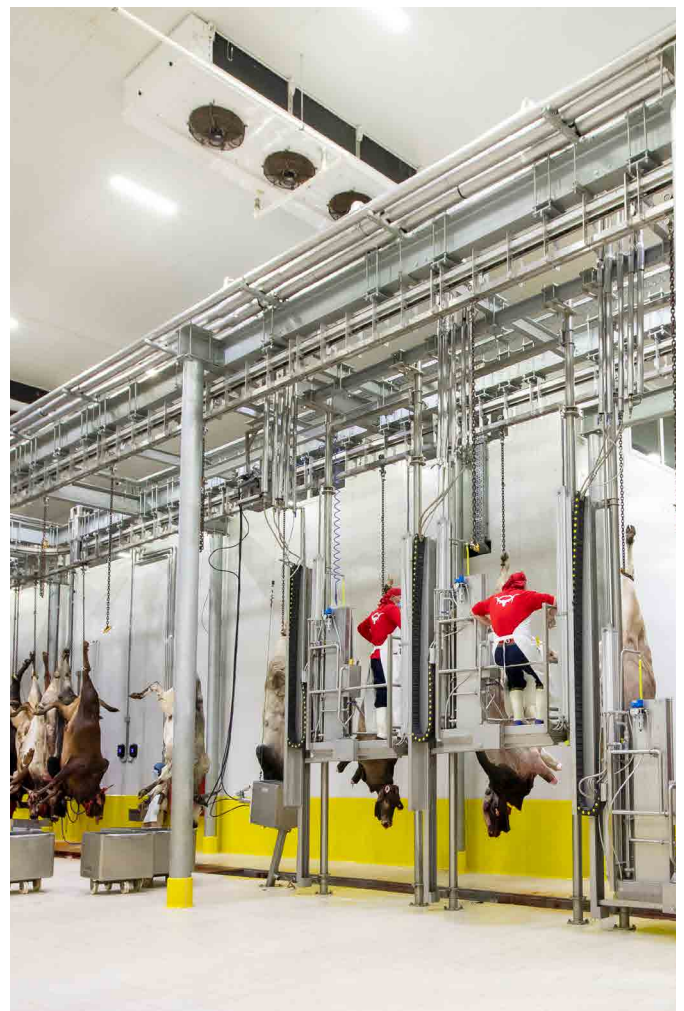




Meat Technologies

The art of meat technologies



GANTEK

ADD VALUE TO MEAT



GANTEK

COMPANY PROFILE

COMPANY PROFILE

The greatest threat to our planet is to believe that someone else is going to save it. We believe in a better world and a better future, and strive to give back more than what we take from the world.

Cantek leads the way in the food storage & processing industry and provides food security solutions so that everyone may have continuous access to healthy and affordable food.

We hope to have the opportunity of sharing our environmental solutions and experiences acquired in more than 30 years and 15.000 successfully accomplished projects worldwide.



**THE ART OF
MEAT
TECHNOLOGY**



FASTER AND MORE AFFORDABLE ACCESS TO AN EXCELLENT FACILITY!

“30 YEARS OF EXPERIENCE”

Cantek offers perfect solutions for meat processing and cooling systems through its experience of over 30 years.

“OPERATIONS IN MORE THAN 65+ COUNTRIES”

Cantek offers its services to leading companies in the industry in more than 50 countries as their most reliable choice.

“15,000+ CLIENTS” So far, **CANTEK GROUP** has played the role of global standard setter in meat processing and cooling industry through 15,000 international projects.

“INTERNATIONAL ACCREDITATION”

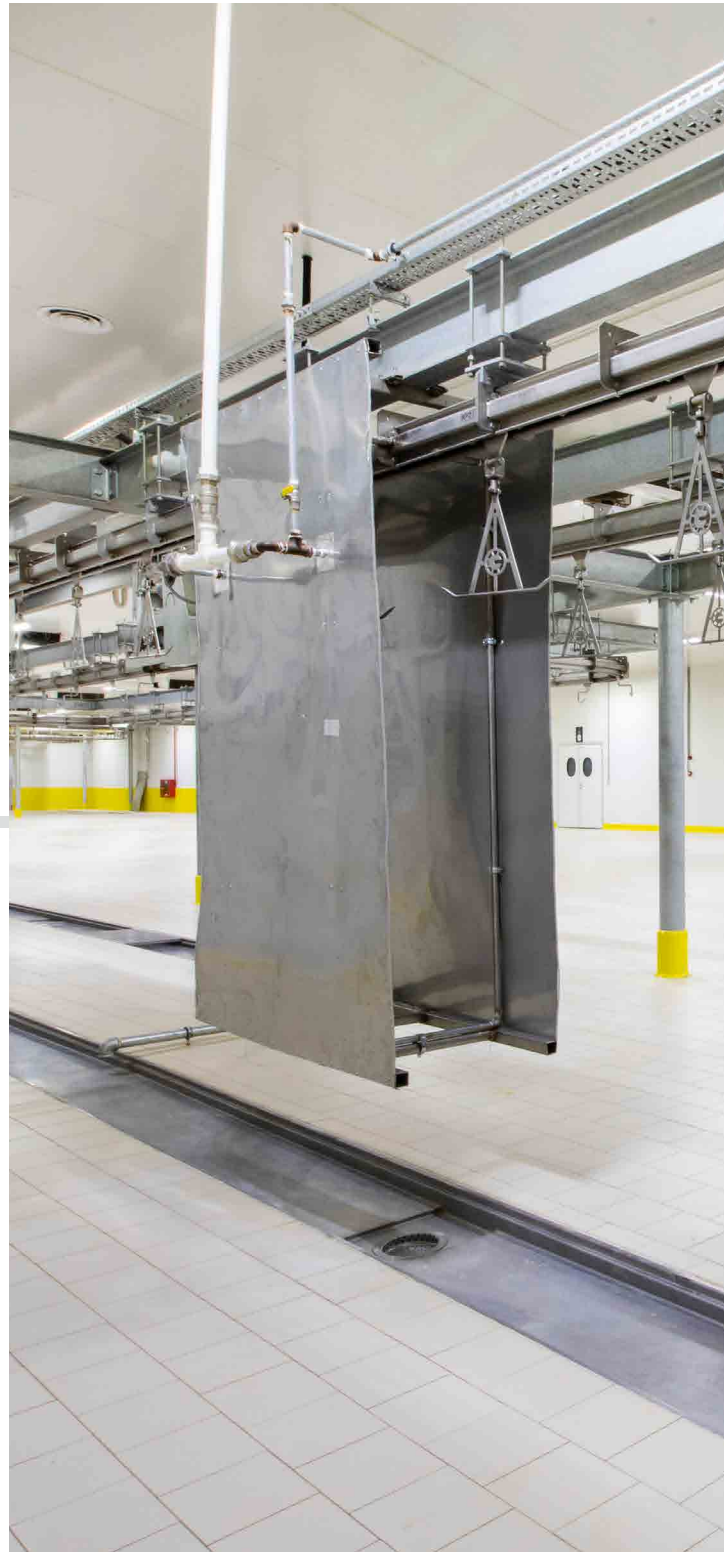
Cantek, assists you with finding sources of funding from international finance organizations with the help of its technical feasibility studies conducted for professional and corporate projects on a global scale.

