

WE LOVE FOOD!



Leading Experts

The team at Process Dynamics are recognised as leaders in equipment, process and products. With both commercial kitchen and industrial processing backgrounds they have a deep understanding of what it takes to grow production capacity whilst maintaining product quality and driving down unit production costs.

Premium Quality

Process Dynamics partners with leading German equipment brands each of whom are recognised worldwide as leaders in their respective fields. All equipment is designed and manufactured in Germany ensuring not only high quality but strong after sales support both in applications and in service, where spare parts remain available for many years following purchase.

Experience Matters

Market leading equipment is only one part of the of total package. The know-how to match real world throughputs with desired and future capacity, flexibility and reliability are key to long term success of your business. Process Dynamics can help you right-size your equipment, aligning process flows, whilst allowing for modular growth.

Helping small businesses become big businesses

The trend to take artisanal food products from niche positions to wider distribution places many challenges on smaller production processes.

The success of these low volume artisanal products is often attributable to skilled hands, traditional equipment and traditional methods, which are either hard to obtain or inefficient and none of which are scalable when larger volume or lower cost production is contemplated.

Small scale traditional processing, revolving around small batches and hands on approaches, often using smaller, cheaper and relatively inefficient machinery quickly reaches its limits when faced with the challenges of increasing output and often controlling costs. Many times customers are not aware that there

are solutions out there that can assist with both these issues. However knowing the best machines that suit each application and matching output and product quality are the dynamics that only come from years of experience within this industrial processing sector.

The words industrial processing can conjure up visions of acres of factory area processing tonnes of raw material however in this context it implies that the processes and equipment are right sized for the planned output, will run without overloading and operate reliably and consistently for many years. These types of equipment are not built with a limited life span in mind. They can be maintained and where necessary repaired to last many years often retaining significant value as a trade in as needs change.



What Are Your Pressure Points?

- *Reduce labour costs*
- *Reduce the need for highly skilled trade workers*
- *Reduce processing times*
- *Reduce giveaway*
- *Reduce machinery breakdowns and service costs*
- *Increase yields*
- *Increase productivity though your site*
- *Increase food hygiene standards*
- *Increase consistency*
- *Automate manual processes*

We do it right

The team at Process Dynamics have over 70 years of combined experience. Experience in process, experience in products and experience in equipment. We understand how to automate your process, optimising labour and driving down unit costs, whilst maintaining quality and improving consistency and throughput. We specialize in providing upscaling solutions for small processing applications like kitchens, catering enterprises, butchers, meal solution and quick service restaurants to a centralised processing environment.

Contact us to find out how we can help transform your business. Call (03) 8658 1100

OUR PROCESSES

We can offer a wide range of solutions to your processing needs. Solutions that will improve productivity & product consistency, increase yields and reduce labour without impacting on product quality.



