
TUMMERS


TUMMERS


TUMMERS
FOOD PROCESSING SOLUTIONS

CONTENTS

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"OUR MISSION HAS ALWAYS BEEN TO **INNOVATE, CREATE AND MAINTAIN** MACHINERY AND SERVICES OF UNPARALLELED QUALITY FOR **THE FOOD PROCESSING INDUSTRY.**"

FOREWORD

As I write this foreword, I reflect with pride on the nearly five-decade journey of the Tummers organization. Founded by my father, Fons Tummers, in 1976 as "Tummers Machinebouw B.V.," our company set out to establish a clear and impactful presence in the agricultural sector and crop processing industry.

At the turn of the century, we evolved our name to "Tummers Methodic," emphasizing our unique engineering approach. This evolution mirrored not just our growth but also the significant changes in our markets. We consistently pushed ourselves to meet and exceed higher expectations.

Our mission has always been to innovate, create, and maintain machinery and services of unparalleled quality for the food processing industry. In 2014, to better reflect our dedication and specialization, we rebranded as "Tummers Food Processing Solutions." This name underscores our commitment to thinking outside the box and delivering the highest quality solutions by attentively listening to our clients and markets, and by developing sustainable practices.

We are pleased to share with you a glimpse of Tummers in this stylized corporate brochure, a testament to our ongoing journey of innovation and excellence.

Best wishes,

Erwin Tummers – Owner/Chairman Tummers Group

THE TUMMERS TIMELINE

1982

FIRST INSTALMENT
FLAKE LINE

1976

FOUNDED AS REPAIR SHOP
FOR MACHINES

Technisch Centrum Tummers

1983

MOVE TO
HOOGERHEIDE
MAIN OFFICE

Tummers have already been in business for almost 5 decades. By always working hard, we have become the market leader in the development and production of potato flake lines. This timeline shows several of our biggest milestones, but these do not even cover our broad history by far. Over the years we have been through many special moments and these experiences cannot be shown on just two pages.

Also, because we are evolving ourselves continuously, many new moments will be added to our timeline in the future. Therefore, for now, it is just our honor to show you our greatest events of the past 50 years!

FIRST
FLAKE LINE
INSTALMENT IN CHINA

1999

2016

HANDOVER TO
2ND GENERATION

2021

STATE OF THE ART
NEW FACILITIES

2022

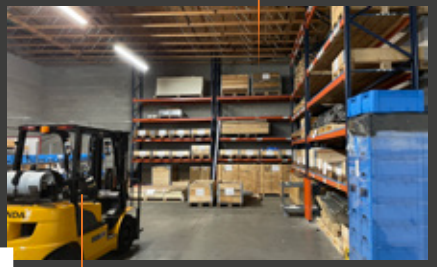
NEW OFFICE IN
HOOGERHEIDE

2003

AQUISITION R.
SIMON DRYERS LTD.

TUMMERS KIRON INDIA

2024



NEW OFFICE IN
INDIA AND US

TUMMERS GROUP

The Tummers organization has traditionally focused on developing, producing and maintaining machines for the potato processing industry. In 1976, the family business started out as a machine building factory and maintenance partner for the flourishing potato industry in the province of Zeeland in the Netherlands.

Since then, the company has grown to be an influential designer, producer and service provider of both machines and complete production lines for the international potato processing industry. The Tummers 'Group' now comprises several companies next to Tummers Food Processing Solutions with in total more than 250 employees, operating around the world.

TUMMERS METAL SOLUTIONS

Located next to the Group's headquarters in Hoogerheide in the Netherlands, Tummers Metal Solutions started out as the production department of Tummers Machinebouw B.V.. Since then, the department has grown to become highly successful in its own right as a part of the Tummers Group.

Tummers Metal Solutions nowadays employs around 80 employees and undertakes a great range of work in metalworking disciplines. The company is well-known for its laser-cutting, rolling, welding and assembly. Tummers Metal Solutions has also built up a large circle of clients outside the Tummers Group. These days, only 7% of its activities are directed at production for the other businesses within the Group.

TUMMERS SIMON DRYERS TECHNOLOGY

In 2003, the Tummers Group acquired the renowned English company R. Simon Dryers Ltd., a global leader in drying techniques across various industries. This acquisition integrated Simon Dryers into the extensive array of services and products offered by the worldwide Tummers Group, leading to the rebranding as “Tummers Simon Dryers Technology.” With a history dating back to the late nineteenth century, this company boasts a robust and diversified foundation.

