



Let's work together!



FOOD PROCESSING



SELO – YOUR PROFESSIONAL FOOD PARTNER FOR OVER 75 YEARS

Product innovation has become the trend in the food industry as a result of the radical changes in lifestyle of the consumer. Flexible and innovative processing equipment is essential to enable this demand.

Selo is the supplier of various innovative machines and systems for the processing and packaging of viscous or non-homogeneous liquid food and wet pet food products. Our company consists of over 100 employees who have built a stable relationship with their worldwide customers over the years.

With our experience regarding mixing, cooking, emulsifying and homogenisation, our knowledge about laws and regulations in the food sector and our many years of experience, we offer reliable solutions. Besides our

large scale of technical experience, our food technology engineers and our testing facility, we can provide the best support regarding recipe development and validating.

Whether it is a standard or a customised solution, Selo delivers it turnkey.

After the installation and commissioning we provide customised training and maintenance. Selo keeps your installation in a reliable condition for uninterrupted production which results in reducing costs in the long-term.





FOOD PROCESSING



Selo provides both standard and tailor made turnkey solutions.

Selo's business philosophy is based on the slogan "Technology before engineering". With this approach, your product comes first.

Selo provides CIP (clean-in-place) and SIP (sterilise-in-place) systems. In our own testing facility, process steps can be simulated and test batches can be produced. In addition to the desired product parameters, also the latest standards in the field of HACCP, EHEDG and safety are taken into account.

Selo supplies process solutions, using state of the art techniques such as laser welding for the production of the vessels and orbital welding for the piping.

Last but not least, Selo acts accordingly, with regard to working procedures, based on ISO 9001.

— STANDARDIZED SOLUTIONS WITH SERVICE AND RECIPE DEVELOPMENT

SOUP SYSTEMS

Selo is the supplier for fully automated process and production solutions for the preparation of ready-made, pasteurised, fresh soups. The soup systems can be developed and configured tailored to your needs.

Our soup processing solutions are characterised by an efficient design and the right choice of materials. The soup systems are hygienic, user-friendly and easy to maintain by default.



SAUCE SYSTEMS

Selo produces fully automated process and production lines for cooked, pasteurised and cooled sauces, such as pizza sauce, pasta sauce, spaghetti sauce and meat/vegetable sauces (with or without pieces).

Features & benefits

- Short heating time
- Extensive range of ingredients can be used
- Optimal colour preservation
- Quick change over
- Minimal waste due to compact design
- CIP prepared/CIP in CIP/external CIP prepared
- Smooth homogene sauces and sauces with vegetables particles
- Optimal return on investment

“ALL OF OUR SOLUTIONS ARE AVAILABLE IN VARIOUS BATCH SIZES.”





MAYONNAISE & DRESSING SYSTEMS

Selo supplies fully automated process and production systems for cooked, homogenised, pasteurised and cooled products, such as mayonnaise and dressings. We globally supply different systems for the production of mayonnaise and dressing which always meet the highest standards regarding hygiene and quality. Systems are available for batch and continuous production.

Unique characteristics

- Homogenisation guaranteed
- Circulation over homogeniser
- Hot and cold processing possible
- Optimal colour preservation
- CIP prepared/CIP in CIP/external CIP prepared

KETCHUP SYSTEMS

Selo offers two options regarding the production of real ketchup and starch-based ketchup-like sauces: the batch and the continuous units. Both solutions are well-suited for the production of real ketchup, starch-based ketchup and sauces, like gipsy sauce and 'Schaschlick' sauce.

The production of larger batches of ketchup and other sauces result in lower cost prices. The systems are easy to operate and to clean so the change over time is reduced to a minimum. The continuous line is very suitable for the production of high volumes and ensures a continuous flow of production. This results in an optimal cost efficiency.





BABY FOOD SYSTEMS

Producing baby food is a special niche in the food industry: it is vital that the baby food systems meet the highest hygiene requirements. Selo supplies systems that are fully automated. The range of machines of Selo are suitable for homogenised, cooked, pasteurised and cooled baby food products.

Naturally, Selo is able to produce other substances that have to meet the same high standards. The systems produce baby food suitable for babies from 4, 6, 8, 12 and 15 months old.



BAKERY INGREDIENTS SYSTEMS

Selo supplies solutions that are suitable for the production of wet bakery ingredients. Our systems produce the toppings for patisserie, desserts and cake. These toppings are jelly products with fruit as the basic ingredient, such as jam, berries or cherries. Also fatbased creams such as custard, caramels or chocolate sauces can be produced.

