

# Iso-Flo® Poultry Alignment Vibratory Conveyor

Key Technology's [Poultry Feed System](#) dramatically reduces labor costs and increases throughput on batter/breader lines running poultry tenders, fillets, and most bone-in products, whether pre-dusted or marinated.

Steadily refined for over 15 years, this unique alignment/feed system uses Key's patented [Iso-Flo® design](#), incorporating the [Iso-Drive® energy unit](#). This combination results in a quiet, low maintenance system with proven reliability.

## Cut Labor Costs up to 65%

- Uniformly spreads product across full line width
- Performs most product separating, aligning, elongating, and layout on the belt
- Requires only hand dressing before batter/breader process
- Reduces manual labor as availability of cost-effective labor diminishes

## Other Proven Applications

- Oven feed system for marinated tenders and fillets
- Batter/breader line feed system for fish portions and shrimp
- Other applications—call Key

## Increase Throughput up to 100%

- Reduce bottleneck at function
- Automation efficiencies allow operation at peak line capacities
- Fast payback, typically less than 6 months

## Fast Line Changeover

- Vector-Lock™ quick-change bed inserts allow rapid reconfiguration for different products
- Easily configured to feed lines 965 mm, 813 mm, or 610 mm (38", 32", or 24") wide
- Adjustable height legs simplify mating up and leveling
- Casters for mobility

## Ready for USDA Approval

- USDA compliant
- Easy to clean and keep clean



*Call Key to find out how your product(s) may benefit from this technology or another system.*

## Poultry Applications

Product Configuration/Capacity Poultry Feed System available in 813 mm and 965 mm (32" and 38") widths

Pre-dusted Tenders	Marinated Tenders	Bone-in Portions
813 mm (32") – 2,948 kg/h (6,500 lb/hr)	813 mm (32") – 1,724 kg/h (3,800 lb/hr)	813 mm (32") – 3,402 kg/h (7,500 lb/hr)
965 mm (38") – 3,402 kg/h (7,500 lb/hr)	965 mm (38") – 2,177 kg/h (4,800 lb/hr)	965 mm (38") – 3,856 kg/h (8,500 lb/hr)
Pre-dusted Fillets	Marinated Fillets	Product Testing
813 mm (32") – 2,948 kg/h (6,500 lb/hr)	813 mm (32") – 1,724 kg/h (3,800 lb/hr)	Contact Key for details on product testing, etc., for specific applications
965 mm (38") – 3,402 kg/h (7,500 lb/hr)	965 mm (38") – 2,177 kg/h (4,800 lb/hr)	

**Key Technology**

150 Avery Street • Walla Walla, WA 99362 • USA

Phone: 509.529.2161 • Fax: 509.527.1331 • [product.info@key.net](mailto:product.info@key.net) • [www.key.net](http://www.key.net)