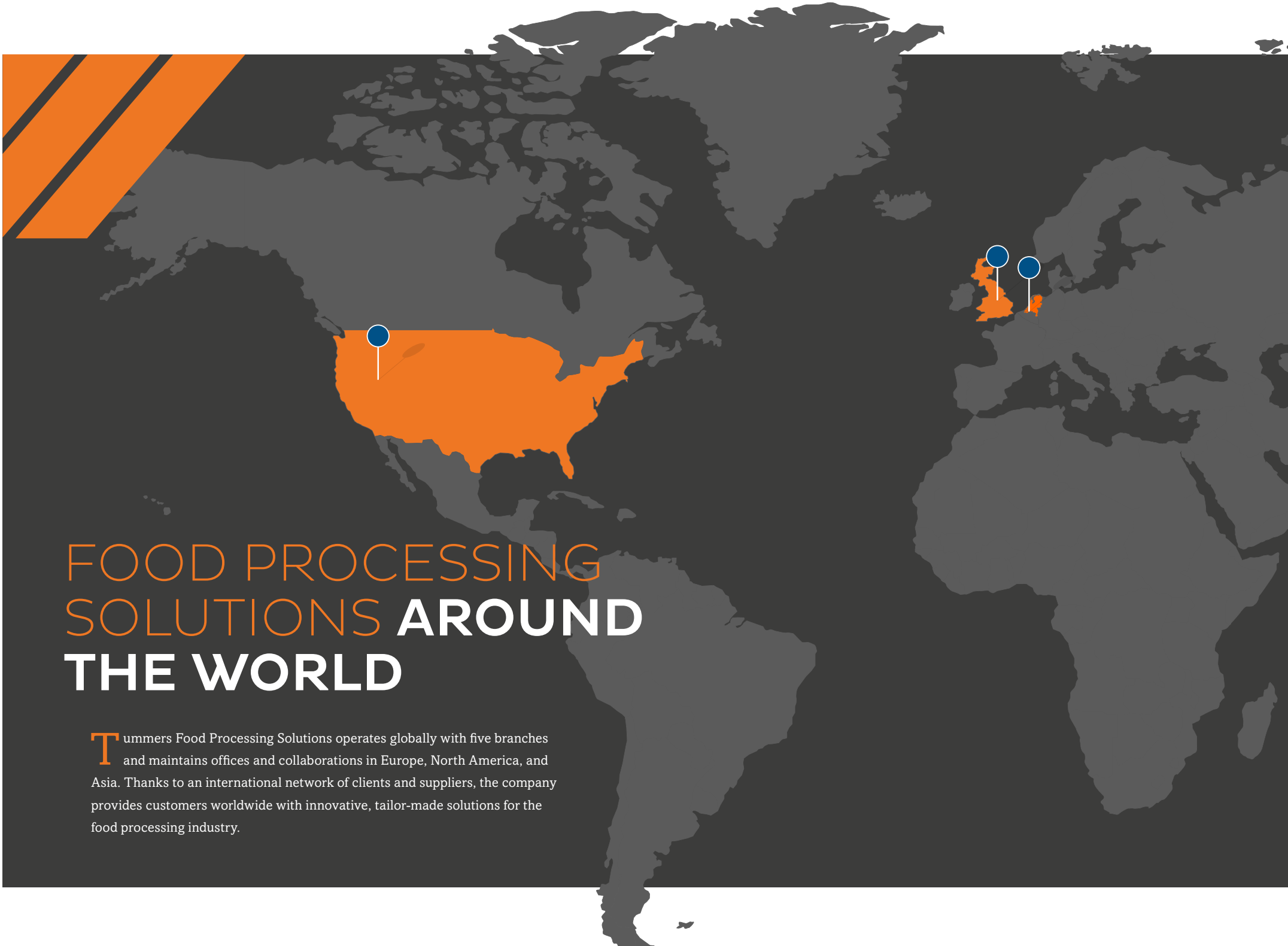
Tummers Simon Dryers Technology traces its roots to the late 1800s when Richard Simon founded the company. In its early years, the company secured licenses to manufacture Tubular Dryers, laying the groundwork for a legacy of innovation. The 1930s saw the introduction of Drum Dryers, and by the 1940s and 1950s, the company had produced over one hundred Drum Dryers to meet the global demand for dried milk powder. By the 1960s, nearly every major whisky distiller in Scotland relied on Simon Tubular Dryers for drying spent grains.

The 1970s and 1980s marked a period of significant evolution, with the addition of Rotary Dryers to the product range. This era signaled a shift from traditional markets to a diverse array of applications, particularly in the chemical and pharmaceutical industries.

Entering the twenty-first century, Simon Dryers became an integral part of the Tummers Group as Tummers Simon Dryers Technology. The company has since been deeply engaged in processes that not only meet the demands of modern living but also contribute to environmental advancements. Its trajectory reflects a steadfast commitment to innovative solutions that address the evolving needs of industries worldwide.

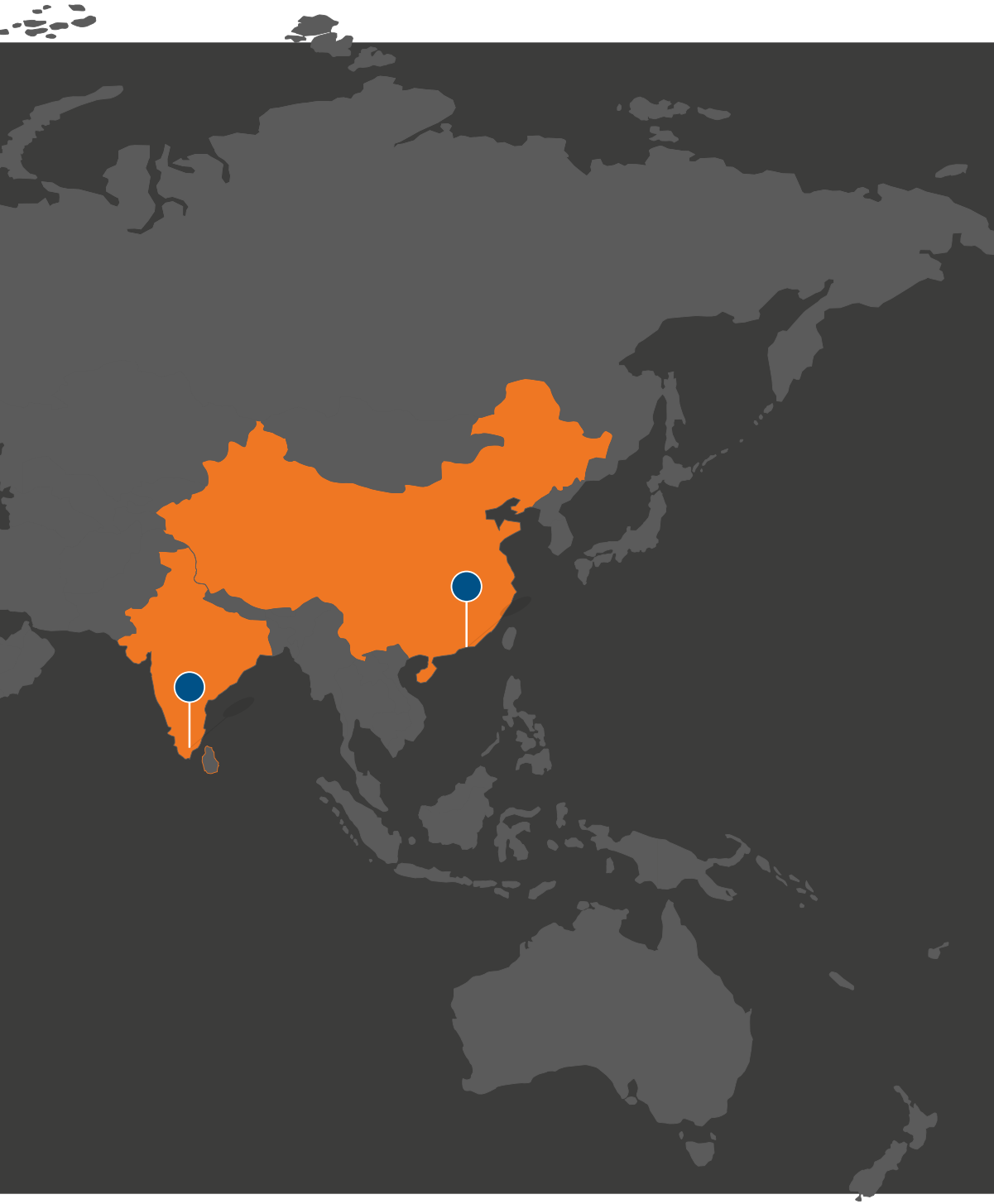
In acknowledging the global competitive landscape, Tummers Simon Dryers Technology emphasizes the efficiency of its business operations. A rich tradition of successful innovation and practical application has endowed the company with a nuanced understanding of various technologies. Today, their clientele spans the globe, reaching diverse industries and showcasing a legacy of adaptability and excellence.

