

COMPANY PROFILE

Our company is experienced in machinery trading and is very well-known in Thailand. We offer food and beverage processing systems, slaughtering systems, packaging systems, warehouse automation, and more. Our engineering team provides installation and maintenance services, ensuring full support before and after sales.

www.erawanunion.com



ERAWAN UNION

ABOUT US

Erawan Union Co., Ltd. began with a strong focus on reliability and service, evolving in the early 2000s to meet the growing demand for engineering and automation. The company has since become a trusted name in Thailand's machinery and food processing industry.

OUR STRENGTH

Our strength lies in our dedicated engineering and marketing teams, who bring a wealth of knowledge and expertise to every project. We pride ourselves on being more than just suppliers; we are partners in our clients' success, offering comprehensive services from design and installation to maintenance and after-sales support.

COLLABORATING

Collaborating with leading global manufacturers, we ensure that our clients receive the most advanced and reliable machinery available. Our commitment to excellence and customer satisfaction has solidified our position as a trusted name in the industry.

VISION & MISSION

VISION

To be a trusted companion for food producers, connecting global innovations with local insights, and growing together with heart and expertise.

MISSION

- Support our partners with dependable, user-friendly machinery and thoughtful service that evolves with their needs.
- Bridge the gap between international standards and local realities through deep industry experience and open collaboration.
- Walk alongside our clients — sharing knowledge, solving problems, and celebrating milestones together.
- Foster a culture of care, integrity, and continuous learning — because great partnerships make great food.

A portrait of Aisoon Sirichainakhon, a middle-aged man with grey hair and a goatee, wearing a green polo shirt. He is looking off to the side with a thoughtful expression.

**Aisoon
Sirichainakhon**
Managing Director, Erawan Union

“In this business, it’s not just about selling machines – it’s about building trust, solving problems, and growing stronger with every partnership. That’s the only kind of success that lasts.”

01

What we do

- Trading & Distribution
- Engineering Service
- Consulting & Project Planning
- After-sales & Spare Parts



02

Our Partners



ERAWAN UNION

03

Customer Fields



ERAWAN UNION

Product Categories

1

Animal Farm
& Feed mill

2

Operation
Hygiene

3

Slaughter
House

4

Meat
Processing

Product Categories

5

Further
Processing

& Specialized production

6

Cooling
& Freezing

7

Packing
Solutions

8

Automatic
Warehouse

Product Categories

9

Water
Treatment
System

10

Quality
Control
& inspection

11

Piping
Transfer

12

Tool
Maintenance
& Spare parts



1. Animal Farm & Feed mill

- Rendering Plant



MAVITEC

Specialized in complete systems and equipment for rendering animal by-product. Maximize the value of your animal by-product!



Rendering processes

- Batch processing
- Continuous meat by-products
- Continuous feather/hair processing
- Continuous blood processing



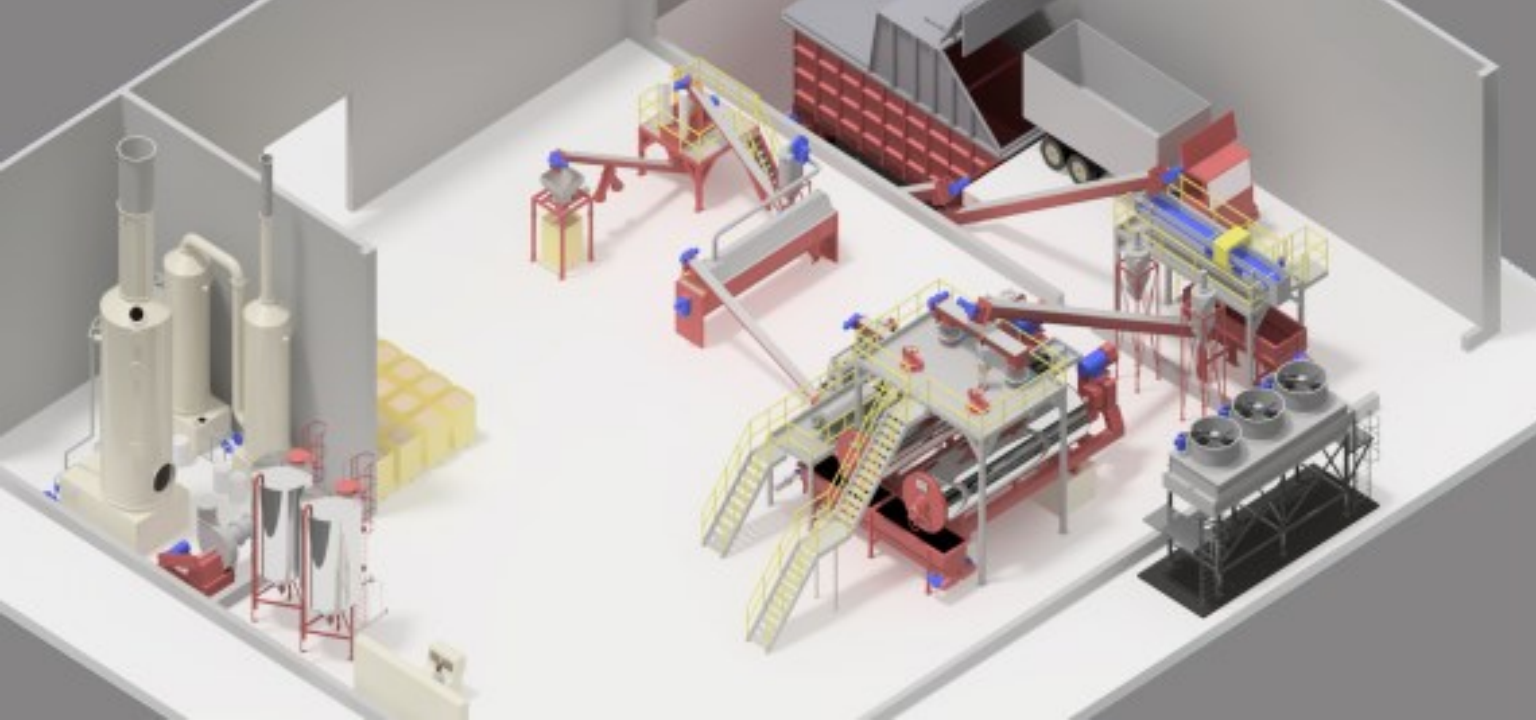
Rendering sections

- Storage & Handling
- Pressing
- Resizing
- Conveyors & Pumps
- Cooking & Heating
- Air control
- Drying
- Energy control
- Separating
- Process control



Batch or continuous processing

In general batch systems are advised for lower capacities and multiple stream solutions, offering more flexibility thanks to combined product streams. Continuous processing offers advantages for higher capacities and single stream by-products.



MAVITEC

Batch Cooker

Batch cookers are used for the batch cooking process as described in the processing section. The purpose of the batch cooker in the rendering process is to condition, sterilize, hydrolyze and dry the product. If your company renders white meat (poultry), red meat, feathers, blood or a mixture of by-products the batch cooker is the perfect solution for you.



FEATURES

- High loading capacities compared to raw volume
- High performance shaft for short batch times
- Flexibility of adding additional Batch cooker(s)
- Both automatic and manual
- Heated shell and shaft
- Strong under frame for easy installation, maintenance and piping
- Frame mounted gear reducer and drive for strength and rigidity
- Small footprint
- Unit arrives complete pre-fitted
- TÜV / PED / GOST R/ Russian TR/ GOST K/ GOST B /GGTM





2. Operation Hygiene

- Cleaning Systems
- Drying Systems
- Filtration Systems
- Handling Systems

Cleaning Systems

Our high-quality washing systems use the latest technology for efficient, cost-effective cleaning. Designed for all hygiene standards and capacities, they're low-maintenance, easy to use, and available as stand-alone units or integrated solutions.

Crate washer



UNI-W350.70

Up to 600 pieces per hour
Modular tunnel washer that is suitable for washing various products. Can be further customized with drying, filtration and handling options.

- For various products
- Fully customizable

Egg tray washers



UNI-BW350.2x30ET

Up to 6500 trays per hour
The Egg Tray washer is specially designed for washing 30 cell egg trays. Can be equipped with various drying and handling systems such as stackers and de-stackers.

- 30 cell egg trays
- Optional dual-lane, drying, handling

Dolly & Trolley washers



UNI-TW450.80.30

Up to 40 pieces per hour
The modular transit tunnel washer is designed for cleaning dollies and lower trolleys. Because of its transport height it can be placed directly on the production floor.

- Dollies and trolleys up to 300mm
- Placing on production floor

Cleaning Systems

Our high-quality washing systems use the latest technology for efficient, cost-effective cleaning. Designed for all hygiene standards and capacities, they're low-maintenance, easy to use, and available as stand-alone units or integrated solutions.

Pallet washers



UNI-PW450.100

Up to 100 pieces per hour
Vertical pallet washer designed for washing pallets and dividers. Can be equipped with drying and handling options.

- Pallets & dividers
- Fully customizable

Tray washers



UNI-W350.70

Up to 600 pieces per hour
Modular tunnel washer that is suitable for washing various products. Can be further customized with drying, filtration and handling options.

- For various products
- Fully customizable

Pot washers



UNI-BTC400.300

Up to 400 pieces per hour
This Basic carousel tunnel washer is designed for washing various product carriers at a lower capacity. The loop makes one person operating perfectly possible.