MESSAGE OF THE BOARD

Healthy and affordable meat can only reach our tables after being processed at modern facilities.

Cantek establishes integrated meat, and processed meat facilities along with modern slaughterhouses.

These plants established in accordance with the basis of hygiene, efficiency and operating safety for red meat, chicken and fish fully meet the meat demands of the world.





As of 2012, the company group began providing manufacturing and contracting services on slaughterhouse equipment, and earned a place in slaughterhouse and meat processing industry with the help of research and development studies.

Our company designs every project tailored to the needs of its clients for cattle , sheep poultry, slaughterhouses and fish processing facilities based on world standards maximizing quality and value of meat in the following areas:

- Turnkey projects by our experienced team
- Infrastructure, superstructure
- Steel construction
- Electrical and Electronic systems
- Slaughterhouse machinery and equipment
- Meat processing systems, advanced meat processing systems
- Cooling, shocking and freezing systems
- Cold room doors, shelving systems, insulated hygienic wall and roof panels, LED lighting systems
- Paddock systems
- Passage and control systems between all relevant areas and units
- All relevant equipment related to sanitation within the facility
- Hygienic and industrial floor tiles
- Energy-efficient cold store monitoring systems by the cuttingedge technology of Octosense.





PROJECT

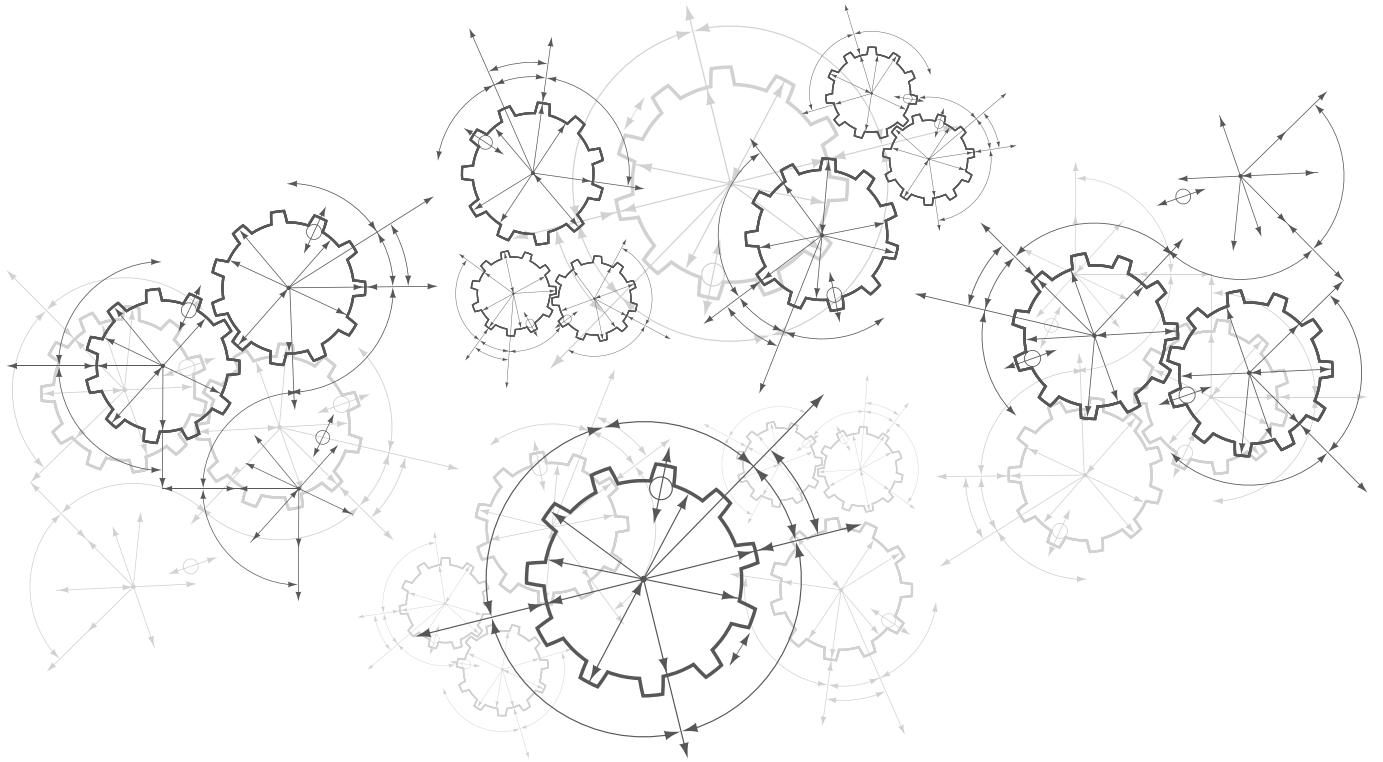
We design your slaughterhouse facility from A to Z...

Cantek Group designs authentic projects providing you with the most ergonomic, efficient and affordable solutions based on your needs and capacity demand for the slaughterhouse equipment to be used in your facility.

Our company designs ventilation and cooling projects along with architectural, static, electrical and mechanical projects for your facility.

All these projects are designed to work harmoniously with each other taking all the details into account by expert engineers. Thus, you get to overlook the whole project and its cost at the beginning while you create your programme by saving on time and budget.





Through architectural project designing, areas such as administrative units, dining halls, showers, toilets, manufacturing yards, storehouses, entry and exit points for products are identified.

