow divider engineered to fit virtually any size cook belt
- True *skinless* sausage with no casing or gel coating
- Ideal for applications requiring high volume production
- Perfect solution for breakfast sausage
- Produces both fresh and cooked skinless sausage



Reiser and Vemag provide a variety of sausage forming solutions, including systems to produce skinless sausage and sausage patties.

Skinless Sausage

- Vemag Stuffer and a Reiser-engineered Waterwheel

The Skinless Sausage system combines a Vemag Stuffer with an inline grinder and a Reiser-engineered Waterwheel flow divider. The system produces clear, uniform sausages with consistent size and weight. *The multi-outlet Waterwheel is sized to fit the need – any number of lanes to completely fill the cook belt.*

Vemag FM250 Sausage Patty Forming

- Easily produces gourmet sausage patties with a “handmade” appearance
- High-speed production of exact-weight patties
- Uses gentle, low pressure forming for a superior bite and texture
- Quick changeovers make it easy to produce a variety of patty sizes and shapes



Sausage Patties

- Vemag FM250 Patty Former
- DJM VacForm Plate Forming Machine

The Vemag FM250 produces the industry's most tender, best eating sausage patties. It uses gentle, low pressure forming to produce exact-weight patties with a handmade look.

The DJM VacForm Plate Forming Machine provides multiple-lane production with superior weight accuracy across all lanes. It uses low pressure to shape and form the product. This low pressure system dramatically reduces “squeeze loss”, which in turn significantly increases yields.

DJM VacForm Sausage Patty Forming

- Multi-lane production with superior weight accuracy across all lanes
- Complete belt coverage for maximum output
- Uses gentle, low pressure forming for a superior bite and texture
- Quick changeovers make it easy to produce a variety of patty sizes and shapes



Test your ideas and our equipment at the Reiser Customer Center.

The Reiser Customer Center provides you with the opportunity to test and develop new products and processes under the same conditions found in most food plants. The customizable 13,000 square foot processing room has space to run individual machines or fully automated lines. The Center also features a full kitchen for cooking and sampling finished products. The application specialists at Reiser can help you determine which system is right for your application.

The industry's leading customer service and support.

At Reiser, we know that it requires a dedicated and knowledgeable support network to guarantee a satisfied customer. With more than 100 worldwide support professionals, we've put together a team that is one of the best in the world. Not only are we experts on our full line of equipment, we also understand product applications. From research and development, installation, training and service...to telephone support, application specialists, and a huge inventory of spare parts, no other supplier can match Reiser's total commitment to its customers.

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Reiser Customer Center



Reiser Engineering



Reiser Help Desk



Reiser Spare Parts



Reiser Training



Leading the food industry in processing and packaging solutions.