- For various products
- Operation by one person

Drying systems

- Our high-quality washing systems use the latest technology for efficient, cost-effective cleaning. Designed for all hygiene standards and capacities, they're low-maintenance, easy to use, and available as stand-alone units or integrated solutions.



UNI-D200.70

Air recirculation dryer

The air recirculation dryer uses blow off techniques to dry your products. Due to its modular design the machine can be adapted according to drying requirements.

- For various products available in different widths
- 2 ventilators



UNI-SPIN.SA

Up to 4200 egg trays per hour

Stand-alone spin dryer for the automatic drying of stacks up to 70 trays per cycle. Ergonomic design for easy operation by one person.

- For 30 cell egg trays cycle time adjustable
- Dry within 2 seconds

Filtration *systems*

Water usage is a major operational cost, but efficient cleaning with water recirculation and filtration can significantly reduce consumption. Industrial tunnel washers can include tailored filtration systems based on pollution levels and product types, allowing water reuse and supporting sustainability across industries.



Bow screen filter

Filtration up to 10 micron

Stand- alone or add-on filter for the automatic filtration of water. By enabling the re-use of water, costs are being minimized and a contribution to the planet is being made.

- For various applications different densities available
- Different filter densities available



Internal fed rotating drum filter

Filtration up to 250 micron

Add-on filter for the automatic filtration of water. By enabling the re-use of water, costs are being minimized and a contribution to the planet is being made.

- For various applications different densities available
- Different cloth densities



Handling Systems

CONVEYING

- The right conveyor system can improve a washing line's efficiency and productivity. We offer different conveyors such as belt, roller (driven and non-driven) and chain conveyors, for different products, pallets and crates. Above all this wide range of standard conveyors can also be applied to the washing process and therefore. In conclusion, a fitting cost-effective solution can be provided.



Handling Systems

STACKING & DE-STACKING

- Automatic stacking systems are available for a wide range of applications, from handling smaller items like crates, trays, boxes, and buckets to larger products such as pallets. The choice of machine depends on the product type and required capacity.



Handling Systems

ROBOTICS



- Industrial robots are used for handling a great variety of products for complex and/or precise processes that are hard to realize by means of conventional machines. Examples of application include: pick & place systems for eggs. The right design will enable several kinds of products to be handled, moreover enhancing the installation's efficiency and flexibility while reducing investment. For example, one single gripper that makes it possible to pick up crates and pallets.





Handling Systems

BOX & CRATE FOLDING

- Boxes come in different styles and dimensions. Furthermore, they often need to be opened automatically to supply high capacity washing lines and folded flat again post wash. Depending on the type of box, the required capacity and application, we can extend the system with other handling solutions.



Handling Systems

PALLETISING

- We offer a wide range of palletizing technology, from 'semi' automatic up to most sophisticated multi-load palletizing machines. Our palletizing systems are applicable for a wide variety of products, like boxes, crates, trays and practically any product of a rectangular design. Eventually, the type of machine depends on your specific needs, such as desired capacity, stacking pattern, pallet formats, but also stability of the product.

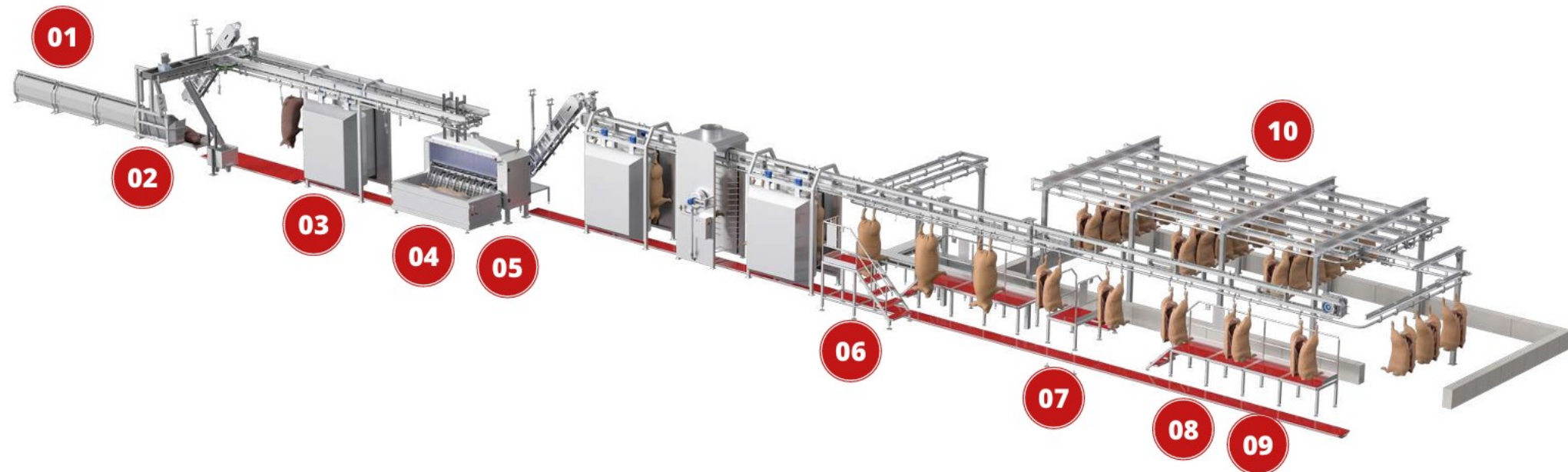


3. Slaughter House

- Pig Slaughtering
- Poultry Slaughtering
 - Evisceration
 - Cut – Up Line

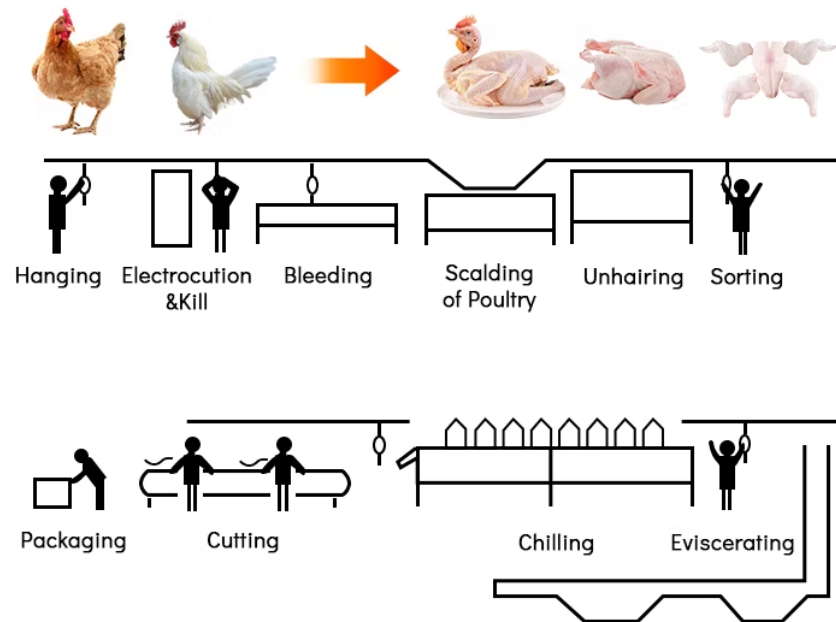
Pig Slaughtering

1. Purlin
2. Slaughter box
3. Washing using scourging
4. Scalding machine + Scrape machine
5. Washing using scourging
6. Gutting platform
7. Sawing platform
8. Inspection platform
9. Trimming platform
10. Tubular way



Poultry Slaughtering

A complete production line that covers multiple steps: stunning, bleeding, defeathering, scalding, evisceration, and chilling.



Involves **mechanical handling** of live birds, killing, and carcass preparation

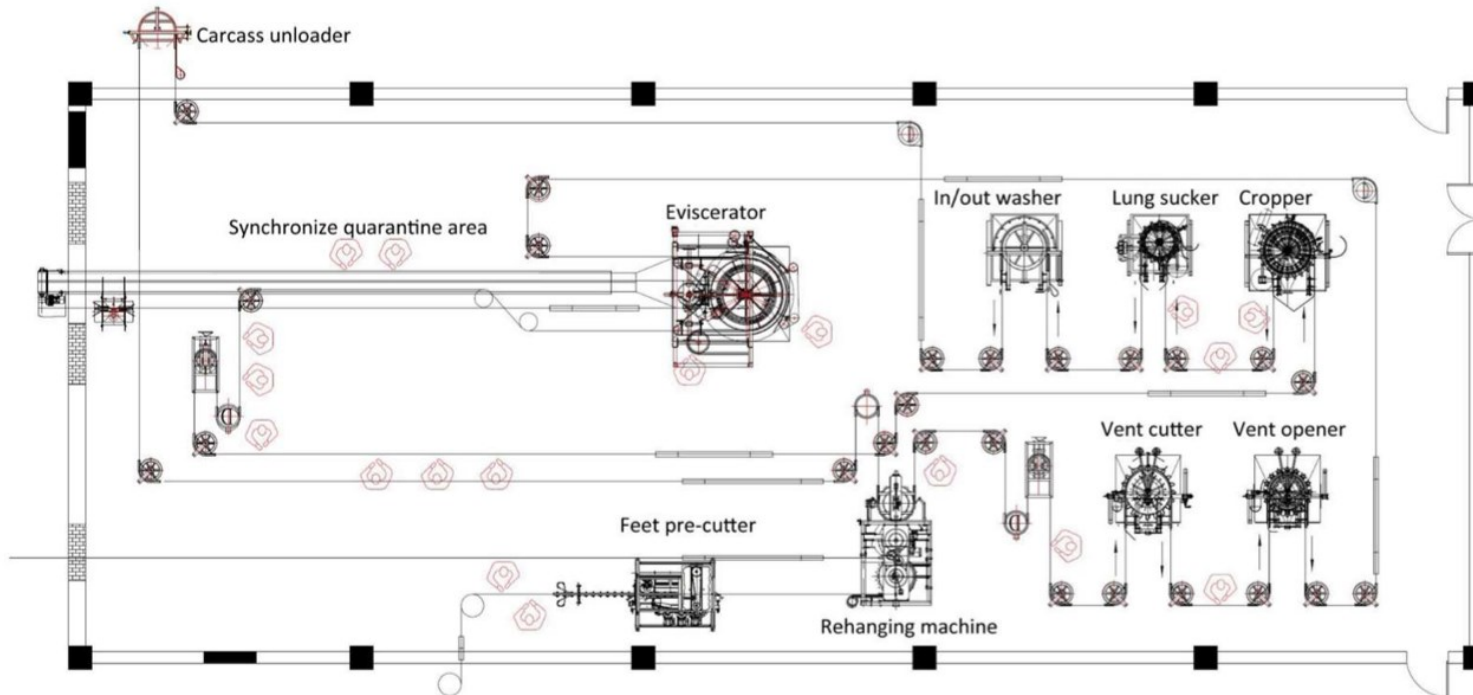
Includes **overhead conveyor systems**, water tanks, and rotary devices.

