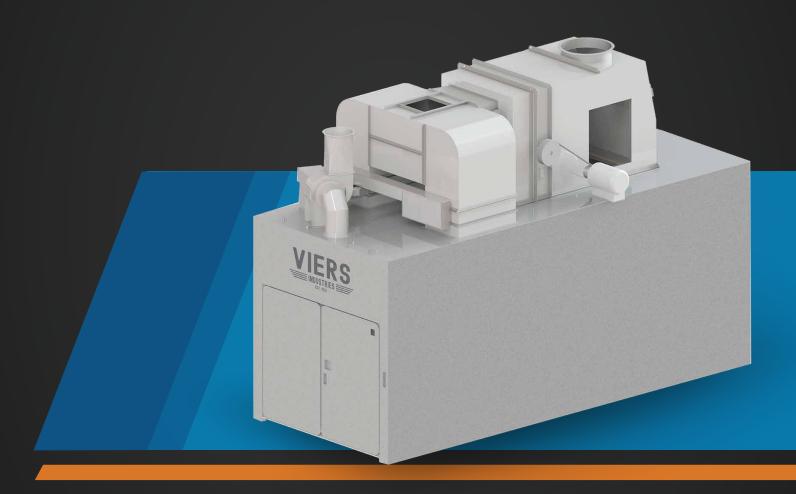


THERMAL PROCESSORS INTENSE CHILLERS



Building A Better Process.



THERMAL PROCESSORS

Ditch your old equipment for something fresh. Viers Thermal Processors let you achieve more air control and increase yields.

Eliminate Inconsistencies Without Burning Your Budget.



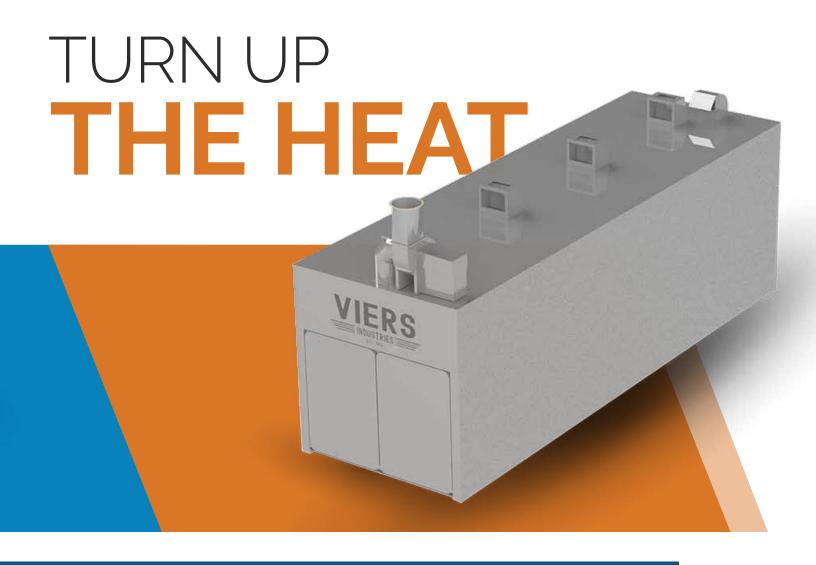
AVAILABLE OPTIONS

- Liquid or Natural Smoke Capabilities
- Recessed Air Seal Door Gaskets
- Industry Standard Control Systems
- Gas or Steam Fired
- Live Steam Cook Capabilities









WHAT WE DO BETTER

EFFICIENT AIR

Our larger capacity air circulation fans and motors allow for more air changes per minute, and faster cycle times.

BREAKPOINT

Eliminate cold spots and product inconsistencies with our total breakpoint control system, fully adjustable to meet your needs.

HEAVY DUTY

Non-harboring square tubing framework and sturdier construction makes our equipment tougher than the competition.

FOOD SAFETY

All our machines are designed with food safety in mind. We go above and beyond safety standards to foolproof your product.

CUSTOM BUILT

Your product is unique- your equipment should be too.
We tailor make all our machines specifically for your needs.

MAINTENANCE

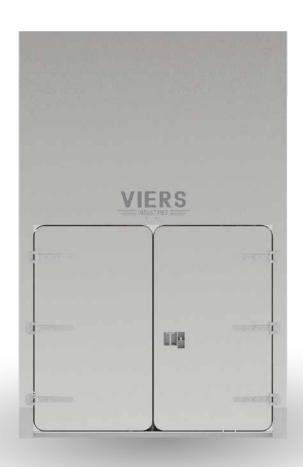
Your maintenance team will love these ovens!
Standardized parts mean shorter downtimes, so you can get on with your production.



INTENSE CHILLERS

STANDARD FEATURES

Get your chill on with Viers
Intense Chillers. We utilize high
velocity variable speed fans
located for direct contact air flow
to give you the fastest chill on the
market. We construct our chilling
cabinets for unmatched flexibility,
designed around your production
needs. So what can you expect
from us? Nothing but stone cold
savings.



- Direct Contact Air Flow Over Product Zone
- Refrigeration Coil designed for Minimal Frost Build Up - No Thawing Necessary
- Designed for Uniform Overlapping Air Flow
- Continuous Welded for Sanitary Chilling

- Easily Accessible for Maintenance and Service
- Heavy Duty Construction that's Built to Last
- Meets USDA Chilling Guidelines
- Completely Customized to Your Operation Requirements

KOHLER INDUSTRIES

For more than 45 years, Kohler Industries has been serving the meat processing industry with the highest quality products to increase performance and streamline operations. We provide new and reconditioned equipment, customized to your production requirements. With decades of experience rebuilding and manufacturing machines from scratch, we have the knowledge and expertise to create fully adaptable made-to-order processing lines, all while saving you money!

NEW EQUIPMENT

New Equipment from Kohler is simple and standardized; no proprietary parts here! Designed for efficiency, we build every machine to last. Our machines retain value over time better than any other manufacturer.

PARTS AND SERVICES

We stock parts for all Viers Industries Ovens and Chillers to reduce your downtime, and keep your operation moving. Our team is dedicated to working with you from start to finish, and understanding your plans for production. This allows us to develop the best solutions and provide unparalleled service.



CUTTING EDGE

We've eliminated inefficiencies in on-the-market machines to achieve more air changes per minute & increased capacity.

IN STOCK PARTS

We keep the parts you depend on in stock, and on our shelves to reduce your downtime & keep your operation running smoothly.

OUR EXPERTISE

We're not just blowing hot air- we're experts! Our leadership team has more than 100 years of combined industry experience.



MADE IN USA

Born in the Midwest, all our equipment is made in the USA to ensure top quality. We oversee every aspect of production.

CUSTOMER SERVICE

We provide world class installation & training for your team. Our friendly staff is always available- you'll always talk to a live person.

OUR FACILITY

Our seven fabrication shops mean you get a quick turn around on new equipment. We work hard and fast- it's what we do.

LET'S GET STARTED.





4925 N 56 Street Lincoln NE 68504



Building A Better Process.