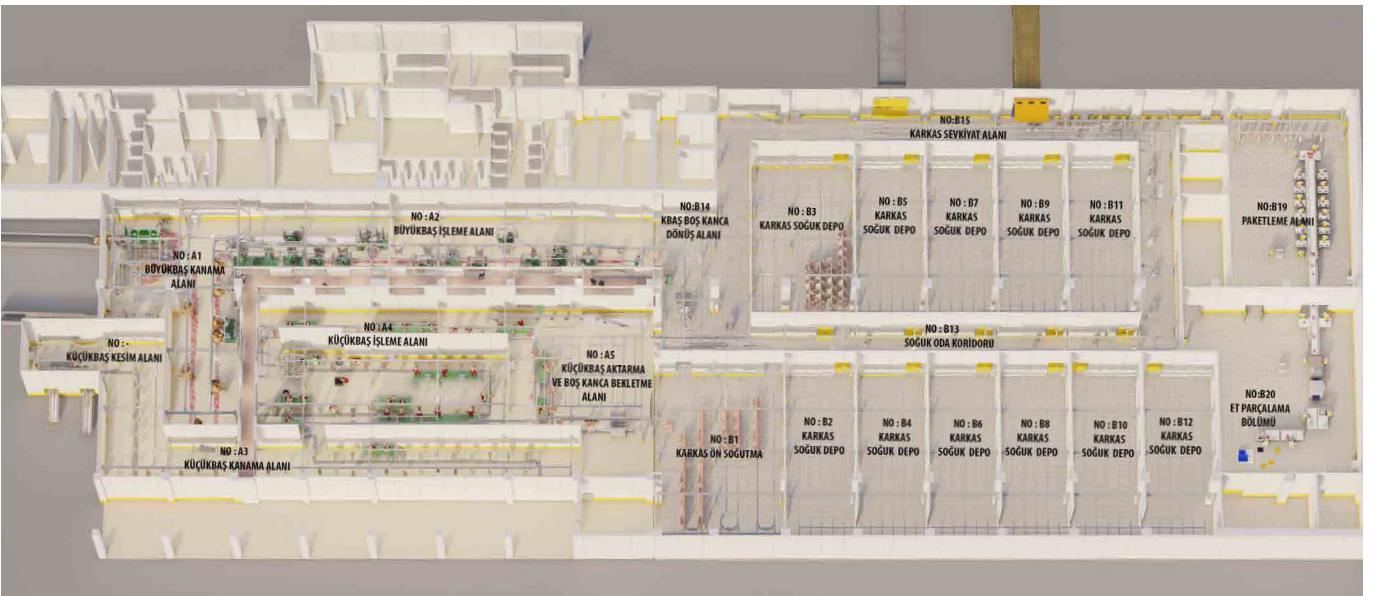
Through static project designing, ultimate load capacity of concrete steel based on the capacity of buildings and ground subsurface studies, bearing capacity, floor and roof plans, framework system are calculated thoroughly.

Through electrical installation projects, designed for license and implementation, projects complying with regulations are designed. Installation drawing includes the elements such as lighting, transformer, medium voltage, plug socket, fire warning, security systems, fire warning alarm, computers and data infrastructure are calculated thoroughly.

Through mechanical project designing, heating, cooling, ventilating, clean and contaminated water, drainage, sanitary hot water pipes and fire extinguishing systems are thoroughly identified.

Through ventilating and cooling project designing, all ventilating and cooling systems are planned based on the characteristics and capacity of the facility.







**RED MEAT
SLAUGHTERHOUSE
PROCESSING FACILITIES**





Today, there are 1.3 billion head of cattles, 1.2 billion head of sheep and 1 billion head of goats all around the world.

Although the global demand for the meat variations on different rates in different countries, it is steadily increasing. And the most important part of the meat industry are slaughterhouses and meat processing plants.

Cantek, having put its signature under major R&D activities and educational publications in red meat industry, offers services on all the stages of meat production from paddock to reaching consumers.

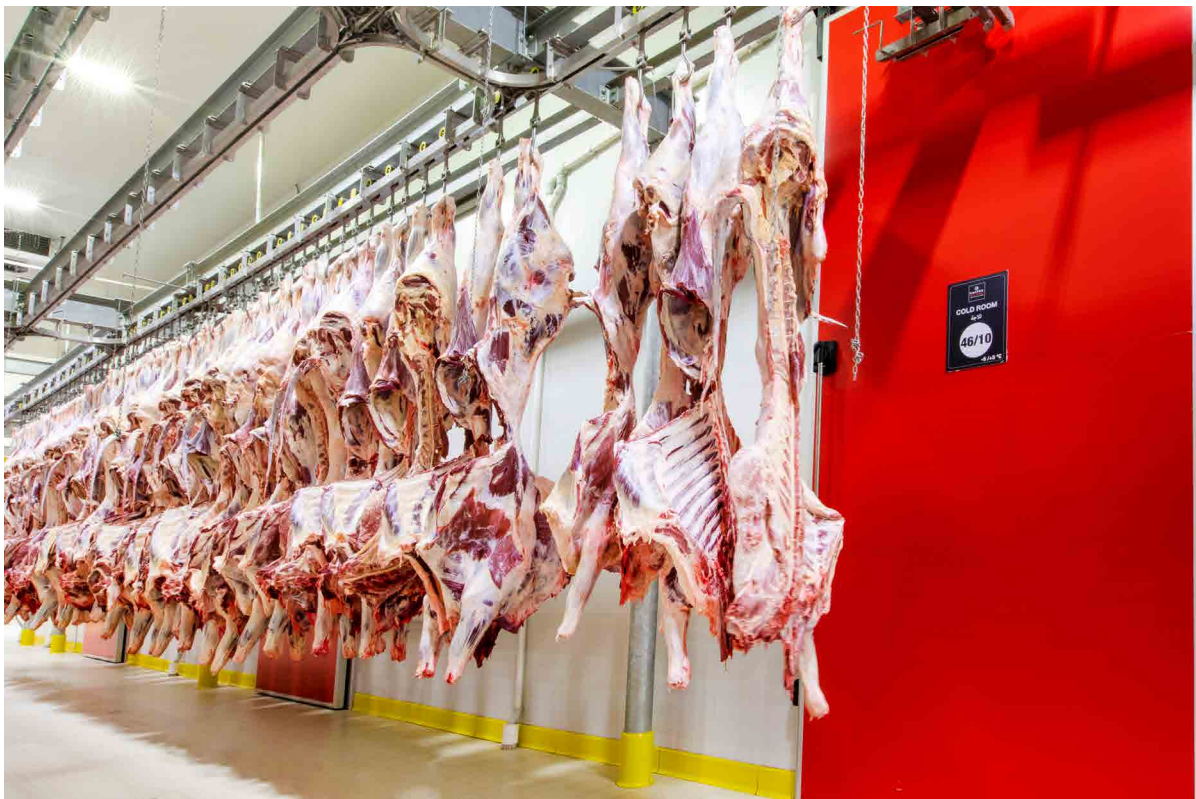
Our company produces slaughterhouse equipment and advanced meat processing systems, along with turnkey installations of slaughterhouse and meat processing plants.