Designed for **end-to-end processing** of poultry with high throughput.

Poultry Slaughtering

Evisceration *LAYOUT*

A specific machine within the slaughtering line that focuses solely on removing internal organs (intestines, liver, heart, etc.).



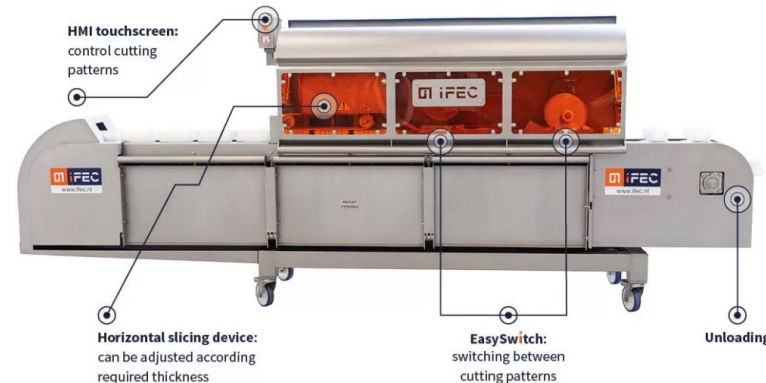
Poultry Slaughtering

Cut-up line

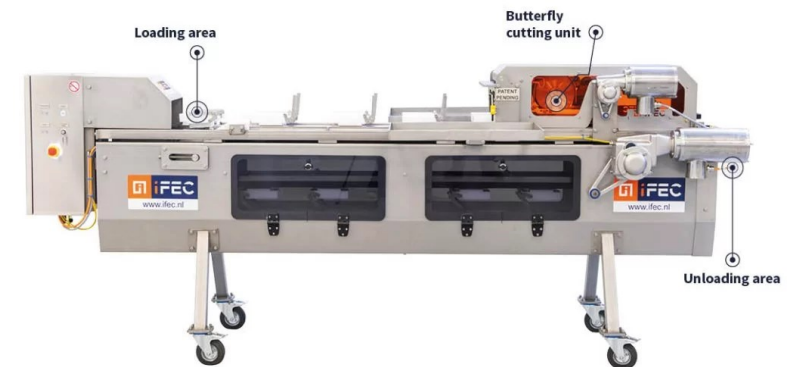
An automatic poultry cut-up line is a sophisticated system in modern poultry processing that efficiently **transforms whole chicken carcasses into various cuts like wings, breasts, and thighs**. This automated process significantly reduces manual labor, enhances product consistency, improves yield, and ensures high standards of food safety and hygiene. It's a critical component in meeting the large-scale demands of the global poultry market.



Leg Deboner

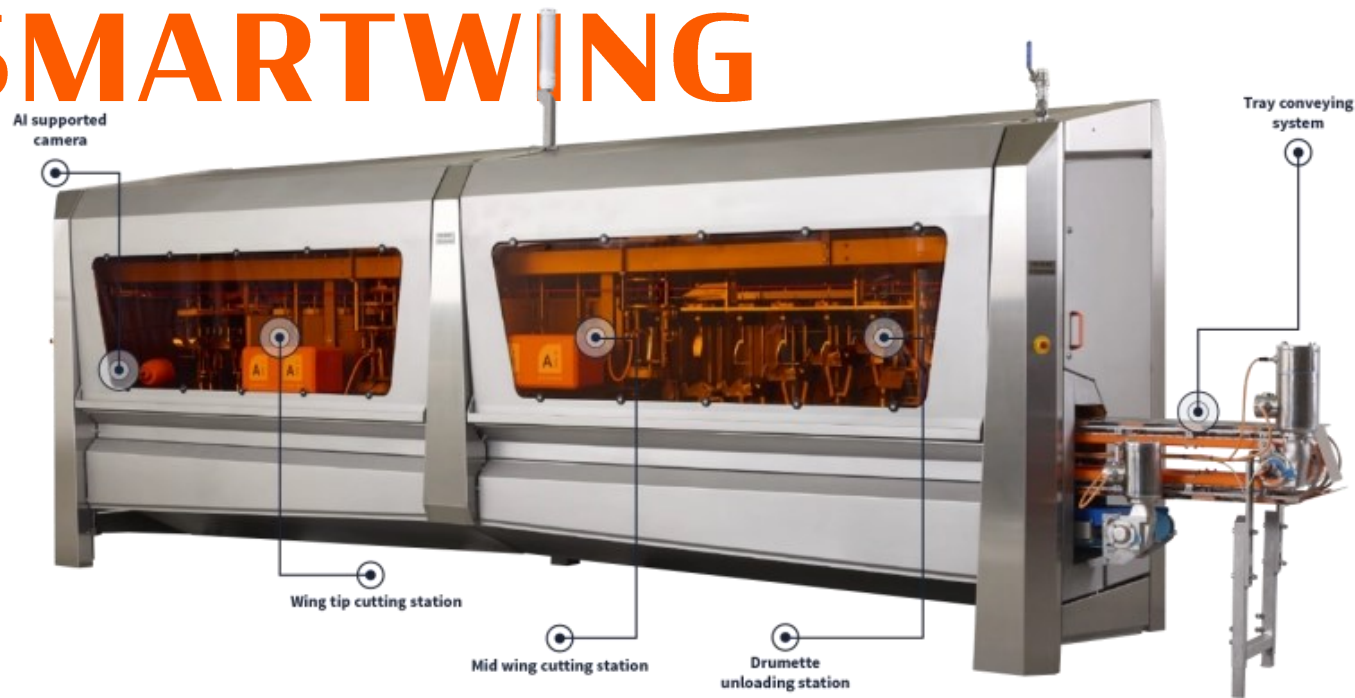


Dicer & Cutter



Prime Wing Butterfly

THE SMARTWING



Size (L x W x H):	5450 mm x 1350 mm x 2800 mm – 213" x 53" x 110"
Weight:	± 3000 kg / 6600 lb
Power consumption:	4,5 kW
Capacity:	± 8000 wings/h

THE FIRST INTELLIGENT WING PROCESSING AND PORTIONING SYSTEM IN THE INDUSTRY.

Revolutionize your production process with cutting-edge AI technology, precision engineering, and unmatched efficiency. Boost A-grade output, minimize labor costs, and reduce floorspace, all while collecting actionable data to optimize your future performance

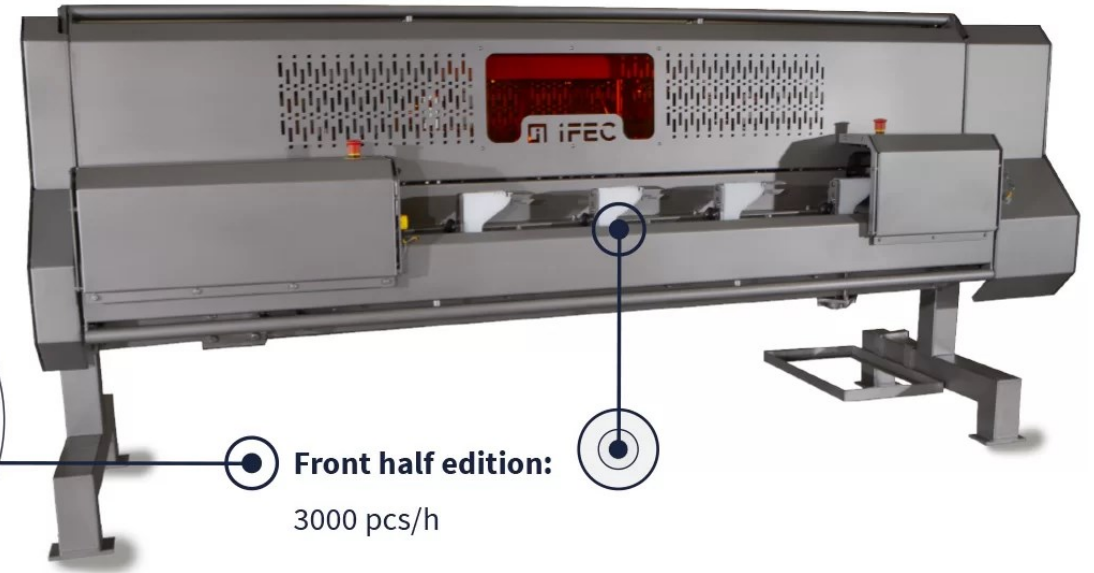
BACK MEAT HARVESTER FRONT HALVES

Size (L x W x H): 3300 mm x 1000 mm x 1500 mm
130" x 40" x 59"

Weight: ± 900 kg / 1.990 lb

Power consumption: 1,75 kW

Capacity: ± 3000 pcs/h



Front half edition:
3000 pcs/h



THE BACK MEAT HARVESTER (FRONT HALF EDITION) processes up to 3,000 pieces per hour. Carcasses are manually loaded onto locking cones for perfect alignment, while an integrated pre-cut module separates and unloads the back meat automatically. The final product is ready for further processing or can be split into BBQ-ready snacks. Built with stainless steel washdown components, the machine is compact, easy to operate, and adjustable for various upper back sizes—making it ideal for boosting production efficiency.

