



# B. T. ENTERPRISES

SERVICE TO THE FOOD INDUSTRY

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## MEAT, POULTRY, DAIRY and BAKERY

Processing Equipment,  
Specialised Machinery,  
Packaging Machinery,  
Spices and Marinades,  
Casings and Clips

**JOHANNESBURG**  
**NATAL**  
**CAPE TOWN**

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# 40 YEARS

Thank you for your support



## **COMPANY INTRODUCTION**

Bernd Triebiger (Pty) Ltd., trading as B. T. Enterprises, was established in 1974, initially as an importer of specialised food processing equipment primarily to the meat industry. Subsequent developments have extended the range of services and products to incorporate poultry, bakery and dairy plant equipment, spice blending and supply, and analytical Laboratory, Triple bubble extruder and customised printing, the supply of casings and packaging for a variety of industries and applications, including the supply of clipping machines and clips.

We are the market leaders and sole agent in South Africa and neighbouring countries for a large number of processing equipment companies, as well as specialised spice company – RAPS. Together BTE and RAPS track down new developments and ideas, develop market-driven products and concepts and by doing this we create trends, in order to support our customers as they develop their own markets with our product innovation.

## **SERVICES OFFERED**

- Assistance rendered with full project planning ranging from complete layout designs on related equipment, procurement advice, full installations advancing to production stages, i.e. Turnkey Projects.
- Process consulting incorporating problem solving and re-routing of product flow
- Sponsored design and manufacture of specialised sections of plants
- Comprehensive range of food processing and product handling equipment
- Trained service engineers for training and back-up on the full range of equipment
- Refurbishing, repair or complete rebuild of related equipment
- Substantial spare parts stores
- Upgrading of existing equipment

## **BTE SPICE BLENDING AND STATE OF THE ART LABORATORY**

Over the years we have compiled a wide range of innovative spice blends, brines and additives suited for the meat and poultry, bakery and dairy industries. BTE Research and Development teams work closely with customers to create a product specifically designed to meet their needs. Only the best quality ingredients are carefully sourced internationally with the approval of our technical teams and inspected thoroughly by our Quality Controllers to ensure that all specifications are up to the required standard.

Qualified and competent food technologists are responsible for sampling and testing finished product with specialised equipment to perform analytical testing such as salt, pH and preservative levels in additives. Quality Control testing is performed on all products and every batch prior to despatch from our warehouse. We are proud to announce that our facility is HACCP: 10330 certified and we strive to maintain the highest level of food safety and quality standards.

## **TRIPLE BUBBLE EXTRUDER AND CUSTOMISED PRINTING**

In 2012, B. T. Enterprises invested in purchasing its very own and first of its kind in Africa a 7-layer Triple Bubble Extruder for casing and shrink bags using a number of different types of raw materials. This extruder has the ability to manufacture high barrier structures primarily as an oxygen barrier for improved food packaging shelf life due to the use of EVOH (Ethylene Vinyl Alcohol Copolymer) as one of the layers – this is the highest barrier to oxygen and other gases. Triple Bubble technology offers maximum orientation of the structures, giving the best properties possible, e.g. strength and post shrink. The machine has the ability to manufacture all standard calibres as well as large calibres of casings.

In conjunction with the Extruder, we have installed a state of the art central impression printing machine which can facilitate up to 12 colours. The machine is specifically designed for printing artificial polyamide casings and food pouches and is capable of 360 ° printing – an absolute must for all round product designs. Multi coloured printed artificial casing greatly enhances the point-of-sale appeal of packed products and promotes product awareness, attracting customers and increasing sales.

## **FOOD PROCESSING EQUIPMENT**

- Mincers - from small floor mincers to large frozen meat grinders
- Bowl cutters - from 20L cutters to 1000L cutters
- Emulsifiers - from 12HP to 200HP
- Blenders - from 225L to 5000L blenders
- Fillers - weight controlled vacuum filling machines, linking and hanging
- Clippers - from hand clippers to fully automatic double clippers
- Smokers - all round cooking and smoking plants, salami and after curing plants
- Dicers and slicers
- Pickle injectors, including brine mixing tanks, storage tanks and cooling systems
- Vacuum tumblers and refrigerated vacuum tumblers
- Hydraulic lift loaders
- Vacuum packaging equipment - table top models, double chamber floor models and high production form fill and seal roll stock machines. All these machines come with gas flushing options.
- Horizontal wrapping, stretch wrapping from 15 to 200 packs per minute

## **SPICES, CASINGS & CLIPS**

- **BTE** range of spices and additives, ham and bacon cures, poultry injection brines, locally manufactured BTE clips in various colours and sizes
- **BRATA** bread crumbs, blended breadcrumbs, batter mixes and tempuras
- **FUJITOKU** artificial gravure printed shrinkable polony/loaf casings
- **NOJAX** peelable cellulose casings
- **VISKASE** fibrous salami / polony casings
- **PERFLEX** shrink bags
- **SEAMLESS CASING** various calibres, printed and unprinted
- **RAPS** marinades, décor seasonings, desserts, dry spices and soups for hotel, restaurant, catering and butchery industry

## **BAKERY SYSTEMS – WERNER & PFLEIDERER**

B. T. Enterprises handle the design layout, manufacture and installation of complete bread plants.

- Pan bread production systems
- From make-up plant, mixing, dividing, proving, baking and cooling to slicing, wrapping and product handling
- Biscuit lines
- Silo systems
- Depositing machines
- Plant instrumentation and control
- Bread cooling systems

## **PROCESSING EQUIPMENT – AGENCIES**

- **FOMACO**  
Injectors for poultry, meat and fish, single, double and triple head injectors, mixing and storage tanks
- **FREY**  
Oil hydraulic and vacuum fillers, automatic hanging lines, and various attachments
- **HENKELMAN**  
Vacuum packaging equipment – ranging from table top to floor standing units, including shrink tanks
- **INAUEN VC999**  
Vacuum packaging equipment – single and double chamber floor models and in-line systems
- **MAURER**  
Production plants and equipment for smoking, cooking, pasteurizing, chilling, baking, maturing, thawing and storing of meat, cured meat, poultry, fish and convenience food products
- **OAKHAM**  
Modified atmosphere packaging systems
- **SEYDELMANN**  
Bowl cutters, frozen meat mincers, paddle mixers and grinders
- **SEALPAC**  
Full range of tray sealing machines and roll stock / thermoform machines
- **TREIF**  
Semiautomatic and automatic dicers, slicers and cutters for fresh and semi frozen products
- **WERNER & PFLEIDERER**  
Automatic inline proofing and baking systems, moulders, rounders, dividers and mixers