“WITH A HISTORY DATING BACK TO LATE NINETEENTH CENTURY, **THIS COMPANY IS VERY BOASTS A ROBUST AND DIVERSIFIED FOUNDATION”**



FOOD PROCESSING SOLUTIONS **AROUND THE WORLD**

Tummers Food Processing Solutions operates globally with five branches and maintains offices and collaborations in Europe, North America, and Asia. Thanks to an international network of clients and suppliers, the company provides customers worldwide with innovative, tailor-made solutions for the food processing industry.



THE NETHERLANDS

All our sales and delivery services are managed at our headquarters in the Dutch village of Hoogerheide. This is where our engineering, sales, and production departments are located, and where we create our innovative solutions, such as the food processing lines presented in this brochure.

CHINA

In 2001, we began an exclusive collaboration programme with an agency in China. ‘Tummers Asia Machinery’ ensures that our lines of communication in China remain short and manageable, allowing us to respond quickly, appropriately, and in accordance with local cultural norms.

UNITED KINGDOM

Based in Nottingham, Tummers Simon Dryers Technology has been our sales office and contact point for the British market since 2003. The knowledge Simon Dryers has accumulated over more than 100 years is a great asset to the Tummers Group and has enabled Tummers Food Processing Solutions to increasingly specialise in the production of potato flakes.

INDIA

As of 2024, we have launched a joint venture named Tummers Kiron Pvt. Ltd., based in Mumbai, India. This initiative fulfils our long-standing aspiration to establish a stronger presence in this rapidly growing market with immense potential. The facility will serve as a communication hub, sales office, and spare parts warehouse. We also have plans for future expansion to manufacture a range of essential products within Tummers’ supply scope.

UNITED STATES

Tummers Food Processing Solutions entered an exclusive collaboration agreement with Southern Field Welding (SFW) in the United States in 2008. SFW handles the engineering, assembly, and distribution of Tummers washing products in the American market. Our most popular product in the U.S. is the high-capacity destoner/washer, colloquially known as ‘The Tummers’.

Since 2024, we also have our own facility located in Boise, Idaho, Tummers USA Inc. This expansion fulfils a long-held dream and enables us to better serve the North American market with greater speed and efficiency across our product groups. This facility ensures quick response times, serves as a communication hub, and houses a spare parts warehouse.

KEY **VALUES**

EXPERT

We deliver added value in the form of knowledge, experience and advice. With almost 5 decades of experience, Tummers Food Processing Solutions can rightly be considered an authority in the field of drying technology.

PEOPLE-ORIENTED

Our machines may be amazing, but our people make the difference. That is why we take excellent care of our people, and invest in their development besides creating a healthy and enjoyable work environment.

"WE **CREATE SMART AND INNOVATIVE** CUSTOMER-BUILT EQUIPMENT, TO **PERFECTLY FIT** YOUR **UNIQUE** NEEDS AND **WISHES.**"

CUSTOMER CENTRICITY

We listen carefully to our customers and always act in their best interests. We create smart and innovative customer-built equipment, to perfectly fit your unique needs and wishes.

OPEN

Our organization is open, informal and honest. Everyone is welcome at Tummers. We communicate transparently and clearly, so that our people and customers know what they can expect from us.

SERVICE

At Tummers Group, it is not only the technical expertise of our engineers and project managers that we consider important. We also see the human aspect of service, or, in the words of founder Fons Tummers: “The people, not the machines, are the heart of Tummers”. Our staff listens to you, putting together the ideal combination of machines fully based on your wishes and requirements. In addition, after the installation of any machine or line, trainers come by to give your employees professional instruction in process control and machine maintenance.

FOOD SAFETY

Tummers Food Processing Solutions provides machinery in multiple processing industries all over the world. We combine the latest technologies to build not only efficient and reliable, but also a food safe and hygienic process equipment. All machine parts that may come into contact with food products, are therefore made of stainless steel or provided with easy recognizable colors. We are now pleased to present you an overview of our most important process lines and machinery.

“THE PEOPLE, NOT THE MACHINES, ARE **THE HEART OF TUMMERS”.**

WASHING LINE

As the supply conditions for potatoes vary between seasons, it is important that they are properly cleaned before they are processed. Tummers continuously develops new, sustainable processes for this. The components in a washing line depend on how your product arrives and how it must subsequently be processed. Our washing lines include machines for removing clay, stones and floating matter, and for washing and drying potatoes.

STEP 1: DESTONING

The Tummers destoner/washer is the result of our many years of experience in the field of potato processing. This combined machine is suitable for 24/7 operation, and guarantees you a perfectly clean final product. We often reduce the burden on this system by removing heavy soiling beforehand. Once the potatoes enter the system, upward water pressure pushes the product to the top. This causes clods and stones to sink to the bottom, where they are removed from the machine by a conveyor belt.