MID WING SPLITTER

Size (L x W x H): 2500 mm x 1000 mm x 1700 mm
98,4" x 39,4" x 66,9"

Weight: ± 550 kg / 1.212,5 lb

Power consumption: 1 kW

Capacity: ± 7200 pcs/h



THE AUTOMATIC MID WING SPLITTER processes up to 7,200 wings per hour and handles various anatomically cut mid wing sizes. Wings are easily loaded into wing-shaped trays without sorting, and the machine splits them accurately—even at slight angles—before automatic unloading. Built from food-grade materials like stainless steel and food-approved nylon, it's ideal for producing one-hand snack portions efficiently.



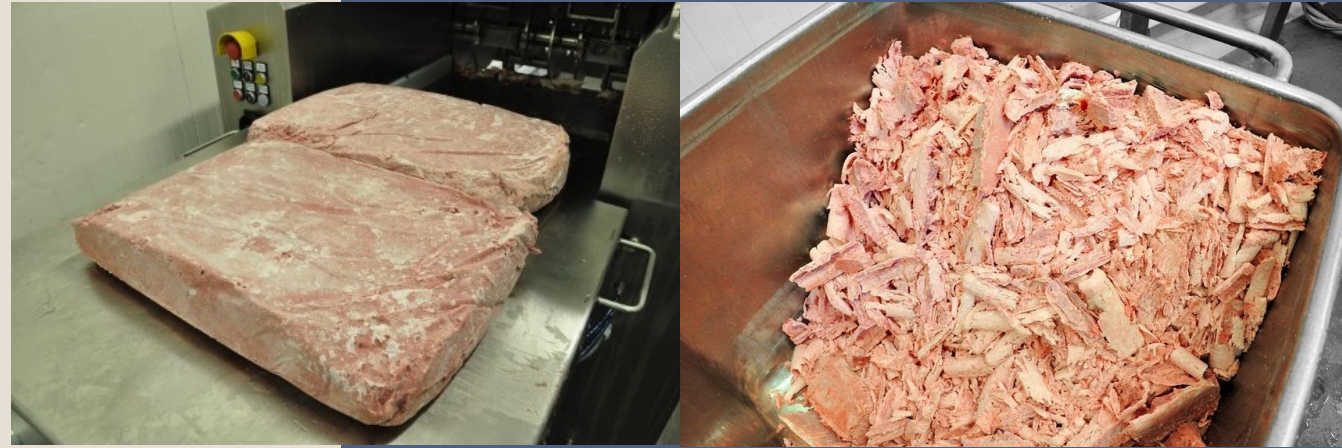
4. Meat Processing

- Frozen Breaker
- Grinder
- Bowl Cutter
- Mixer
- Emulsifier
- De-skinner
- Meat Injector
- Tumbler



Frozen Breaker

In meat and poultry processing, frozen breaker machines, often called frozen block flakers, crushers, or pre-breakers, are crucial for efficiently transforming large, solid blocks of frozen meat, poultry, and by-products into smaller, more manageable pieces.



PSS Model SF 420 Industrial Frozen Block Flaker and Pre-Breaker

Features

- All #304 Stainless Steel Construction
- Gentle and clean cutting of the product to small, medium or large flakes
- High performance cutting drum design
- 7 knives adjustable to 3 cutting thicknesses
- Cutting blocks of frozen meat and other foodstuff down to - 25 °C
- Automatic block pushing towards the cutting drum
- Thruster ensures the optimal block position for quality cutting
- High performance thanks to its modern design
- Tilting safety cover
- Tilting table as the operating personnel workspace
- Polished surfaces
- Complication-free and fast sanitation



Grinder

The TMS-130 is an advanced meat and bone separation machine, designed to efficiently extract usable meat from bones while minimizing product loss. Ideal for meat processing facilities, butcheries, and food manufacturers, this machine helps increase yield, reduce waste, and ensure high-quality separation results.

Talay: TMS-130



- PLC control
- Large display 7 inches
- Automatic pressure adjustment for optimal yield
- Loading device for meat card size 200 liters
- Discharge worm screw by pneumatic system and hydraulic system (TMS-160)

Bowl Cutter

Common used in the production of sausages, pates, fish pates, minced meat for various semi-finished products, preparation of protein emulsions, can be used in the chopping of vegetables, fruits and other products. Cutters help to improve the quality of the final product due to its homogeneity, texture and flavor.



CUTTER MP-CUT of an open type is designed for chopping small lumpy food products and mixing with various ingredients to obtain various minced meat, pates, emulsions with different degree of chopping. The technological process takes place at high speed cutting knives, which improves the quality of the product.

Mixer

PSS UM Mixers use a single-level hopper with rotating worms or paddles for gentle, customizable mixing based on product type and needs. The design ensures easy discharge and minimal product residue, delivering consistent final structure.



PSS
UM 500 P



- Pneumatic opening of discharging cover
- PSS P lifting device (UM 500)
- Frequency converter
- Polished hopper
- Polished worms/paddles



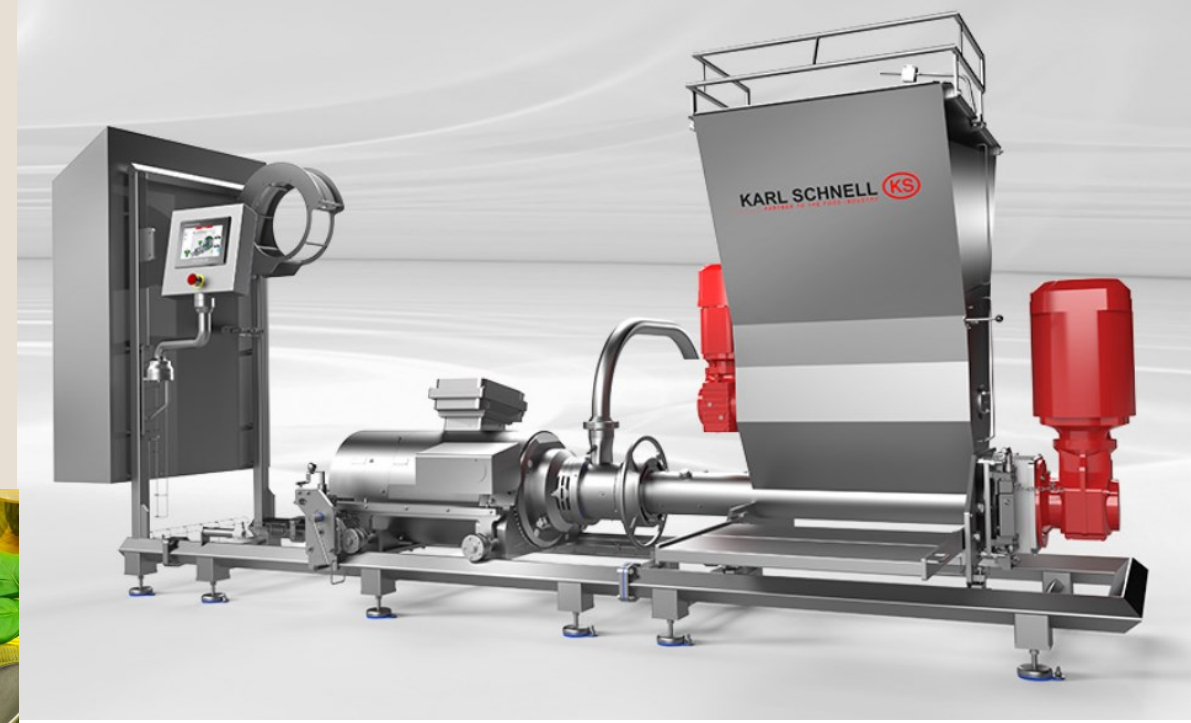
Emulsifier



Emulsifier FL 175

Perfect fineness. The next level.

The quality of sausages, vegetarian delicatessen products, pet food as well as baby and pureed food is mainly based on an excellent fine emulsion. Compared to conventional methods, a higher degree of fineness with best consistency is achieved by production with KS equipment.



KARL SCHNELL offers an innovative further development of the traditional emulsifier with its new KS Emulsifiers FL175. Thereby enormous technological advantages result for the customer in the production process.