Cantek has conducted projects of modern slaughterhouse and meat processing plants, which serve as a model in many regions of the world, and made major contributions to the development of these regions.

With its slaughterhouse for both small ruminants and cattles, developed in the most suitable quality based on the user expectations, Cantek offers modern, technological, eco-friendly and efficient solutions for red meat to be processed appropriately. Furthermore, its cooling technology, which provides energy savings up to %71, contributes the facility with great efficiency reducing spoilage of meat to minimum.

Providing the most suitable technological infrastructure in order to maximise the quality of meat and market value, Cantek offers the following services through its expert engineering staff and strong production facilities:

- **Paddock systems**
- **Slaughterhouse equipment and advanced meat processing systems**
- **Cooling, shock freezing and frozen food storage systems**
- **Supplementary equipment such as tilting cabin, and blood drying systems**
- **Hardware in the areas of hygiene and lighting within the plant**
- **Hygienic coating and isolation for floor, wall and ceiling**
- **Infrastructure, superstructure, steel and ferro-concrete building, electricity, road and all types of construction works**





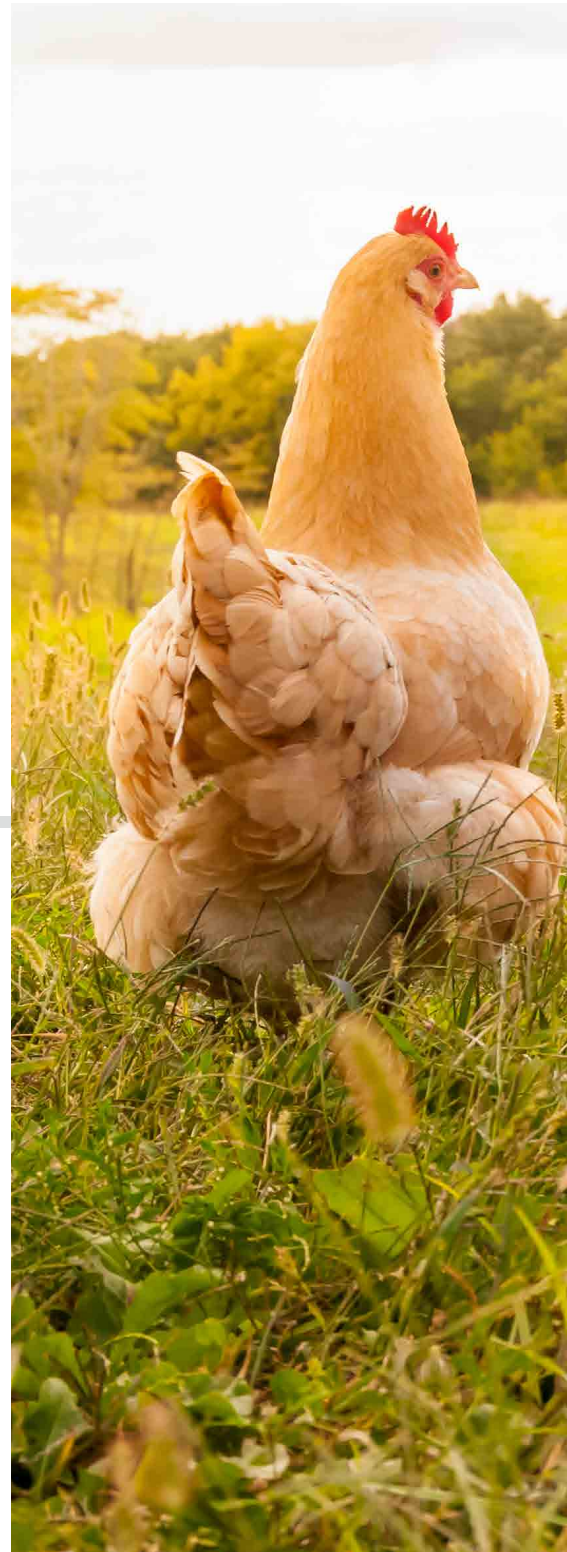




Cantek single-handedly provides services of project designing, production, installation, servicing, warranty, remote monitoring and operational consultancy. While Cantek effectuated the highest level of quality standard during all these processes, it always prioritises animal welfare, worker safety, ergonomic working environment, efficiency, longevity, environmental awareness and hygiene. The company shapes the industry by bringing innovative solutions in these areas.



**POULTRY
SLAUGHTERHOUSE
PROCESSING FACILITIES**





Rapid growth of the world population particularly after the '50s has exceeded 7.8 billion in 2021.

The biggest problem that comes along with this growth is food and nutrition problems.

Chicken plays a significant role in the solution to these problems. Annual worldwide chicken meat production reached 110 million tonnes. Chicken is estimated to be the most produced types of meat.

High demand of meat consumption, and therefore steady growth in the amount of production brought about the development of industrial slaughtering and packaging facilities. Cantek offers turnkey industrial slaughtering and processing facility projects that prioritise technological, fast, efficient and automated systems in order to meet the needs in a timely manner.

By developing innovative, sustainable and tailor made chicken processing facilities, Cantek aims to lead users to high levels of success.

With vast knowledge and flexible manufacturing systems, Cantek offers the services of:

- **Project consulting**
- **Manufacturing slaughtering processing equipment and cooling systems**
- **Servicing/installation**
- **Revision and spare parts**