STEP 2: WASHING

After destoning, the potatoes enter the washing process, where blades push them, together with water, through a spinning drum. The unique shape of the washing drum ensures that the product remains in motion continuously. This causes the potatoes to rub against one another and the drum wall, which scrubs them clean.

STEP 3: SEPARATING FLOATING MATTER

If your product is mixed with floating matter, this must be removed as with other foreign bodies. We offer a number of solutions for this, which remove the floating matter in stages. The potatoes first enter another bath, where they sink to the bottom, after which a specially-developed unit removes most of the floating matter. Finally, a pintle belt removes any green vegetation from the potato batch.

STEP 4: DRYING

The final stage in the washing line is to dry the potatoes. In this stage, the product is transported over the Tummers roller dryer, which consists of moisture-absorbing felt rollers. These rollers remove the excess water on the surface of the potato, and are squeezed out by pressure rollers on the underside of the roller dryer. This machine is designed in such a way that potatoes can be transported at high speed and dried without incurring any damage.

"OUR WASHING LINES **INCLUDE MACHINES FOR REMOVING CLAY, STONES AND FLOATING MATTER,** AND FOR WASHING AND DRYING POTATOES."

PEELING LINE

Tummers processing lines for peeling potatoes guarantee you a high-quality final product with minimal peel loss. The steps in the process are dependent on the condition of the potatoes, the required final product and the required capacity. Based on your specifications, we assemble the most effective combination of equipment to set up your peeling process optimally. We also offer the option of converting the waste steam into hot water for use later in the process. The major benefit of this system is a sustainable and emission-free peeling system.

STEP 1: **INPUT**

Following the washing process, the potatoes proceed to the peeling line, where they enter the peeling drum via a weighing hopper. Accurate control of the filling weight ensures an optimal balance between peeling yield, capacity and steam consumption.

STEP 2: **STEAM PEELING**

The Tummers steam peeler has been developed for optimal yield, minimal maintenance and low steam consumption. During the steaming process, the peel is separated from the potato. The filled steam drum rotates at high speed, which exposes the potatoes to the steam evenly. The water under the peel is warmed to above 100oC. The blow-off system then causes a sudden drop in pressure, the water turns into steam, and the potato peel is loosened. The peeled product is subsequently transported to the next step in the process via a discharge screw.

"BASED ON YOUR SPECIFICATIONS, WE ASSEMBLE THE **MOST EFFECTIVE COMBINATION** OF EQUIPMENT **TO SET UP YOUR PEELING PROCESS** OPTIMALLY."

STEP 3: **DRY PEELING**

Following the steaming process, a brushing machine removes the peel from the product. Depending on the desired peeling result and the required capacity, we install either a U-Brusher or an innovative ZicZac-Brusher. The brushes in these machines separate the potato peel, which is subsequently removed. As no water is used during the brushing process, the peels remain suitable for further processing into, for example, animal feed.

STEP 4: **AFTER WASHING**

Finally, after washing systems remove any remaining peel residue and loose starch from the product. The products rub against each other and the drum wall, which together with water ensures a perfectly clean final product. After washers are available as Drum washers, or as Washing screw conveyors. The washing water is continuously filtered and reused, to guarantee minimum consumption.

CUTTING LINE

Cutting potatoes for human consumption requires great accuracy, and is an important step in obtaining a perfect final product. To facilitate this, Tummers Food Processing Solutions assembles a high-quality cutting process based on your requirements, with a series of innovative cutting technologies.

STEP 1: SORTING

Because not all potatoes are the same size, they first enter a continuous sorter on arrival, regardless of their origin. This machine sorts the potatoes based on their diameter and size. The Tummers fresh produce pump then transports the products to the correct cutting head for each diameter. The number of cutting blocks and the blade dimensions selected also depend on the tonnage and the various diameters of the initial product.

STEP 2: CUTTING

The fresh produce pump transports the sorted potatoes to the cutting block at the correct speed and without damage. Specially-developed technologies also ensure that individual potatoes are separated and reach the correct speed in steps, to guarantee that the cutting process operates optimally.

The patented Tummers Fin aligner then ensures that the potatoes are perfectly centred before entering the cutting block, which avoids damaging them and ensures that the final product always has the optimal length, regardless of the dimensions or shape. The perfect alignment and the Tummers cutting block reduce the chance of “feathering”, which results in an optimal product yield and minimal oil absorption during cooking.