- The feeding via screw allows a better temperature control even with stiff products.
- The KS cutting system with its manifold cutting set versions enables almost contact-free cutting for exceptional fineness and best consistency with simultaneously lowest wear of the cutting tools.
- The production of fine emulsion from frozen, pre-cut raw material is possible without additional preparation effort.
- KS emulsifiers of the FL-series provide an entry into the process automation for the production of emulsified products and auxiliary materials.

De-skinner

The ST600V automatic fish skinner delivers high yields with gentle handling, thanks to its smooth skinning roller and minimal pressure on fillets—preventing split tails and damage. It features a fixed minimum blade setting for safety and includes a long 2-lane infeed and outfeed belt for high-speed processing. It can also be integrated into in-line systems



MACHINE

- No split tails
- High speed and dual lane infeed
- Minimal pressure on fillet and no damages
- Medium and professional processors
- Automatic infeed and outfeed belts
- In-line placement possible

PRODUCT

- Fresh, thawed or smoked fish
- Certain whole fish, fillets or portions
- Optimal for fine, delicate fish with thin (weak) skin
- Deep skinning or high-yield skinning
- Rough and larger fillets
- Eel

Meat *Injector*

“Protein in Protein” Protein-Tec is our system for producing a suspension using undervalued trim and reintroducing it to the meat via Injection. This results in greater yield and profit by increasing green weight and producing a high quality, consistent product



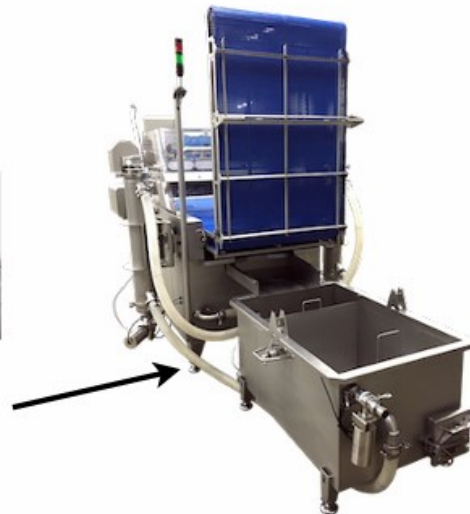
Traust Injectors Superior HI-Tech Intelligent Injector



Small footprint



Easy to clean



- Integrated Protein-Tec System Controls
- User-friendly Touch Screen
- New Easy Remote ethernet manager
- Adjustable injection levels
- Superior filters prevent clogging
- Multiple injections programs
- Up to 968 bone-in and boneless needles
- Low return volumes
- Electronic pressure controls
- No chains, springs or bearings
- Easy to clean and sanitize
- Optional: Needle head service crane
- Optional: Needle head service table
- Optional: Scale to monitor injection levels
- Most advanced injector on the market
- Simple and easy to maintain
- Lowest cost of ownership available

Tumbler

Vacuum tumblers with cooling are designed for food industry operations and their main function is fast and high quality massage, mixing and salting of processed materials in a vacuum with cooling.



PSS
VTC

Using vacuum, the PSS VTC ensures thorough mixing and activation of natural binders, improving product texture and slice ability. The large drum allows optimal movement, while adjustable massaging blades deliver consistent results. Temperature stays stable throughout the process, and rapid discharge minimizes residue. Cooling is achieved via a glycol circuit, with an option for external cooling.

- Cooling unit
- Arm for opening the lid
- Lid for connecting the hose for material suction into the device
- Weighing system

5. Further Processing

& Specialized production

- Further Processing Line
 - Forming
 - Battering & Breading
 - Wrapping
 - Cooking System
- Specialized production
 - Asian Food
 - Bakery line & Equipment
 - Pet food



Forming

We specialize in food forming machines designed for the production of meat, poultry, fish, bakery items, and alternative protein products.



Gesame manufactures automated forming machines that streamline the process of shaping food products like:

- Hamburger patties
- Meatballs
- Croquettes
- Cannelloni
- Chicken nuggets
- And custom-shaped items

These machines are ideal for butchers, food processors, and industrial kitchens seeking to increase productivity while maintaining high-quality output.



Battering & Breading

A **battering machine** applies a thin, even layer of wet coating, usually made from flour, water, and seasonings to food products, helping prepare them for the next stage. A **breading machine** follows by covering those battered products with dry ingredients like breadcrumbs or flour to create a crispy outer texture. Used together in a processing line, the batter provides adhesion while the breading delivers the final crunch, commonly seen in products like nuggets or fried chicken.



•Battering Machine

Function

- Applies wet coating (batter) to products.
- Typically used before breading to help dry crumbs stick better.



•Breading Machine

Function

- Applies dry coating such as breadcrumbs, flour, or cornmeal.

Wrapping

The Schomaker Wrapstar is used for automated wrapping of products, often with the goal of creating convenient or ready-to-cook items. Common applications include wrapping Berner sausages, cheese sausages, and minced meat with bacon or ham.



Stainless steel and synthetic materials: The machines are made with materials suitable for food contact, ensuring hygiene and durability.

Various belt widths and lengths: Depending on the model and customer requirements, the machines can be customized with different belt widths (250mm, 400mm, or 600mm) and conveyor lengths.

Mobile design: The machines have a sturdy mobile design with wheels and height adjustment for easy integration with existing production lines.

*Further
Processing Line*



Cooking System

Microwave Heating

batch microwave systems deliver speed, power, and efficiency with a compact footprint and lower cost than continuous systems. Ideal for tempering, they help improve product quality and reduce drip loss. Versatile in use—tempering, cooking, drying, melting, or glue setting—they feature customizable control software for precise, consistent results.

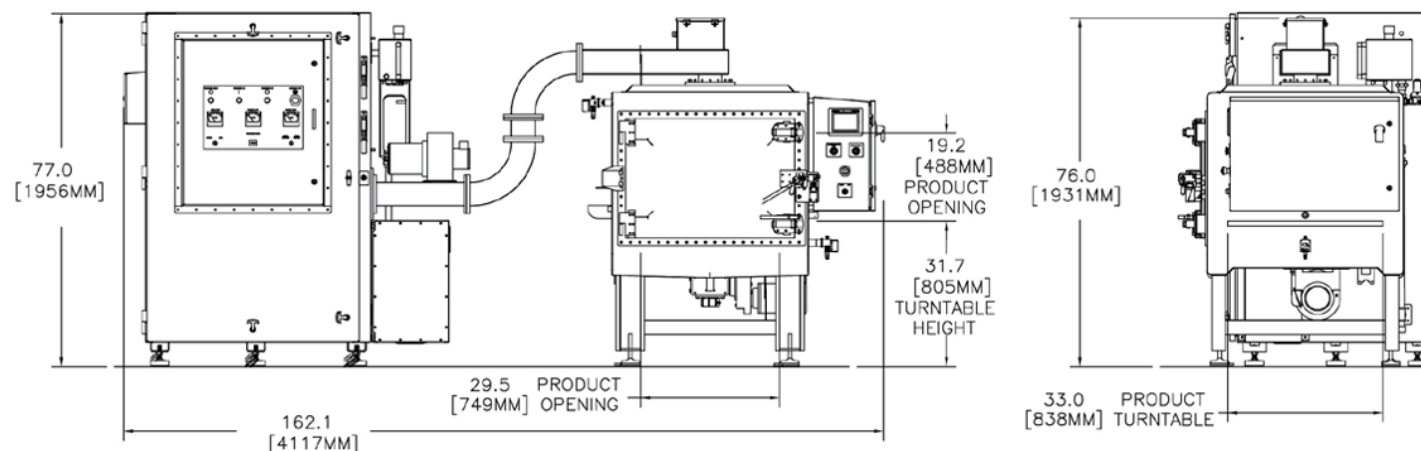
*Further
Processing Line*



MWB2142



MWB2260



•AMTek provides complete system layouts based on your installation needs, including oven placement, utilities, and optional add-ons. To ensure minimal downtime, we also offer a full range of spare parts, ready when you need them.

Cooking System

Frying & Roasting

batch microwave systems deliver speed, power, and efficiency with a compact footprint and lower cost than continuous systems. Ideal for tempering, they help improve product quality and reduce drip loss. Versatile in use—tempering, cooking, drying, melting, or glue setting—they feature customizable control software for precise, consistent results.

*Further
Processing Line*



The energy-efficient **continuous frying system** SFE-E 1.600/600 is ideal for canteens, butcheries, and delicacy production, reducing oil use by up to 35% compared to conventional systems.