Unique benefits

- High product integrity
- Quick change over
- Minimal waste due to compact design
- Designed for high viscous end product
- Both IQF and fresh fruit can be used
- Recipe control via HMI, constant quality
- CIP prepared/CIP in CIP/external CIP prepared

"SELO PROVIDES BOTH STANDARD AND TAILOR MADE TURNKEY SOLUTIONS CONFIGURED SPECIFICALLY FOR YOU."





FRUIT SYSTEMS

Selo supplies fully automated process and production lines for preservative free cooked, pasteurised and cooled products, such as toppings for desserts. Our systems make toppings based on fruit that resemble jelly. The fruit toppings are often used for desserts and pies, e.g. jam, berry or cherry topping on a cheesecake. It is vital that the fruit used for desserts are aseptic – meaning that they are sterile, free of germs. Selo's systems distinguish themselves from the traditional preservative industry by means of sterilising the packaging in advance. The fruit is then processed (pasteurised, for example) and packaged completely sterile.

Main advantages

- High fruit integrity
- Applicable for IQF, SO2 and fresh fruit can be used
- Homogeneously distributed end product
- Validated process
- Easy maintenance
- Controlled aseptic conditions at all time
- Quick change over
- Minimal waste due to compact design
- CIP prepared/CIP in CIP/external CIP prepared

JAM/MARMALADE SYSTEMS

Selo produces fully automated process and production lines for cooked, pasteurised, and cooled products, such as jams and marmalade. Selo offers a range of different systems. Manufacturers offer jam without chunks, completely homogeneous. On the other hand, there is the desire to actually keep the pieces of fruit in the product. We will determine your exact wishes and will give you advise on which system is most suitable for your product(s).

RECIPE DEVELOPMENT

In the Selo testing facility our application experts can assist you in creating the most suitable recipe for your requirements. Besides validation of your recipe, also research and development is essential for our technology team. Criteria is finding the ultimate solution for your application and developing innovative equipment suitable for your product(s).





SERVICE & AFTER SALES

Producing against low costs without compromising on quality and flexibility is the key issue nowadays in the food industry. The key is to keep your installation in reliable condition for uninterrupted production and thereby reducing costs in the long-term.

The reliability of your machinery, means of production, and processing equipment will, in the most part, be determined by the maintenance policy. The primary objective is to minimise waiting times and downtime. Preventive inspections and maintenance, as well as the timely replacement of wear parts, ensure breakdowns and downtime are kept to a minimum.

Good maintenance prevents failure costs, therefore reliability is our goal. To realise this, Selo service & after sales department provides maintenance, spare parts, training, direct support, remote support and additional services like assistance in machine relocation and overhauling.

Selo can take care of the preventive maintenance based on a customised service contract. Our service team consists of helpdesk support/service callers, mechanical engineers, electrical engineers and software engineers whom are available 24/7 and will solve your mechanical and automation issues expertly.

For more information:
✉ service@selo.eu



TRAINING

Selo supplies turnkey solutions. Vital for the best working condition of the installation is to train the local operators. During operator training, topics like machine operation, recipe, ingredient handling and ensuring reproducibility will be handled.

Besides operator training, additional customer-specific technical training can be supplied. This course is application-orientated and is intended for technicians responsible for the first and second-line maintenance.

During the training, on-site or in our R&D Centre, the focus will be on installation, maintenance of the system and replacement of parts. Also troubleshooting and making backups will be part of the program.

For more information:
✉ training@selo.eu



AUTOMATION



The food processing solutions continue to require more automation intelligence. Selo's supply includes a dedicated automation solution in order to operate and manage the process installation and providing management information.

The industrial and production automation solutions are developed by Selo based on a wealth of experience.

The automation solutions ensure:

- Constant product quality;
- Easy to operate installation;
- Lower downtimes;
- Energy efficiency;
- Management reporting for good insights.

The automation solutions are modular, different control and management options are available such as;

- Recipe control;
- Batch logging;
- Visualisation;
- Track and trace;
- Alarm logging;
- Set point management;
- Operation and maintenance management.

The solutions are compatible to interface with many standard ERP solutions and all systems have the opportunity for remote access.

