

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.



Common Product Applications

- Beef portions
- Cheese sticks
- Fish portions
- Poultry—fillets, tenders, bone-in portions
- Shrimp
- Vegetable sticks

Other applications may be used on this equipment. Call Key to find out about how your product(s) may benefit from this technology or another system.

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

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

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

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) 965 mm (38") - 3,402 kg/h (7,500 lb/hr)	813 mm (32") - 1,724 kg/h (3,800 lb/hr) 965 mm (38") - 2,177 kg/h (4,800 lb/hr)	813 mm (32") - 3,402 kg/h (7,500 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) 965 mm (38") - 3,402 kg/h (7,500 lb/hr)	813 mm (32") - 1,724 kg/h (3,800 lb/hr) 965 mm (38") - 2,177 kg/h (4,800 lb/hr)	Contact Key for details on product testing, etc., for specific applications