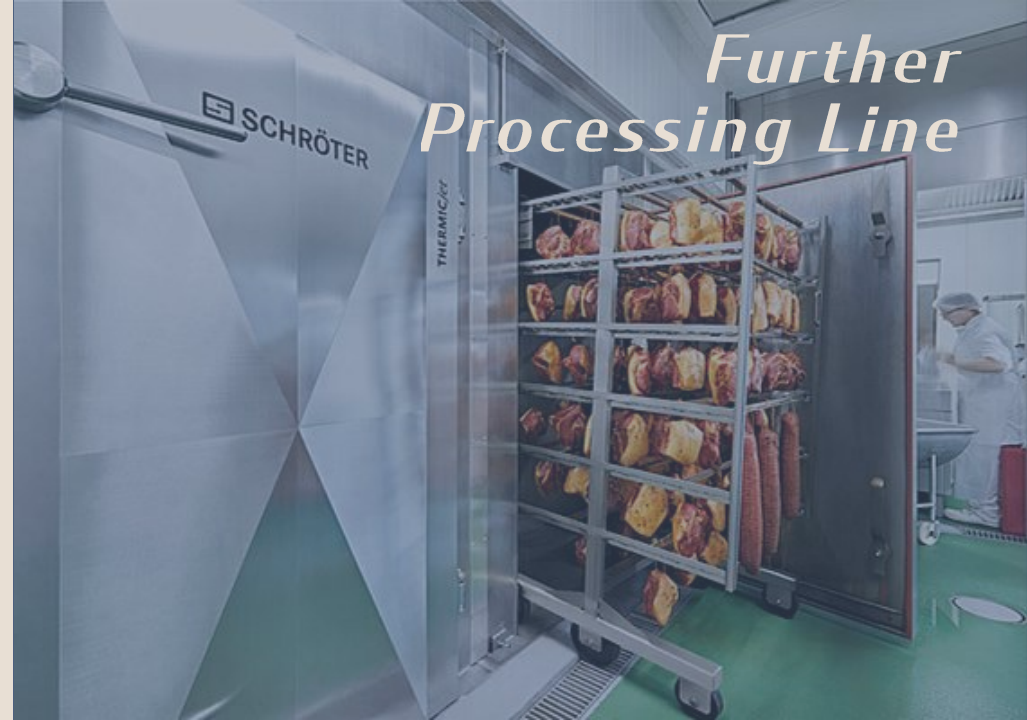


The contact cooker type SKB is suitable for careful and equal cooking, regenerating and browning in its own juice - possible without additional oils and greases.

Cooking System

Smoker

THERMICjet® systems ensure efficient smoking and cooking with vertical, alternating air circulation and flexible loading for both small and large batches. Features include interval showers for initial cooling and integrated cleaning for safety and hygiene.



*Further
Processing Line*



To extend shelf life, gentle pasteurization systems use low-pressure steam (approx. 100°C at 140 mbar) to treat products like brown bread, salmon roe, or meats in heat-resistant containers. Controlled pressure protects both product and packaging integrity.

Asian Food

The Gyoza Machine is a food processing machine that fully automates gyoza (dumpling) production. It punches the gyoza wrappers, fills the dumplings, and wraps them, with pleats that appear handmade, before dispensing them on a conveyor.

*Specialized
production*



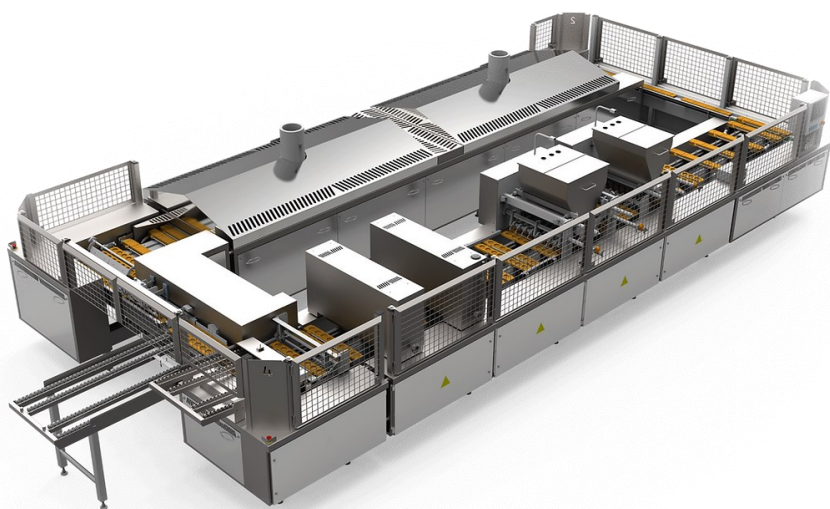
The machine can mass-produce gyoza of a consistently high quality. If linked with a tray packing machine, it can automate the packing process.



We offer a range of Gyoza Machines to suit clients' requirements for gyoza shape, size, and production numbers, in semi- or fully-automated models.

Bakery line & Equipment

Funcakes from our all-in-one cake machine are beautiful, three-dimensional cakes. Our industrial cake machines allow you to create extraordinary cakes, where every bite is filled with rich flavour. Create a cake with a unique appearance that differentiates from all other products.



Funcake Machine – Key Benefits

- Fast, even baking with brass/cast-iron molds.
- Pre-bake filling ensures perfectly centered flavor.
- Flawless shapes thanks to mold pressure.
- Quick mold swaps in under 15 minutes.
- Flexible production even with fewer molds.



Pet Food Line

PET FOOD EMULSION UNIVERSAL KS pet food processing lines provide a very high level of standardization. The benefits for the customer are constant perfect product quality together with reliable and cost-effective operation. Our innovative solutions are adapted to our customer needs. Expertise and sophisticated, solid construction guarantee long lasting high performance machinery with low maintenance costs.

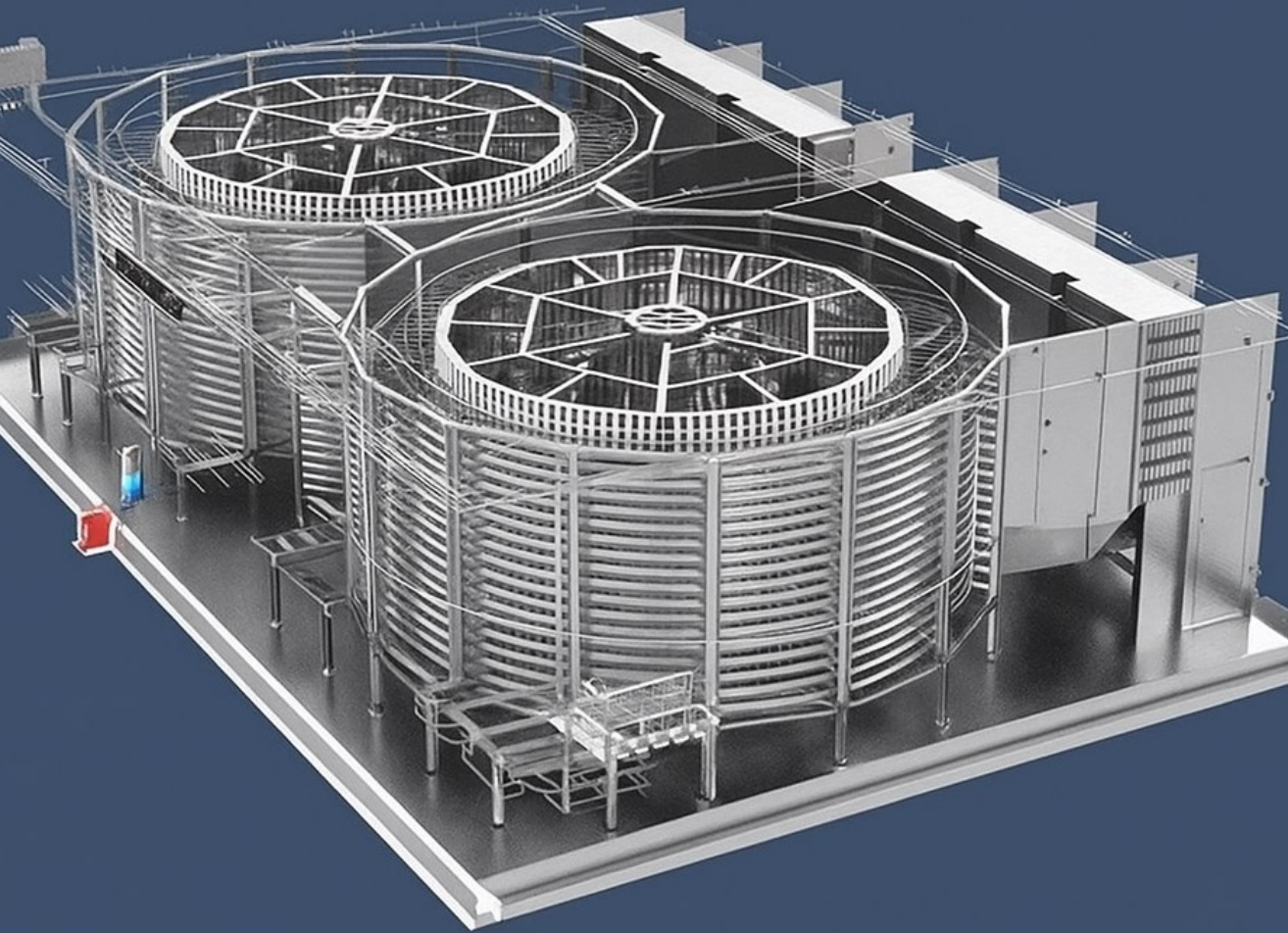
Specialized production



For more than 75 years the name **KARL SCHNELL** has become an international term in the food industry. It represents a machinery construction company which combines perfected technology with constant innovation. By consistent application of this concept, we have become a leader in the field.

6. Cooling & Freezing

- Cooler / Chiller
- Air/ Water-cooled Chiller
- Flake Ice Machine / Ice Maker
- Spiral freezer



Cooling & Freezing

Preserving freshness and extending shelf life begins with efficient and precise cooling solutions. Erawan Union offers advanced chilling and freezing technologies that ensure rapid temperature control while maintaining product quality, texture, and safety.



Funk
Scale ice machine



Cooler / Chiller Versatile systems for maintaining low temperatures during short-term storage or processing hold times—ideal for temperature-sensitive products.



Air-cooled / Water-cooled Chiller Energy-efficient chilling systems tailored to your plant's needs—offering consistent cooling performance for both production and HVAC integration.