PREPARATION

*Sawing
Mincing
Forming
Emulsification
Portion Cutting*



CUTTING

*Portion Cutting
Slicing
Dicing
Chopping*



MIXING

*Mixing
Blending
Marination
Tossing
Massaging*



COOKING

*Steam Cooking
Blanching
Reduction
Baking
Sous Vide*



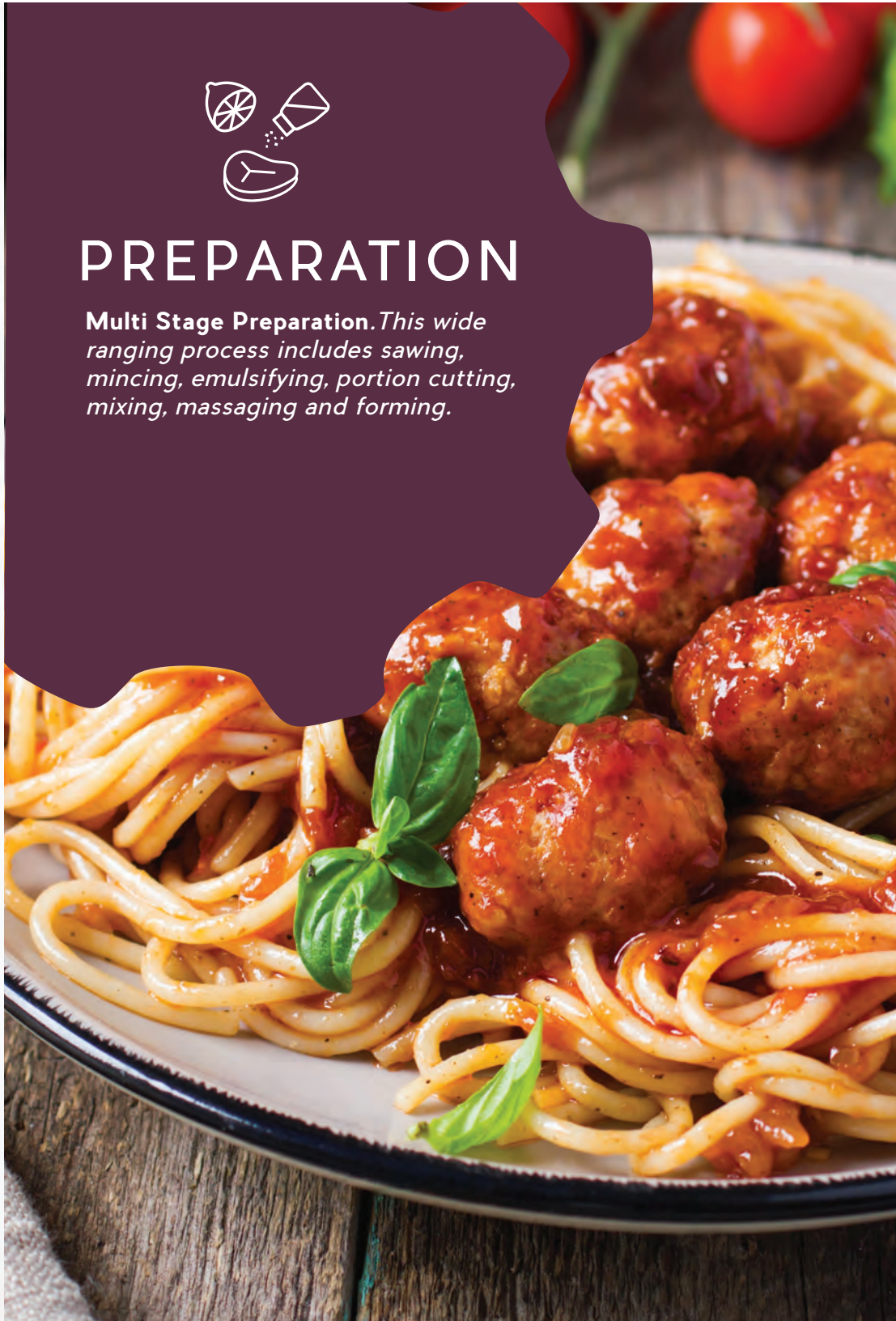
PACKING

*Vacuum Pack
Tray Sealing
Skin Packing
MAP*



PREPARATION

Multi Stage Preparation. *This wide ranging process includes sawing, mincing, emulsifying, portion cutting, mixing, massaging and forming.*



CUTTING

Cutting, portion cutting, slicing and dicing processes. *Size reduction to shape or weight is one of the critical tasks of any preparation process. Versatile cutting equipment is key to standardisation and reduced labour costs.*





MIXING

Blending, mixing, tossing, marination and massaging. *Where it all comes together. Doing this by hand will result in excessive labour and an inconsistent product and applications like processing under vacuum are not even possible.*





COOKING

Industrial batch cooking systems.
Only an industrial oven can provide the power required to achieve the best yields in the shortest possible time frame without losing product integrity or quality.



PACKAGING

Cook in the bag solutions. *From marination, through to cooking and storage this process has the potential to improve flavour and tenderness whilst providing extended shelf life which eliminates wastage due to preparation of unordered meals and reducing time to plate for your customers. Lots of wins to be taken here.*





OUR BRANDS

Our products are all sourced from reputable European manufacturers, all with a reputation for the highest quality. Our brands are well known for high processing efficiency with a low total cost of ownership and are designed for many years of service life.



Dicing
Slicing
Portioning



Cooking
Baking
Drying
Sous vide



Marination
Mixing
Massaging/
Tenderising
Salting



Mincing
Mixing
Sawing



Filling/dosing
Meat balls
Burgers



Emulsifying
Cooking
process
kettles



Vacuum
packing
machines
Tray sealing
machines



Tilting
kettles
Stirring/
agitating
kettles



ENGINEERS OF TASTE.

With a history going back over 60 years in the global cutting industry Trief are one of the leading German manufactures of dicers, slicers and portion cutters. They are the specialist when it comes to all things cutting and size reduction, with a clear focus on meat and cheese applications. With all its products designed and manufactured to the highest quality standards in Germany their machines have a long productive life and low maintenance costs.



