Electric Convection Oven used for traditional baked items as well as dehydration.

Steam Kettle is commonly used for healthy sauces and for hot fill of acidified foods.

Gas Stove is equipped with six burners and large capacity oven.

Freeze Dryer is used for drying fruits, vegetables, and flowers.

Convection Smoker/Dehydrator (not shown) used for drying fruits and vegetables that may also be smoked with a variety of natural wood smoke.

Pasteurizer is used for pasteurization of fruit juices, beverages, and any liquid with specific viscosity.