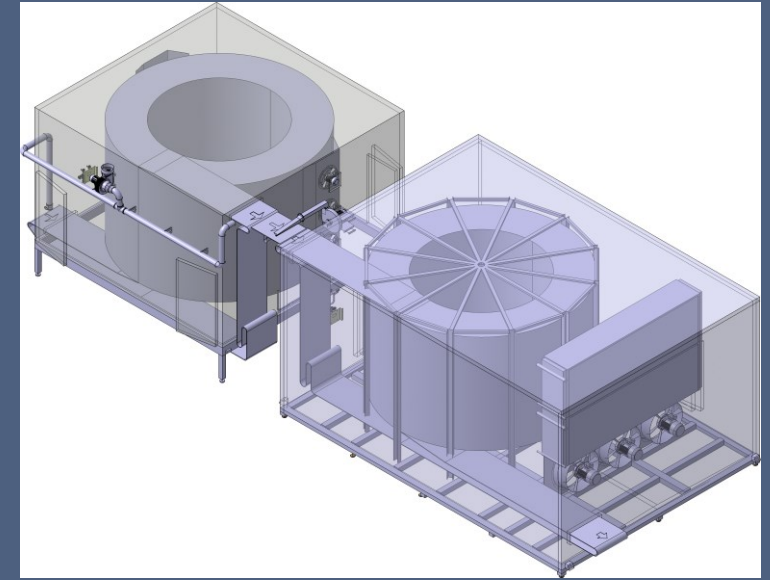


Flake Ice Machine / Ice Maker Reliable ice production units delivering clean, uniform flakes—ideal for seafood, meat, and dough cooling during processing or storage.

Cooling & Freezing

Spiral Freezer

Scanico A/S is one of the leading suppliers of highly efficient impingement and spiral systems. We have designed and constructed spiral systems for different purposes for the world's leading food-processing companies for more than 25 years, including IQF freezing, chilling, steaming and proofing. Consequently, we have the qualifications for offering you the optimal solution.



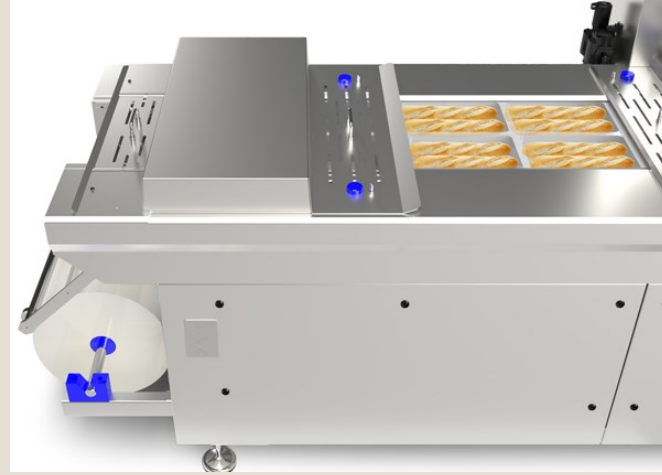
Each Scanico system is designed for continuous freezing, chilling, steaming or proofing of a wide range of applications – according to the specific nature of your products – and ensuring that your products match the quality demands from your customers. The many possibilities within design and manufacturing result in a tailor-made system perfect for your conditions and an integrated part of your production.

7. Packing Solutions

- Packing machine
- Labeling system
- Secondary packing



Packing machine



VERAWAN UNIO

Thermoform Packaging Machines

Thermoforming machines provide a flexible packaging solution by heating and shaping plastic sheets into trays or containers, which are then filled and sealed. These machines cater to diverse industries, offering tailor-made packaging forms and sizes with a high-efficiency production.



The **FormPack Speedyform** is the entry-level solution in Ilpra's range of thermoforming machines. Known for its compact and space-saving design, the Speedyform features easily accessible components for format changes, cleaning, and maintenance.

Labeling system

Labelling Machines & Systems. Boost your product branding and meet regulatory demands with our innovative, fully automated labelling solutions. As a global leader in labelling technology, we offer high-performance, scalable systems for businesses of all sizes.



Our machines handle top, base, side, or full-wrap labelling and can be tailored to your specific application. Whether in food, cosmetics, pharma, beverages, or media.

From planning to post-installation, we provide expert support and proven quality trusted by leading brands worldwide.

Secondary packing

Secondary packing involves grouping primary packaged products—such as trays, pouches, or vacuum packs—into larger units like cartons, crates, or shrink-wrapped bundles for easier handling, storage, and transportation. This stage does not directly contact the food but plays a crucial role in logistics and protection. It helps prevent damage during transit, organizes units for retail display or distribution, and enables automated palletizing and warehousing.



Our selection of automation accessories for packaging includes cutting-edge solutions crafted to accommodate the evolving demands of contemporary packaging lines. These accessories are engineered to improve both productivity and consistency



8. Automatic Warehouse

- AS/RS
- AGVs & AMRs
- Robotics
- Other Automated Systems
- Levels of Automation
- Cold storage





Automated Storage and Retrieval Systems (AS/RS)

Robotic systems that store and retrieve items from designated locations, improving space use and inventory accuracy.

Types: Pallet AS/RS (heavy loads), Mini-load AS/RS (cartons)

Structures: Free-standing racks or rack-supported buildings (clad-rack)



AGVs & AMRs

AGVs: Follow fixed paths using sensors/lasers; ideal for repetitive transport tasks.

AMRs: Use AI to navigate freely; adaptable for complex environments.

Common uses: pallet transport (AGVs), order picking/delivery (AMRs)



Robotics

Picking & Packing Robots: Automate item retrieval and packaging

Palletizing Robots: Stack products onto pallets

Goods-to-Person (GTP): Bring items to operators, reducing travel time

Co-bots: Work alongside humans in shared tasks

Drones: Used for inventory checks and retrieval





Other Automated Systems

Conveyors: Move goods across warehouse zones

Sortation Systems: Use scanners and robotics to sort by order/destination

Voice Picking: Guides workers via voice commands to speed up picking



Levels of Automation

Basic: Barcodes, scanners, simple conveyors

System: Integrated solutions like AS/RS and AGVs

Advanced: AMRs, GTP, AI-driven analytics



Cold Storage

Temperature-controlled storage solutions designed for frozen and chilled products -ensuring product integrity across the supply chain.





9. Water Treatment System

Water Treatment System

Protect the environment and reduce operational costs with advanced water treatment solutions tailored for food and industrial processes.



WASTEWATER TREATMENT



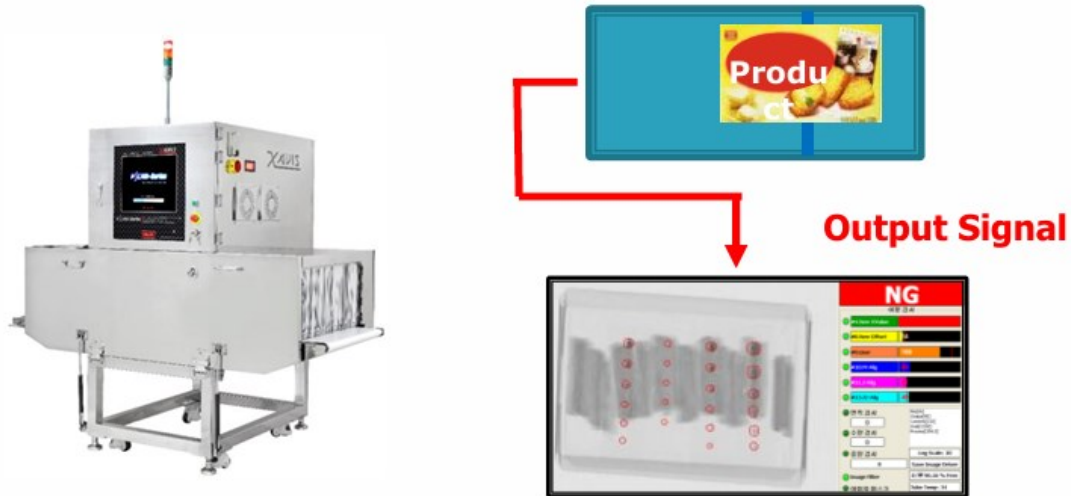
These systems clean and recycle wastewater from food processing operations. They reduce environmental impact and meet local discharge regulations, often through filtration, flotation, or biological treatment.



10. Quality Control & Inspection

- X-ray Inspection
- Metal Detector

Quality Control & Inspection



X-ray Inspection High-sensitivity systems that detect non-metallic contaminants such as bones, glass, and stones—ensuring consumer safety beyond the limits of metal detection.