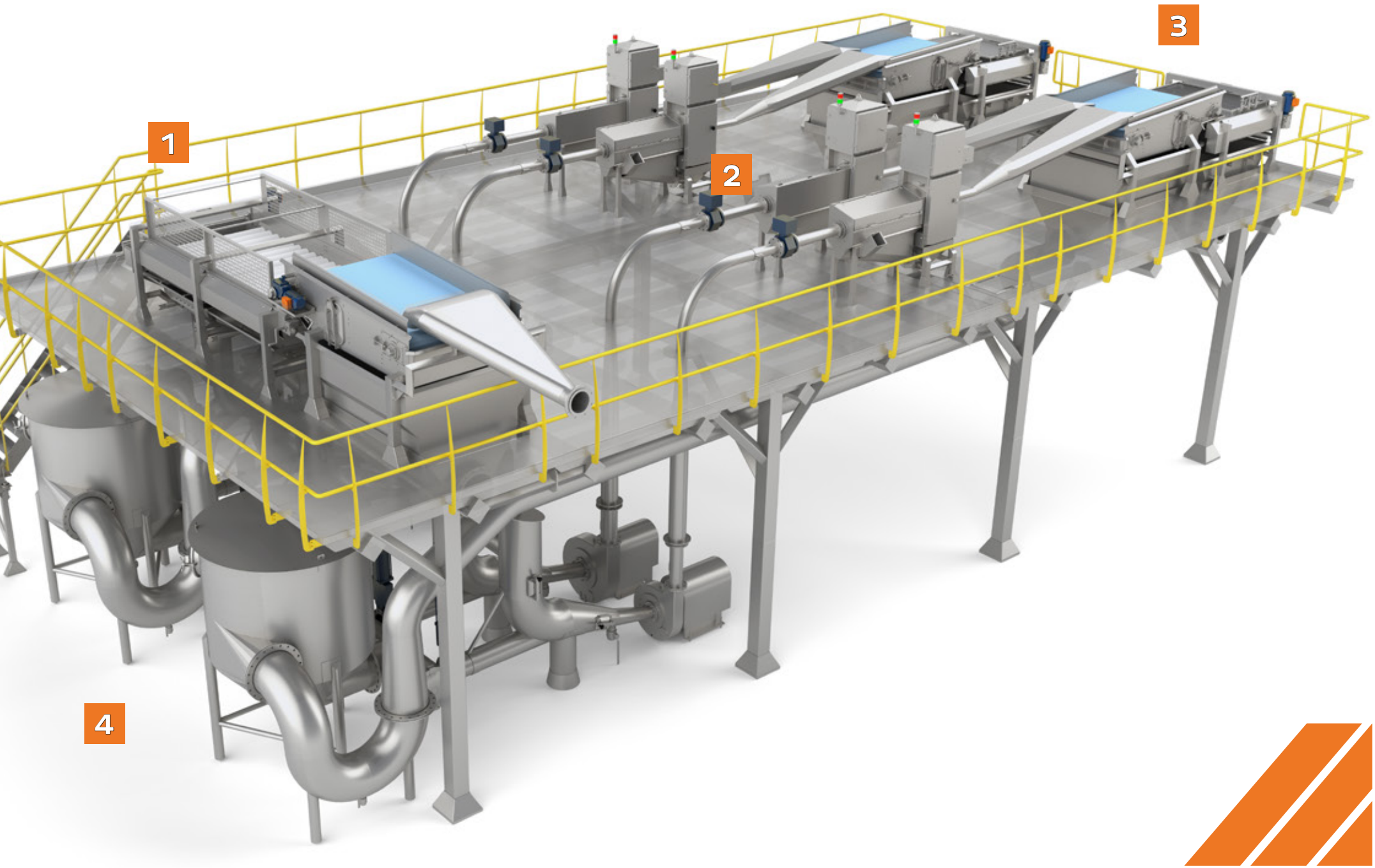
STEP 3: DEWATERING & SLIVER SORTING

The product, which is cut at high speed, is slowed down on a dewatering belt after the cutting process to prevent damage. A sorting machine subsequently separates the “slivers” that arise during the cutting process from the product with the desired size. Because the slivers can be reused in, for example, a flake or speciality line, none of your product is lost, which avoids wasting food.

STEP 4: WATER RECYCLING

During the process, the pumping water that circulates within the cutting line is cleaned in a balance tank. Starch sinks to the bottom of the tank, and is removed for other applications, while the purified water is continuously fed back for reuse within the closed system. This water-saving and low-maintenance solution provides you with a controlled water level, with pumping water at a constant quality.

“THE PATENTED TUMMERS FIN ALIGNER THEN **ENSURES THAT THE POTATOES ARE PERFECTLY CENTRED** BEFORE ENTERING THE CUTTING BLOCK.”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2
3
4

FLAKE LINE

By devoting continuous attention to potato processors and innovation, Tummers Food Processing Solutions has grown to become the market leader in solutions for the processing of potatoes into flakes. Our processing lines process harvested potatoes into high-quality flakes and powders, with high and low density. Based on your wishes, we assemble an optimal combination of machines, to help you achieve the maximum possible efficiency.

STEP 1: CLEANING, PEELING AND CUTTING

The potatoes arrive directly from the field, or from storage bunkers next to the processing line. Following the removal of foreign bodies, the batch is first washed, peeled, brushed and inspected. The potatoes are then cut to the same thickness, which improves the boiling process.

STEP 2: BLANCHING, COOLING AND COOKING

Prior to cooking, the potato pieces are blanched and cooled, so that they have the correct structure for a good, stable mash. During blanching, the potato pieces are briefly soaked in hot, non-boiling water, at a temperature dependent on the variety and growing conditions. Once the structure is optimal, a mashing screw mashes the pieces into a light mash. A special pump subsequently transports the mash to the drying roller hygienically and without damage.

"ONCE THE LAYER IS THICK ENOUGH, **A SKIN OR "SHEET" OF DRIED POTATO FORMS."**

"PRIOR TO COOKING, **THE POTATO PIECES ARE BLANCHED AND COOLED,** SO THAT THEY HAVE THE CORRECT STRUCTURE **FOR A GOOD, STABLE MASH."**

STEP 3: **DRYING**

To dry the mashed potato, a continuous, thin, and perfectly-spread layer of mash is applied to a heated cylinder. This ensures that the correct quantity of moisture evaporates, after which a new layer of mash is applied. Once the layer is thick enough, a skin or "sheet" of dried potato forms. The roller then breaks this sheet into rough flakes, which are then transported to the packaging process via a pneumatic transport system.

STEP 4: **MILLING AND PACKAGING**

The pneumatic transport system is a conditioned space, in which a stream of air separates the rough flakes from the heavy matter. Controlled doses of flakes are added to the sieving mill, which processes the large flakes into standard dimensions. The flakes can subsequently be even more finely milled to obtain a higher bulk density. Depending on the desired specification and application of the flakes, these may be passed through an optical sorter or sieve prior to packaging.

FRENCH FRY LINE

Over the years, Tummers Food Processing Solutions has built up extensive knowledge of potatoes as a raw material and the best methods for processing them. For the French fry line, we combined this knowledge with the latest technologies to produce an efficient and reliable process line. The Tummers Food Processing French fry line uses 7 separate steps to process freshly delivered potatoes to high-quality, directly after frying ready to consume French fries. This process line is the only line sold as a whole.