For more information:

✉ service@selo.eu



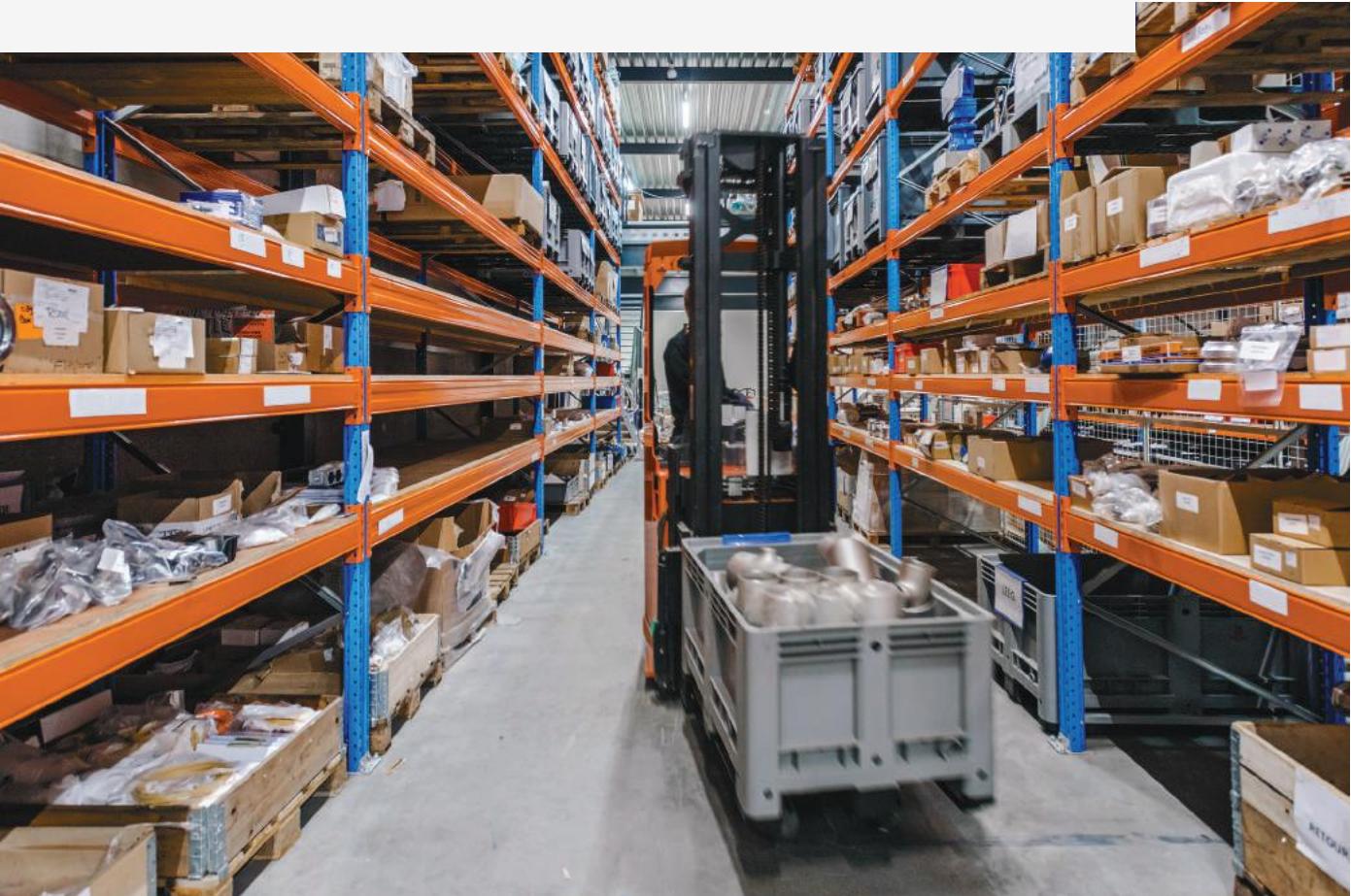
SPARE PARTS

Selo has a dedicated spare parts team available for all your spare part needs, this ensures a fast and efficient delivery of the required parts. Ordered parts, if on stock, will be sent instantaneous, in order to minimalise downtime.