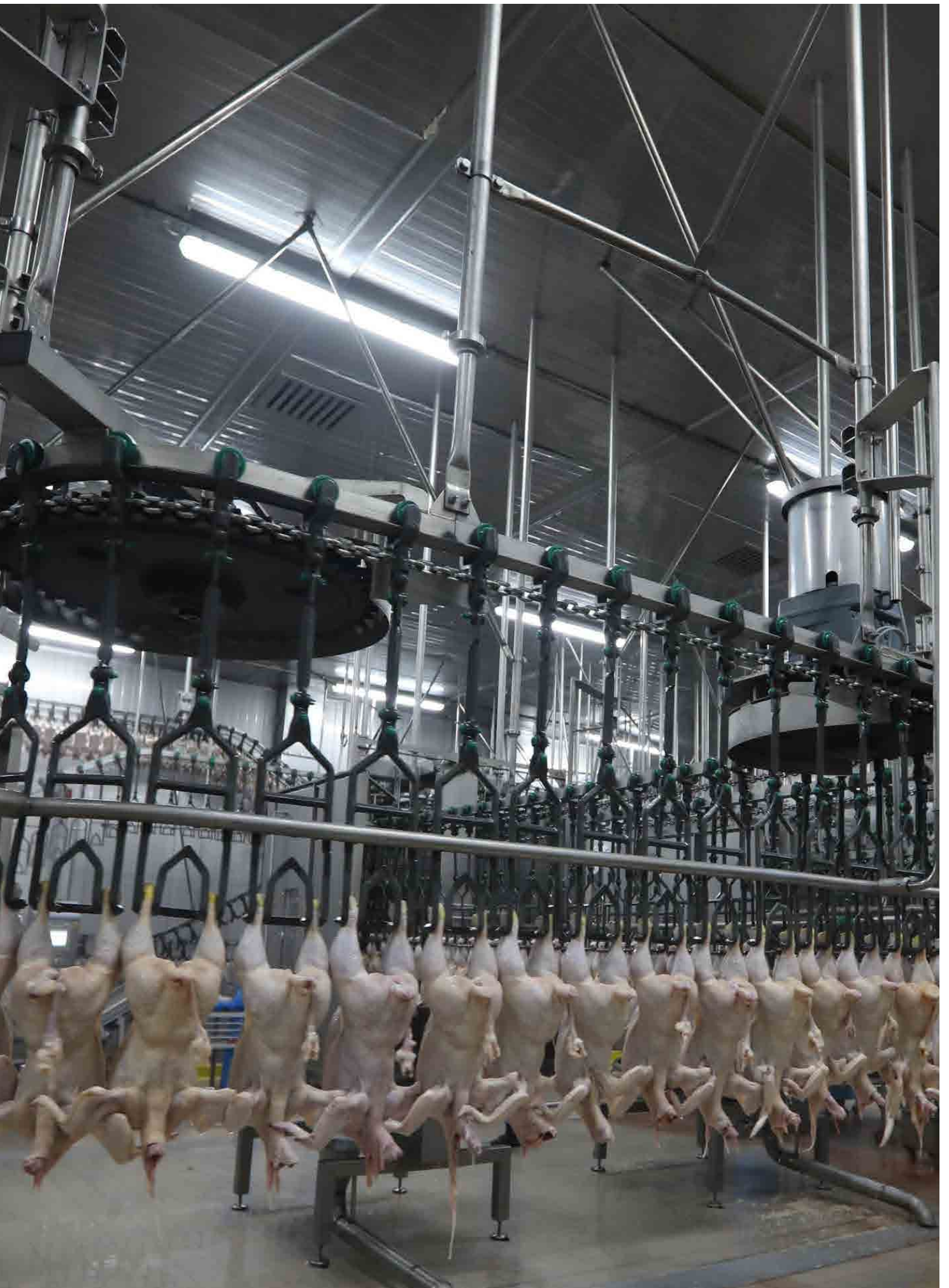
Along with the services above, the company provides efficiency to facilities thanks to its cooling technology providing energy savings up to 71%.

Cantek can generate local and fast solutions for all potential service and facility development needs with its administrative and technical teams well trained in their expertise. Cantek delivers the best solutions for all the below services such as:

- **Halal cutting systems (Full automatic, semi-automatic or manual cutting)**
- **Automatic / manual eject line**
- **Water cooling / air cooling**
- **Shredding / Sorting / Packaging**

Cantek has extensive experience in establishing **chicken slaughterhouse** and processing facilities on global markets, and provides single-handed services including project designing, production, installation, servicing, warranty and remote monitoring.







FISH PROCESSING FACILITIES





In 1970, the total global fish production was 60 million tonnes, 57 million tonnes of which were from capture fisheries and 3 million from aquaculture. The current total fish production is 170 million tonnes, 95 million tonnes of which are from capture fisheries and 75 million tonnes from aquaculture.

The global fish consumption per person is over 20 kilos thanks to the dynamic growth in aquaculture all around the world.

Therefore, storing and processing fish, which is a significant source of food and income for hundred millions of people around the world, is increasingly gaining importance.

Cantek produces facilities where all kinds of seafood from marine and freshwater wild capture fisheries or fish farms are processed.

With extensive experience in the fishery industry and with its expert team, Cantek has developed countless projects and established facilities all around world for processing the following seafood:

- **Farmed fish such as seabass, seabream, trout**
- **Marine capture fish such as mackerel, sardine, tuna fish**
- **Fresh water capture fish such as carp, trout, catfish**
- **Seafood such as prawn, calamari, octopus, mussel, oyster**

Processing and storing seafood correctly can only be possible in modern, technological, environment-friendly and efficient facilities.

Cantek offers modern, technological, eco-friendly and efficient solutions for seafood products to be processed appropriately.

Developing tailor made projects in all sizes and according to all user expectations, Cantek produces fish processing facilities in the most suitable features for its users. Cantek provides single-handed services including project designing, production, installation, servicing, remote monitoring, warranty and follow-up of facilities. Besides this, the company provides efficiency for facilities thanks to its cooling technology providing energy savings up to 71%.

Cantek has a wide range of products and services for canned, smoked or frozen seafood processing, fish drying, long-term storage, fishmeal and fish feed production. The company provides consultancy service, develops projects and undertakes facility installation all around the world.





Mobile Solutions

Mobile Solutions

There is an ever-growing need for mobile and compact solutions worldwide. Storing food or slaughtering animals in any place and time, in compact facilities which doesn't require an assembly process, is a great advantage.

