



Klever Equipped Inc. to Showcase Innovative Smoking, Fermenting, Drying and Chilling, Automation Solutions at IPPE 2024

[Atlanta, January 31, 2024] – Klever Equipped, a leading innovator in smoking, fermenting, drying and chilling, and automation, is set to make a dynamic appearance with their Walk-in Equipment Clinic, at the International Production & Processing Expo (IPPE) from January 31 to February 2, 2024.

No matter what “pain” you feel or who the manufacturer of your ovens, smokehouses, fermenters and drying rooms is. Count on us for support!

Highlighted Specialties:

1. Smoke the Magic:

- Experience the art of flavour with Klever Equipped's precision smoking solutions.
- Achieve consistent and delicious results for poultry, sausage, and bacon.

2. Innovative Chilling Solutions:

- Explore innovative chilling technology that ensures the perfect texture and freshness.
- Optimize production efficiency without compromising on product quality.

3. Poultry, and Meats:

- Klever Equipped specializes in enhancing the flavour profiles of poultry, and any kind of meat.
- Unleash the full potential of your products with our advanced processing solutions.

And many more things to explore

Visit Klever Equipped at Booth C19194

Don't miss the chance to witness the art of smoking, fermenting, drying, chilling, and automation in the food processing industry. Klever Equipped invites attendees to visit Booth C19194 at IPPE 2024 for a free consulting session with our experts, Prof. Klever, Dr. Fessmann and Dr. Travaglini, and discover how to improve your product lines significantly.

For more information about Klever Equipped and its participation in IPPE 2024, please visit: <https://goklever.com/>.

Klever Equipped Inc.

Get It Right Go Klever

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