STEP 1: PREPARATION

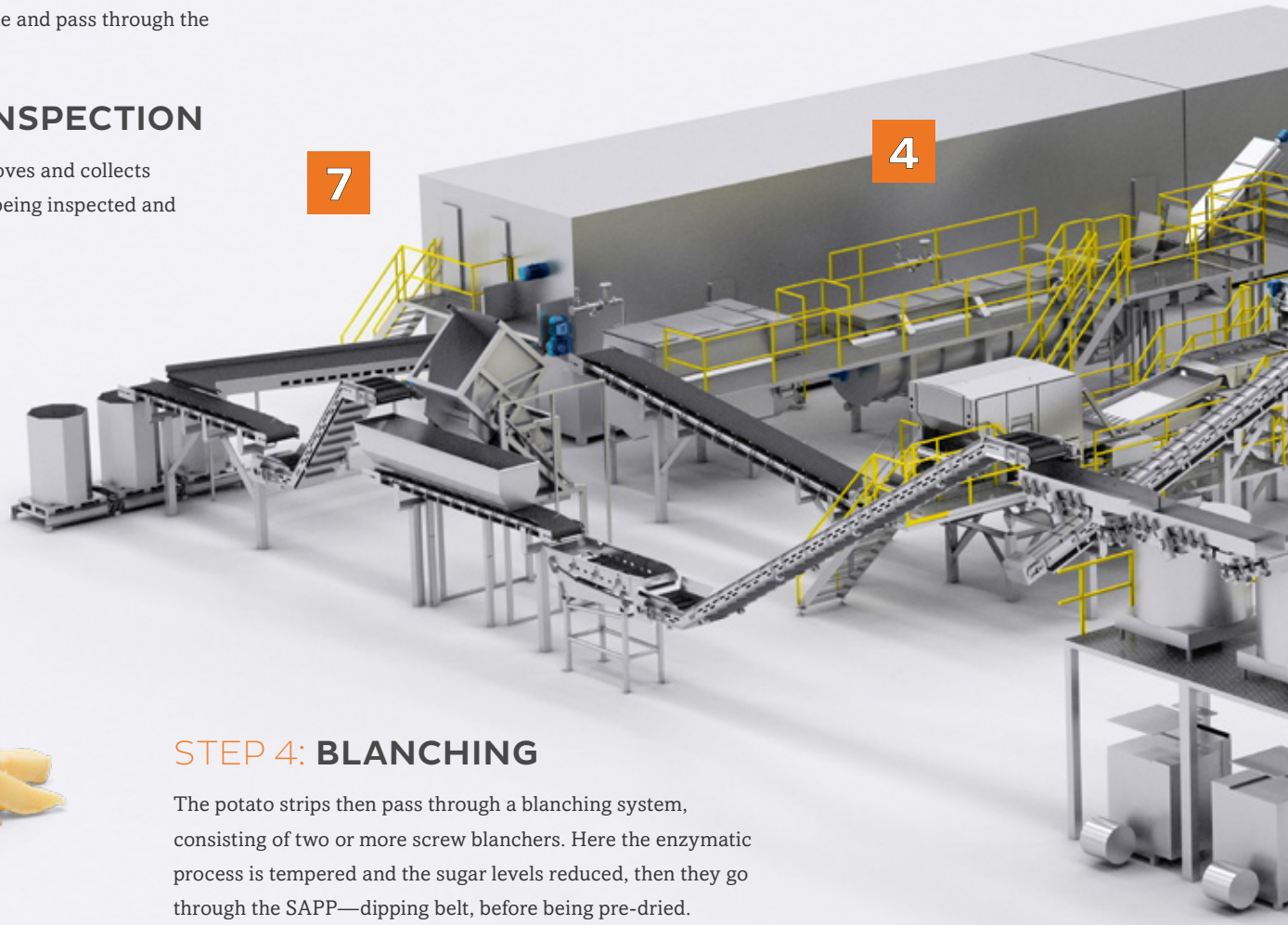
As potatoes are received, they are sorted and pre-graded to correspond with the type of French fry to be produced. Potatoes then enter the line and pass through the destoner and washing process, before being peeled.

STEP 2: STEAM PEELING AND INSPECTION

After steam peeling, a de-skinner (ZicZac or U-Brusher) removes and collects the peel waste. The potatoes are then washed clean prior to being inspected and transported to the cutting process.