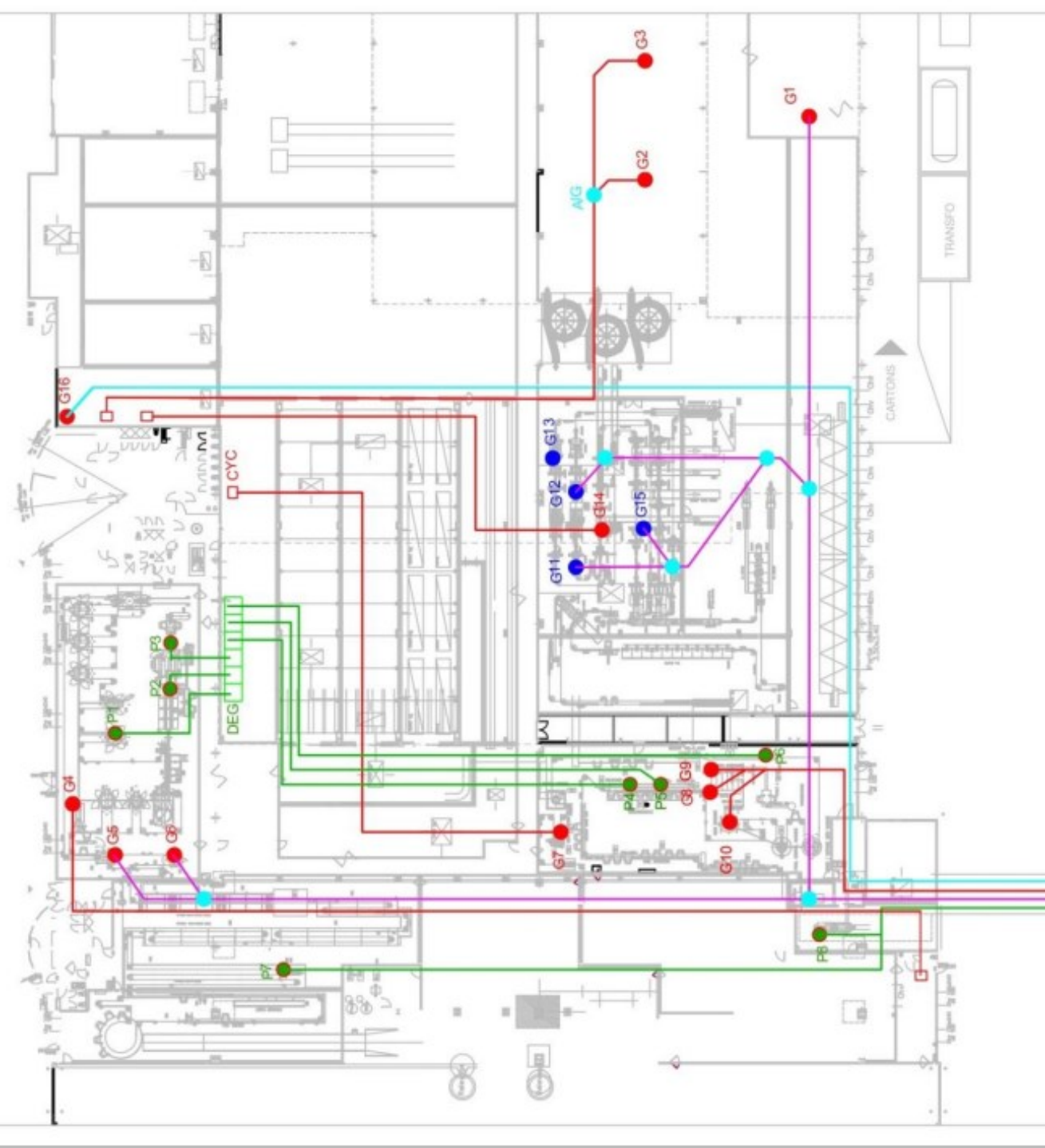
Quality Control & Inspection

VERAWAN UNIO



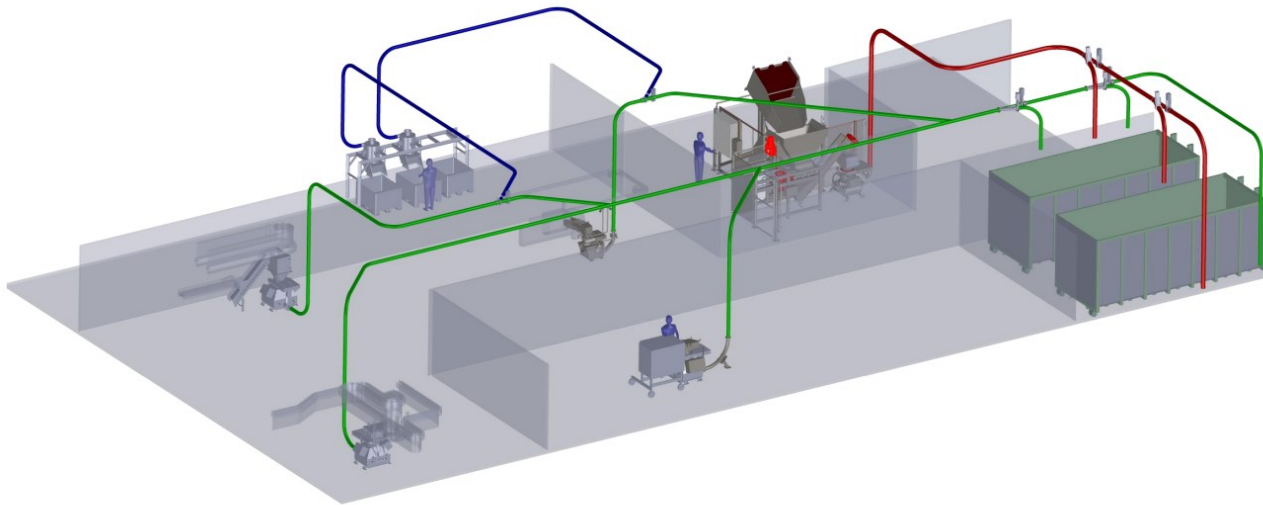
Metal Detector Reliable detection of ferrous and non-ferrous metals in both packaged and unpackaged products—protecting your brand and complying with global food safety regulations.

11. Piping Transfer

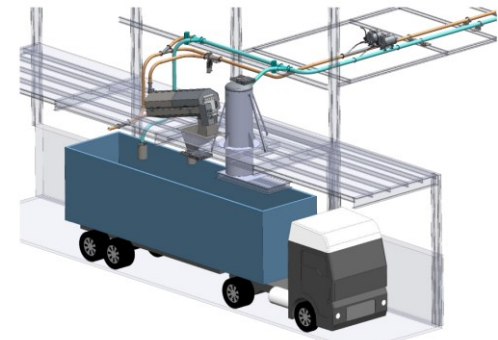


Piping Transfer

Piping systems transport liquids, semi-solids, or slurry materials like brine, sauces, or meat emulsions throughout the plant hygienically and efficiently.



Remove handling on the ground and eliminates any risk of cross-contamination. Being very powerful, its “sonic effect” based technology considerably minimizes the consumption of compressed air for the distance to be covered.



12. Tool Maintenance & Spare Parts

- Sharpening machine
- Spare parts & consumables



Sharpening Machine

Maintains blade sharpness for cutting and grinding tools, ensuring safety and precision while extending tool lifespan



Grinding device The knife guides ensure that the hand knives are always ground with the correct cutting edge angle. Integrated magnets support the guiding of the knife and make the sharpening process highly simple.

Polishing disk The polishing disk produces fine, polished surfaces and a burr-free, very smooth cutting edge. The precisely set peripheral speed and the optimally balanced polishing disk resistance compensate for handling errors.

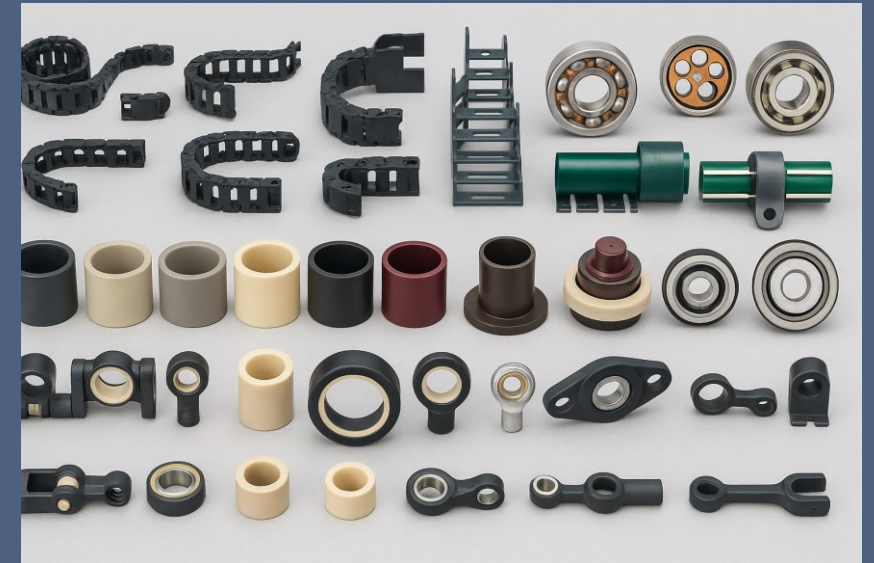


Variable angle adjustment The grinding angle is infinitely adjustable from 15° to 45°. Thus, the optimum cutting edge angle is available for every application.

Spare parts & consumables

We offer access to a full range of essential components to support ongoing maintenance, smooth operation, and long-term performance of your machinery. All parts are selected for durability, precision, and compatibility with leading food processing systems.

VERAWAN UNIO



Our offerings include:

- Blades & Knives
- Bearings / Bushings / Gaskets / Seals
- Overhead Conveyor Chains
- Belts & Rollers
- Heating Elements
- Vacuum Pump Parts
- Locally Made Parts (Made in Thailand)
- Stainless Meat Cart / Trolley / Basket

Custom-Fit Solutions

We specialize in sourcing and coordinating the delivery of standard and custom-made spare parts tailored to your specific machinery and process requirements. Whether you need hard-to-find components or tailored dimensions, our team ensures the right solution is available when you need it without the overhead of keeping large inventory.

Contact Us

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