Dicing



Slicing



Portioning



TASTE THE QUALITY

Reich have been established for over 100 years and for the last 60 have become market leading experts in cooking and smoking technology. Their German designed and manufactured units have a huge installed base both in Europe and worldwide. The Reich systems can be specified to your exact requirements whether you are cooking or drying sausages, baking meats or lasagna in ready meal trays. The systems can be offered in various sizes due to their modular construction from single trolley up to 12 trolley units.



Cooking



Baking



Smoking



Sous Vide



GET INSPIRED BY OUR DIVERSITY!

Over the last 50 years Vakona have become a technology leader in vacuum mixing and tumbling machines, mixing and blending machines and injecting and pickling technology for the food industry. Their various ranges of machines means that they will have an application for something you are currently doing manually, be that marination of meats, mixing of salads, preparing burger mixtures, tenderising meats or tossing a salad.



Mixing



Marinating



Massaging/Tenderising



Injection/Marination



GOOD CUT.

KOLBE has been a premium specialist for high-quality butchery technology for over 65 years. With its extensive range of meat grinders and band saws, it offers technology perfectly adapted for all meat processing companies from specialty butchers to supermarkets to industrial cutting plants.



Mincing



Mixing



Sawing



FILLERS AND FORMERS

With a range of vacuum fillers and dosing lines REX have the right device and accessories to meet all your filling and forming needs. The vacuum filling machines can be offered in a range of sizes depending on your required output and portion sizes. These fillers are fully programable and adjustable to suit your products and with an integrated vacuum system ensure a precise and consistent filling portion. These units are the basis of our portioning and depositing solutions and various attachments can then be added to give a fully automated and controlled system.



Filling and Dosing



Meat Balls



Burgers



UNCOMPROMISING CUSTOMER ORIENTATION

Stephan Machinery GmbH specialises in designing and building machines and plants for food production processes. It has 60 years of experience in the food industry, supplying many leading food brands with customised machinery that supports their production processes and enhances efficiency. With a wide range of processing from emulsifying, cutting, mixing, heating and cooling are all possible within the one machine.



Emulsifying



Dips and Sauces



Cooking Proces Kettles



REFRESHINGLY DIVERSE

For over 50 years Boss Vakuüm have recognised that the success of your product hinges in no small part on the presentation. They support you with ideas, materials, and their network for creative packaging solutions that set your product apart.



Vacuum Packing Machines

Tray Sealing Machines



TILTING AND AGITATING KETTLES

Thissen & Stecher industrial agitator tilting kettles, have been designed to meet the increasingly higher demands placed on hygiene, food safety and energy consumption. The basis of the industrial tilting agitator kettle is formed by more than 80 years of experience in constructing equipment.



Tilting Kettles

Stiring/agitating Kettles

ABOUT US



ANDY SCHURGER

Andy comes from a strong engineering background having been in and around food processing for over 25 years. From that he has great deal of knowledge around all facets of processing in the meat and value-add sector and, in more recent years an in-depth understanding and practical knowledge of the ready-meal sector.

Having worked closely over many years with his father Horst, who is a German Master Butcher, developing long relationships with many of Germany's leading equipment manufacturers, he is certainly Australia's leading expert in the methods, processes and equipment needed for sustainable success in industrial food preparation and production. Andy is passionate about seeing his customers succeed and has a depth of knowledge over a wide spectrum of product applications.

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email Andy@processdynamics.com.au



LUKE CROSTON

Luke has been cooking for over 20 years, training with and working for such names as George Calombaris and Serge Vieira at a number of hatted and starred establishments, both in Melbourne and overseas. After the huge success of the Made Est restaurants following his return to Melbourne in 2012, he spearheaded the establishment of a production kitchen to service these outlets, whilst also servicing event based catering such as the Australian Open and more lately the FMGC and direct consumer markets. His wide range of experience in fine food preparation and his unique skills in planning and executing the transition from restaurant kitchen to production kitchen make him ideally qualified to assist you with your growth plans.

mobile 0467 662 220

email Luke@processdynamics.com.au

In-house service team

Process Dynamics has its own in-house service team of factory trained technicians, capable of maintaining and repairing all the brands that we supply.

We carry over \$2,000,000 worth of spare parts and are certainly able to meet all of your day to day parts needs for wear items and common failure points. In the event that we don't carry stock, parts are generally available in around a week, direct from the manufacturer in Germany.

With teams in both Sydney and Melbourne we are able to provide an on-site breakdown service, workshop rebuilds, programmed and preventative maintenance programs, service inspections, spare parts and operational support. Ask us about a PM program designed specifically around your equipment, usage and operational requirements, to give you more certainty over your maintenance spend and more certainty over your process up-time.