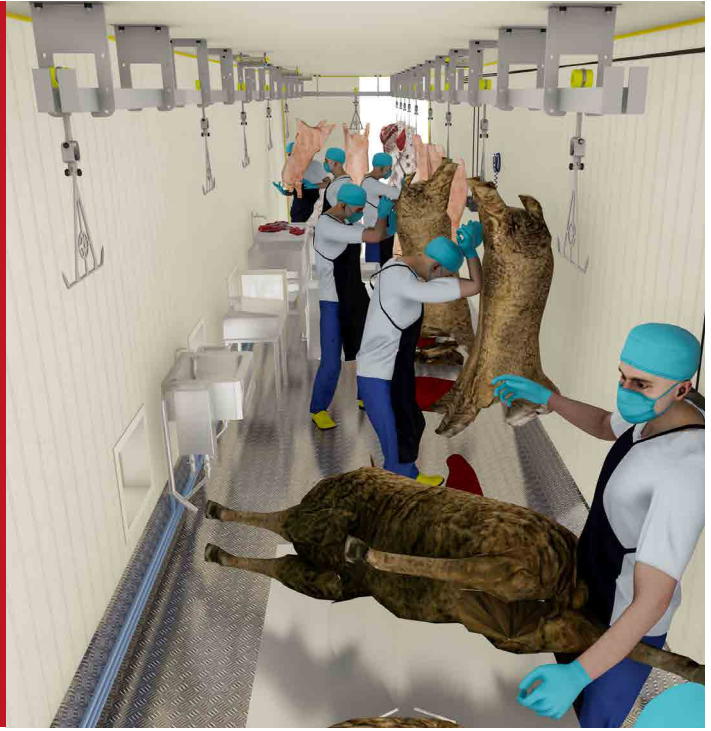
Thanks to CANTEK's innovative mobile solutions, it is now much easier to establish a cold storage and slaughterhouse. With a low investment cost, you can have modern and hygienic facilities ready for use wherever you want, quickly and easily.

- Mobile Container Sheep & Goat Slaughterhouse
- Mobile Container Cattle Slaughterhouse
- Mobile Container Poultry Slaughterhouse
- Mobile Container Offal Processing
- Mobile Carcass Shredding
- Container Fish Processing Facility



Mobile Container Sheep & Goat Slaughterhouse

Modern and hygienic slaughterhouses specially designed for slaughtering and shredding ovine and caprine animals such as lambs, kids and goats are easily transported as they are in a 40' container.

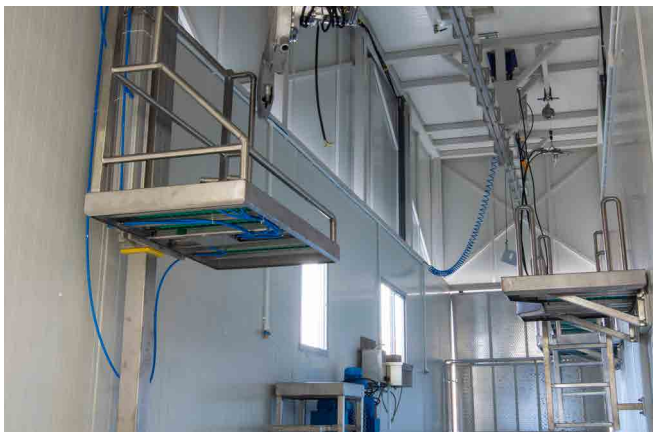
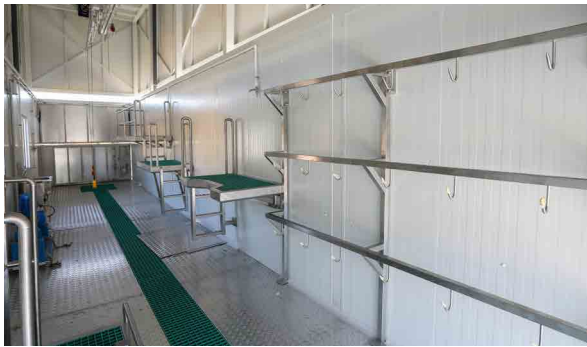


- Complete Containerized System, Slaughter Equipment, Dual Rail and Support Materials.
- 40' HC container
- Slaughter capacity: 8-10 sheep&goats / hour
- PU sandwich panel wall cladding
- Ready for use complete with electrical, lighting and mechanical installations
- Alternatives including or excluding cold room (9 carcasses)
- Special design and equipment configuration according to user request
- It does not require infrastructure. Fast shipping; easy commissioning.



Mobile Container Cattle Slaughterhouse

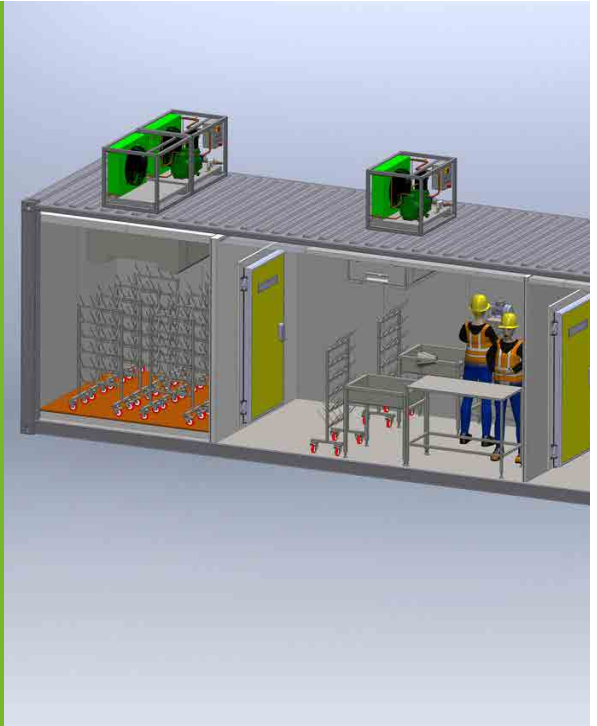
Modern and hygienic slaughterhouses specially designed for the slaughter and shredding of cattle such as calves, oxen and camels are easily transportable as they are in a 40' container.