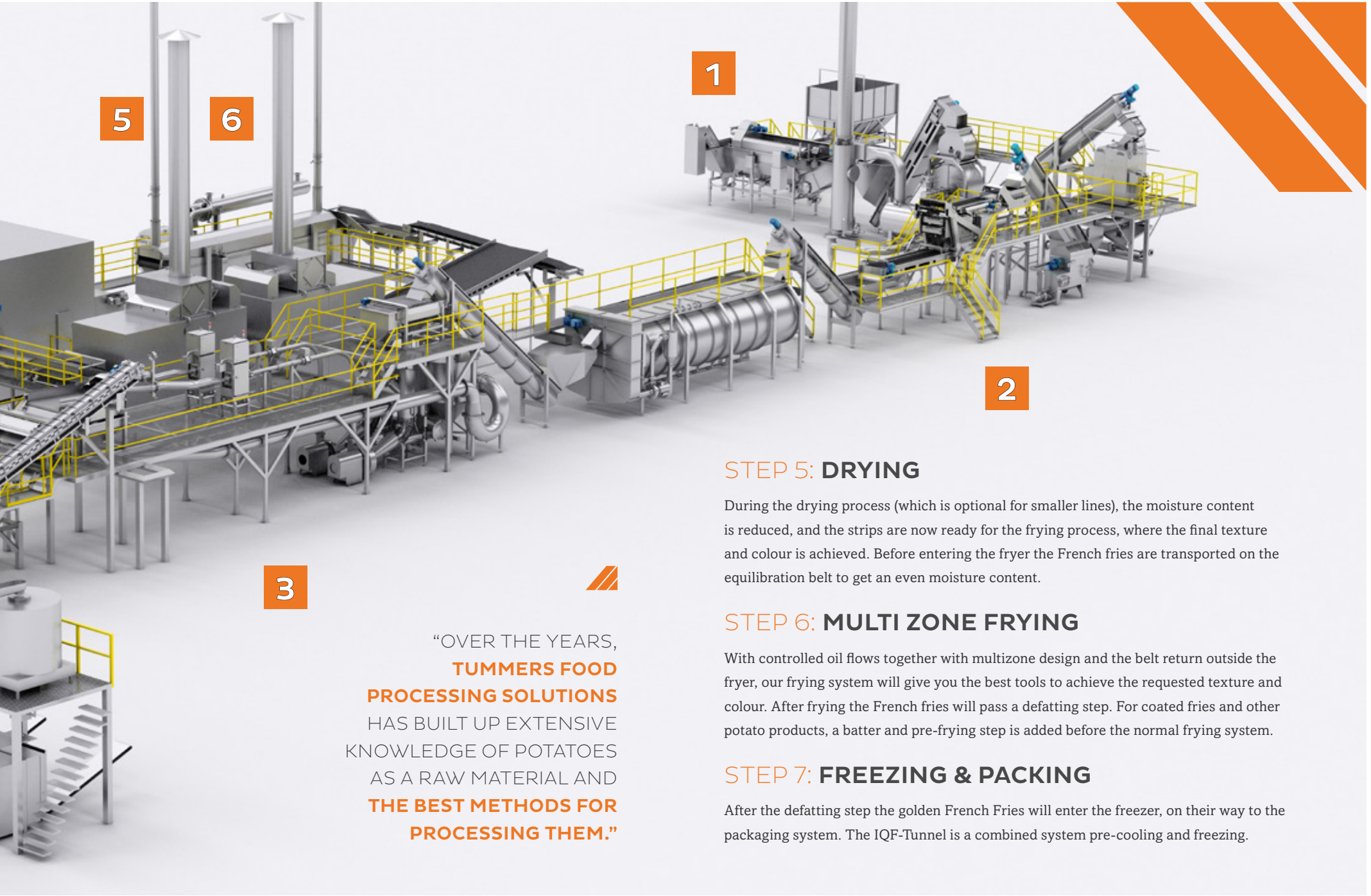
STEP 3: CUTTING

The cutting process is performed by either a hydro- cutting or mechanical cutting system, depending on your wishes. These machines cut the potato into strips, crinkled or straight, to the desired size, and then pass through equipment that removes slivers and nubbins.



STEP 4: BLANCHING

The potato strips then pass through a blanching system, consisting of two or more screw blanchers. Here the enzymatic process is tempered and the sugar levels reduced, then they go through the SAPP—dipping belt, before being pre-dried.



"OVER THE YEARS, **TUMMERS FOOD PROCESSING SOLUTIONS** HAS BUILT UP EXTENSIVE KNOWLEDGE OF POTATOES AS A RAW MATERIAL AND **THE BEST METHODS FOR PROCESSING THEM.**"

STEP 5: **DRYING**

During the drying process (which is optional for smaller lines), the moisture content is reduced, and the strips are now ready for the frying process, where the final texture and colour is achieved. Before entering the fryer the French fries are transported on the equilibration belt to get an even moisture content.

STEP 6: **MULTI ZONE FRYING**

With controlled oil flows together with multizone design and the belt return outside the fryer, our frying system will give you the best tools to achieve the requested texture and colour. After frying the French fries will pass a defatting step. For coated fries and other potato products, a batter and pre-frying step is added before the normal frying system.

STEP 7: **FREEZING & PACKING**

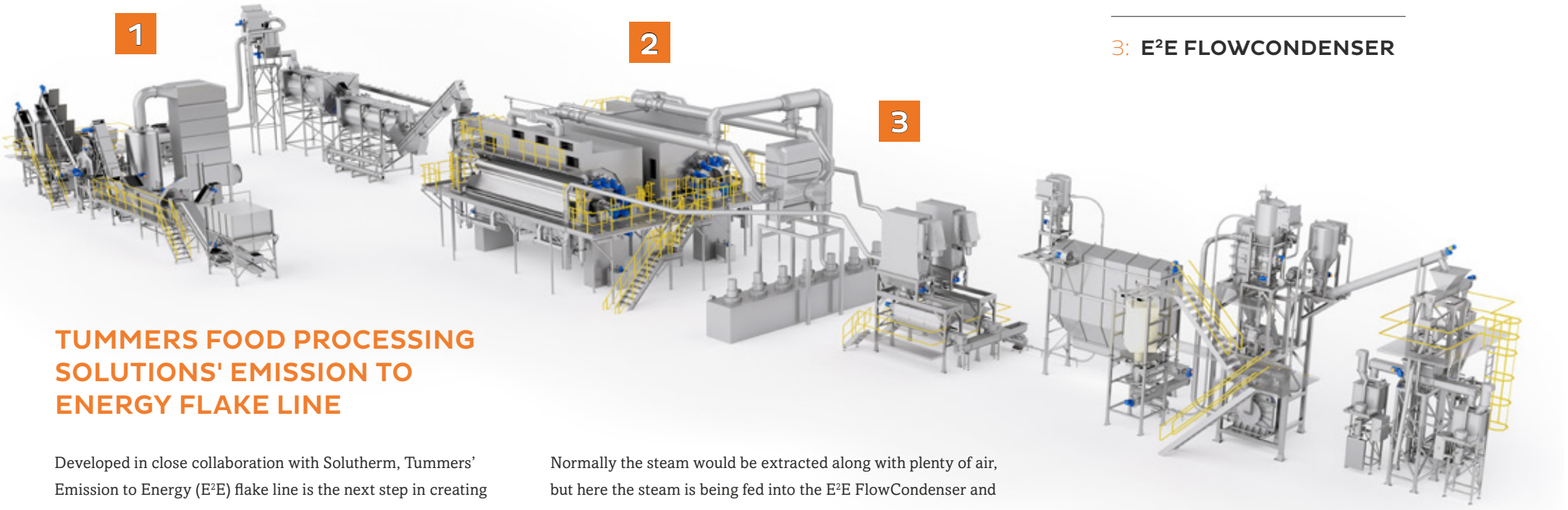
After the defatting step the golden French Fries will enter the freezer, on their way to the packaging system. The IQF-Tunnel is a combined system pre-cooling and freezing.

E²E FLAKE LINE

1: E²E PULSECONDENSER

2: E²E STEAMCLOSURE

3: E²E FLOWCONDENSER



TUMMERS FOOD PROCESSING SOLUTIONS' EMISSION TO ENERGY FLAKE LINE

Developed in close collaboration with Solutherm, Tummers' Emission to Energy (E²E) flake line is the next step in creating your emissions-free factory of the future.