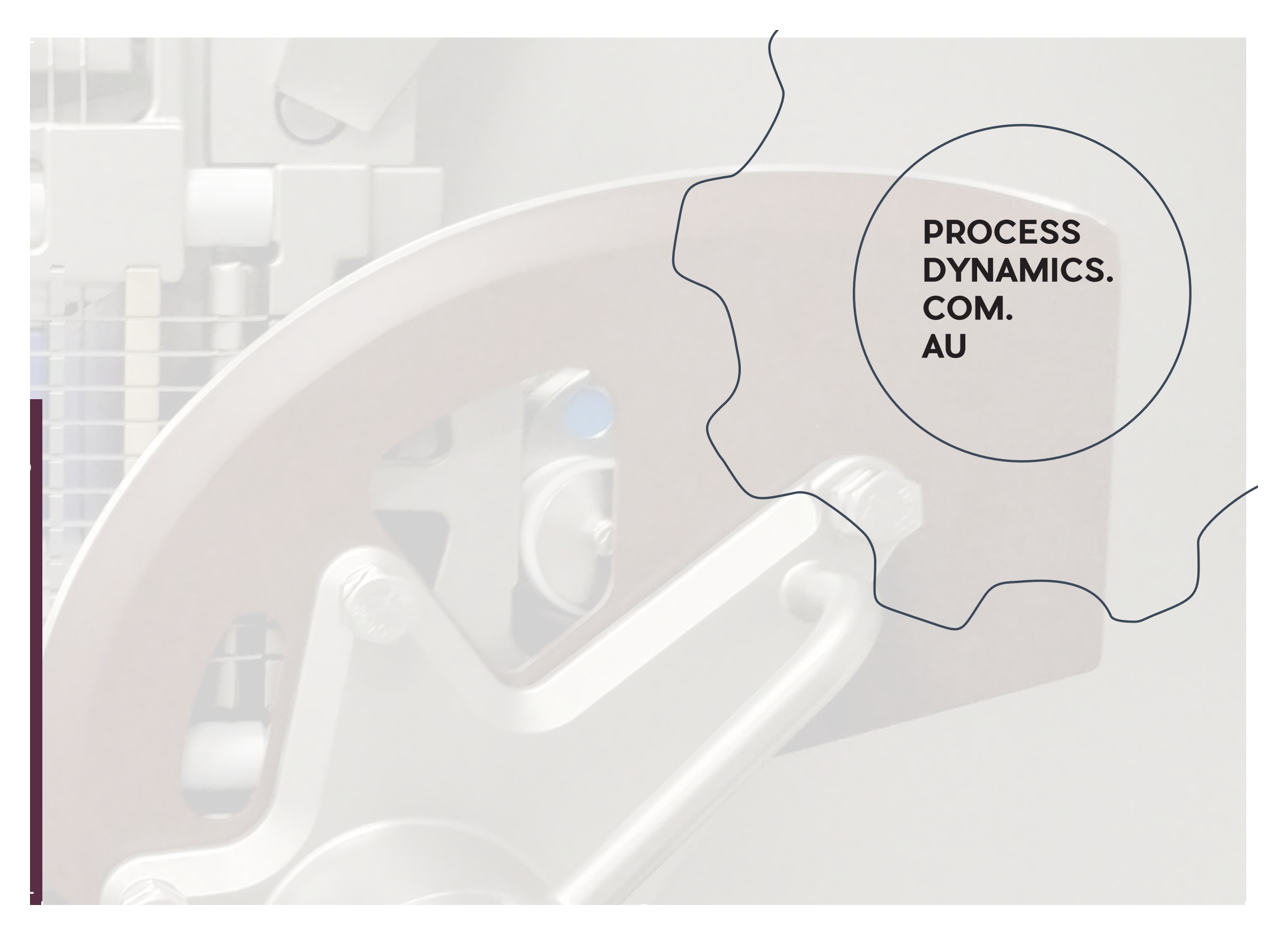
Australia's largest fleet of rental processing equipment

For those sudden production surges or for new product development we also have Australia's largest fleet of rental processing equipment, dicers, slicers, portion cutters, vacuum fillers, bowl cutters, mincers, tumblers, injectors and more.

For process and product support, not only do we have a very experienced team here in Australia but we also have a direct

relationship with the manufacturers and designers of the equipment, which can help us to resolve your tricky or persistent issues.

And if you want some assistance to develop a new product or process, Andy or Luke can work with you to make it happen in our state of the art, fully equipped development kitchen.



**PROCESS
DYNAMICS.
COM.
AU**