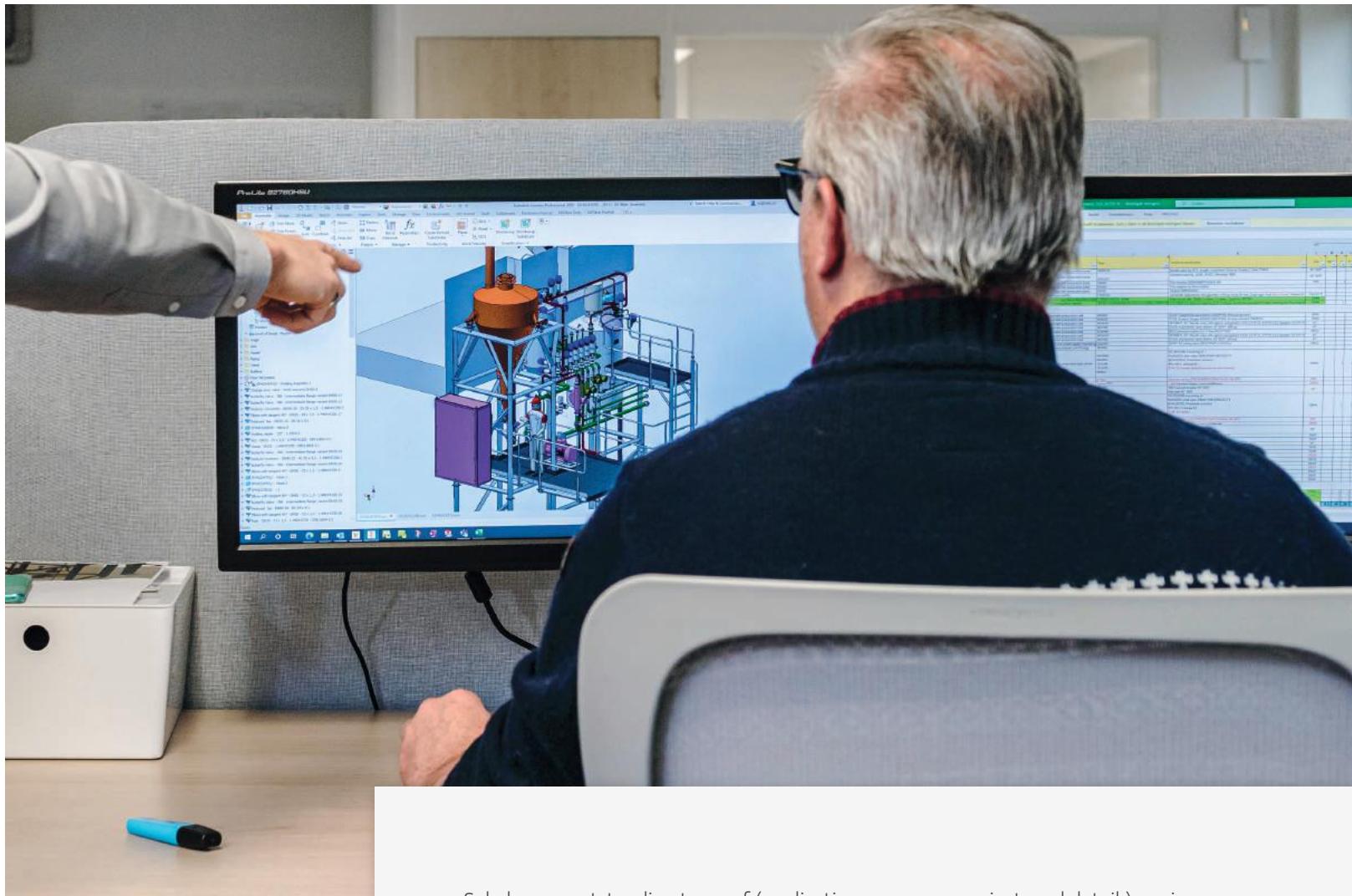
Your production process will continue optimally thanks to this fast service. Thanks to our well-trained service team, we can provide expert advice, ensuring that your production is as efficient as possible by having the right parts available.

For more information or spare part enquiries:

✉ spareparts@selo.eu



ENGINEERING



Selo has an outstanding team of (application-, process-, project- and detail-) engineers whom are well educated and qualified for the job. The team is skilled in food technology and has a long experience in the food industry. Selo's engineering team develops state of the art standard or customised food processing applications, with high requirements on food processing and (food) safety. Selo's entire dedicated team will support you with your specific production process needs.

Partner approach

Selo's partner approach includes that our application engineers will participate in your local or global team to share our knowledge and experience. Together with your own team, our application engineers will develop your "core design".

Selo's partner approach ensures a smooth execution of the projects according to your "core design". Selo's team is experienced in executing projects around the globe, this with respect to local cultures, goals and values.

We strive for a sound cooperation with our clients by maintaining contact, evaluating and always welcoming any feedback.



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