The process of drying out potato puree to make flakes, produces a lot of emissions in the form of steam. With conventional flake lines, this steam was still being released into the outside world through flues, wasting energy and polluting the landscape with visible and smellable emissions. Now, thanks to the development of the E²E SteamClosure, those days are over.

Flake production involves passing puree over a heated drum dryer, which evaporates the moisture to leave a thin potato sheet behind. This is subsequently ground up into potato flakes of the desired size. A lot of steam is released during the process and has to be extracted. All the steam is captured in pure form due to the ingenious design of the newly developed and patented Tummers E²E SteamClosure, which is fitted hermetically over the drum dryer.

Normally the steam would be extracted along with plenty of air, but here the steam is being fed into the E²E FlowCondenser and turned into water. This new innovation produces water at 85 – 95°C, which can be reused elsewhere in the production process for blanching, heating, cleaning or other purposes. A revolutionary process that save you a sizeable amount of costs, as it is focused solely on moisture extracted from the potatoes. Moreover, the E²E SteamClosure renders the flake production process entirely free of steam and odour emissions, which is a genuine breakthrough.

FACTORY OF THE FUTURE

The fact that the E²E SteamClosure is hermetically sealed means that the flakes are being dried in a controllable environment at a constant temperature and humidity, making the drying process more stable. What's more, the hermetic seal also ensures that there's no longer any air in the extractor, which means you can monitor the drying process perfectly because of the windows in the housing.

In principle, the combination of the high, constant temperature and the sealed environment creates a sterile space, boosting the hygiene of the production process. Once the extractor is switched off, it automatically drains nearly completely dry. The fact that no condensation is left in the extractor is beneficial in terms of hygiene and saves you a lot of cleaning work!

In short: we bring you the factory of the future!

BENEFITS

- Innovative design
- 0% emission
- Improved hygiene
- Water extraction (85-95 °C)
- Cost effective

"TUMMERS' **GROUNDBREAKING INNOVATION,** THE E²E-PULSECONDENSER, PUTS AN **END TO THE EMISSION** OF STEAM PEELING"

(E²E SteamClosure)

SUSTAINABILITY
THROUGH INNOVATION

At Tummers, we're constantly trying to find solutions that will convert emissions into energy to enable us to make as many parts of the production process as possible emissions-free. The E²E SteamClosure is a fantastic milestone in that respect, but it doesn't stop there. Our R&D department gone straight back to working hard on other interesting, sustainable innovations for your factory of the future!

THE MOST EFFICIENT WAY TO PEEL POTATOES

Steam peeling is the most efficient way to peel potatoes, but its emission also causes lots of noise, a smelly steam cloud and loss of energy. Tummers' groundbreaking innovation, the E²E-PulseCondenser, puts an end to the emission of steam peeling.

The E²E-condenser is the fourth generation condenser and distinguishes itself through its compact size. He redirects and condenses the steam peelers' emission, in order to use the excess energy for purposes which take place later in the process. Because hereby the steam does not escape to the atmosphere, the peeling process does not cause any emission.

As the condensed steam still has a temperature of about 90 to 95°C, the excess energy of the steam peeler can be perfectly used for other purposes like blanching, the heating of cleaning water or heating the building. The E²E-condenser therefore saves energy and is a sustainable solution to save operational costs.

In addition to the development of a compact and energy saving condenser, emphasis was also given to the back pressure of the system. The design of the E2E condenser allows for a lower back-pressure than conventional exhaust systems. Because the exhaust flow hereby improves, the steam pressure can be quickly reduced to ensure an optimum peeling result and a higher efficiency of the peeling process.

BENEFITS

- 0% emission
- Energy saving
- Compact footprint
- High efficiency
- Payback Time (1-4 years)

TUMMERS SUPPORT GROUP

SERVICE AND SPAREPARTS

The increasing global demand for potatoes and potato products is also increasing the demand for 24/7 production. Reliability, efficiency and minimal downtime are of great importance. This is why Tummers Food Processing Solutions offers not just high-quality systems, but also tailor-made services. Regardless of how specific your requirements are, we can take care of everything from A to Z.

COMMISSIONING

Tummers develops and builds all its products in house. This means our engineers know all the ins and outs of the machines in your processing line. These specialists guide you through the process of starting up the new equipment during commissioning. They explain the correct settings, and instruct you about how to operate the equipment safely. Once the machine or processing line is commissioned, they hand it over to you.

GLOBAL SERVICE

At Tummers, we are committed to sustainability, quality and service. Because we design and manufacture our systems in house, our employees possess broad knowledge. Across the globe, our team of service engineers are ready to assist you and to obtain the highest possible yield from your equipment at the lowest possible cost.

CUSTOMER-SPECIFIC ADVICE

Rapid delivery of the right spare parts is crucial to preventing stoppages. Thanks to our large stocks of spare parts, you never need to wait long for a replacement part. However, for a 24/7 production company, every hour of lost production means lost profits. As such, we can offer you advice about the use of high-quality components and parts that you are advised to keep in stock yourself, so that you are assured of minimal downtime in the event of an emergency.

HELP ON LOCATION

It is better to take preventive measures than to respond to problems. As such, our versatile service engineers support your maintenance department by carrying out regular inspections, and ensuring optimal availability of your equipment. If a defect nevertheless arises, our engineers will also respond rapidly on site. They support you with help on location, and can rectify the defect as rapidly as possible, thanks to their extensive knowledge. They subsequently analyse the cause of the problem with you, and incorporate the results into a prevention plan for the regular inspections.

MODIFICATIONS

In a world of constantly-changing demand, requirements and legislation, you need a partner that supports you in this. Tummers has the knowledge and specialists to modify your equipment throughout the entire life cycle, so that it always complies with the latest specifications.

We would be happy to help you, so please don't hesitate to contact our specialists if you have any questions!

"OUR ENGINEERS KNOW **ALL THE INS AND OUTS OF THE MACHINES** IN YOUR PROCESSING LINE."


TUMMERS


TUMMERS

TUMMERS
FOOD PROCESSING SOLUTIONS

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