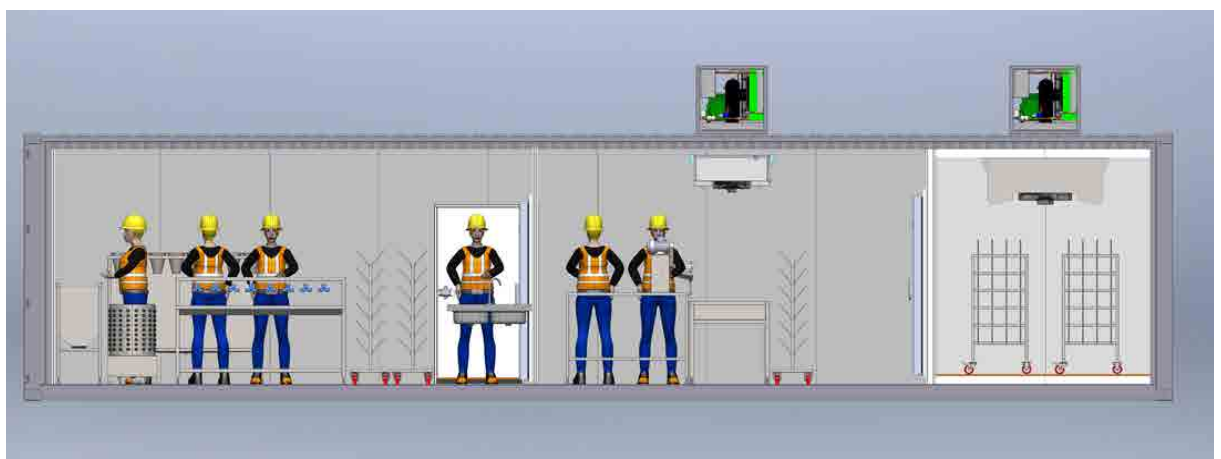
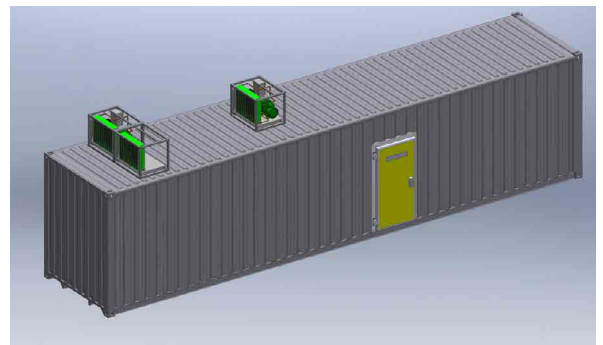
- Double-deck, hot-dip galvanized steel structure slaughter equipment, dual rails and support materials.
- Slaughter capacity: 15 cattle / hour
- PU panel wall cladding
- Ready for use complete with electrical, lighting and mechanical installations
- Installed hygiene equipment (sinks, knife sterilizers)
- Having dimensions of 320x1320x320 cm when closed and 320x1320x560 cm at the time of slaughtering
- Double-deck opening system. The upper deck is lifted by means of hydraulic system or crane and prepared for slaughtering.
- Lighting and mechanical installation system
- Installed hygiene equipment (sinks, knife sterilizer)
- No infrastructure required. Fast shipping; easy commissioning.
- Special design and equipment configuration according to user demand
- Fast shipping; easy commissioning.

Mobile Container Poultry Slaughterhouse

Modern and hygienic slaughterhouses specially designed for slaughtering, pre-cooling and shredding poultry are easily transportable as they are in a 40' container.



- Containerized system complete with slaughter equipment
- 40' HC container
- Slaughter capacity: 100 pieces per hour
- PU panel wall cladding
- Ready for use complete with electrical, lighting and mechanical installations
- Cooling and ventilation system
- Stainless slaughter tunnel
- Feather softening; plucking - drum type
- Poultry slaughtering and packaging departments
- Pre-cooling room
- Special design and equipment configuration according to user request
- Fast shipping; easy commissioning

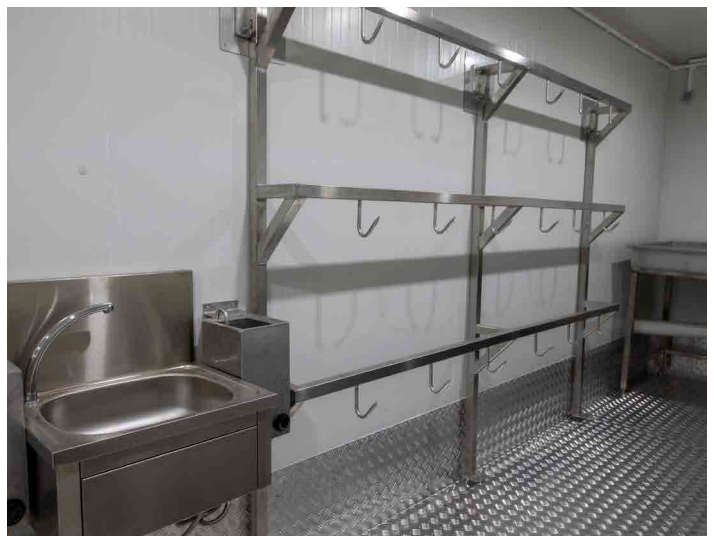


Mobile Offal Processing Plant

Offal is one of the most important parts of animals and certainly needs to be fully utilized. The offal processing plant produced container form has been specially designed for the separation and processing of internal organs after slaughter.

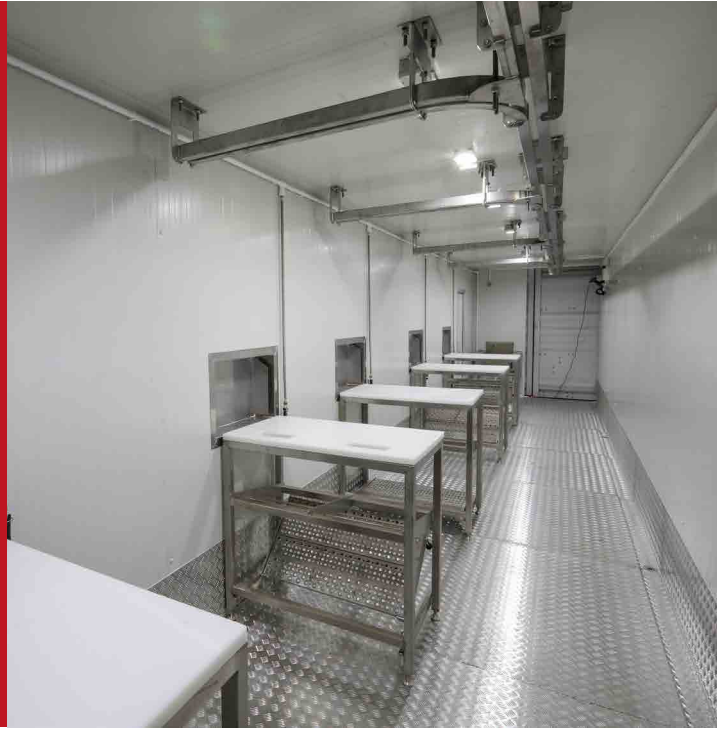


- 40' HC container
- Organ sorting and washing table
- Paunch lifting mechanism
- Paunch cleaning capsule with a capacity of 40-50 kg
- Foot cleaning capsule with a capacity of 200 kg
- Trolley, water gun, knife sterilization
- PU sandwich panel wall cladding
- Ready for use complete with electrical, lighting and mechanical installations
- Installed hygiene equipment (sinks, knife sterilizers)
- Special design and equipment configuration according to user request
- It does not require infrastructure. Fast shipping, easy commissioning.

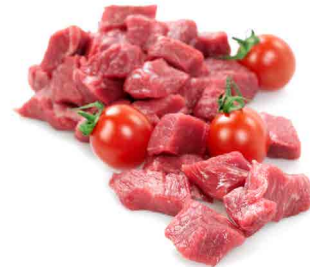


Mobile Carcass Shredding

It is specially designed for shredding carcass meat into pieces after slaughter. It can be used for cattle and sheep & goats.



- Complete containerized system, slaughter equipment, dual rail and support materials.
- 40' HC container
- Shredding capacity: 20 sheep & goats or 5 cattle (20 quarters of carcass)
- PU sandwich panel wall cladding
- Shredding tables (with water gun)
- Ready for use complete with electrical, lighting and mechanical installations
- Installed hygiene equipment (sinks, knife sterilizers)
- Special design and equipment configuration according to user request
- It does not require infrastructure. Fast shipping, easy commissioning.



Container Fish Processing Facility

With container fish processing facilities designed and produced by Cantek, you can establish modern and hygienic facilities ready to use wherever you want, quickly and easily, with a low investment cost. So you can process the fish as soon as it comes out of the water.

"5 tons / day processing capacity"



The facility consists of 5 containers which consist of all the cooling and processing equipment

Processing area

Packaging area

Storage area

Office area

Styrofoam storage area



The processing equipment:

- Tube lifter: chassis: hydraulic piston; 304 quality stainless
- Hopper / Buffer & Z Type Conveyor: 556 x 4.000 mm; 304 quality stainless
- Sorting Conveyor: 606 x 5.000 mm; 304 quality stainless
- Working Table: 3500 mm x 600 mm
- Flake Ice Machine: 10 ton /day
- Hygiene Barrier



A herd of sheep is seen from behind, moving away from the viewer on a dirt path. The background consists of rolling hills under a bright, hazy sky. The overall color palette is warm and muted, with a soft glow. In the bottom left corner, there is a large red arrow pointing towards the text, and a dark grey curved shape above it.

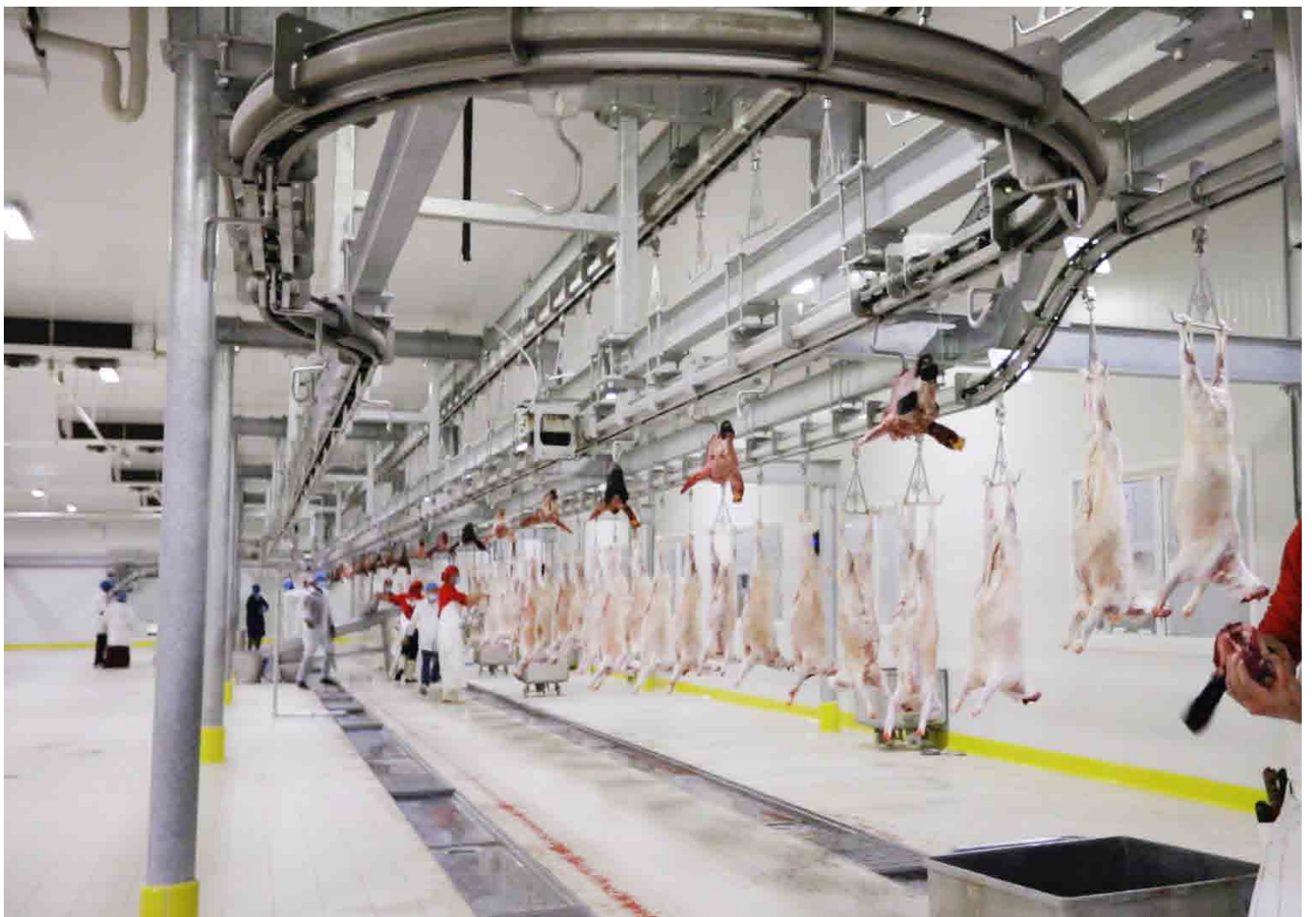
References

References

Farming is a way of life and a sacred herited profession from generation to generation. Cantek supports you to add value to your livestock.











CANTEK

INNOVATION IN FOOD SECURITY

As food storage and processing specialist for 30 years, in 65+ countries, with more than 15.000 projects completed successfully, Cantek produces with high technology and quality all the equipments and realizes turnkey cold storage, slaughterhouse / meat processing and plant factory projects worldwide.

With a closed production area of 40.000 m², Cantek offers complete solutions from one hand including project developing, production of all equipments, facility installation, service, warranty, remote controlling and managing systems. In addition, he provides saving in energy consumption up to %71.

“It is our goal to ensure that producers are rewarded for their efforts, and all countries thrive by using their own resources in the best way.”

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