





VENUS EGYPT

New Level of Execution

Consulting • Project Management • Food Manufacturing & Packaging Solutions

www.venus-eg.net

About Us

Our Story

Venus Egypt

Founded in 2011, Venus Egypt was established to deliver innovative engineering, consulting, and turnkey solutions for the food manufacturing and packaging industry. Backed by more than 25 years of industry experience, we help our customers transform ideas into efficient, high-performance production facilities from market studies and engineering design to complete turnkey project delivery. Our commitment to quality, innovation, and long-term partnerships has made us a trusted partner for food manufacturers across the region.

- Poultry Farming Equipment
- Slaughterhouses
- Complete Further Processing Lines
- Slicers
- Forming Machines
- Tumblers
- Multi Drums
- Crate Washers
- Smokehouses
- Frozen Fruits and Vegetables Processing Lines
- Packaging Machines
- PVC Cling Film
- Refrigeration Systems
- Freeze and Drying Plants



Our Services

Service 1



Poultry Sector

We design, build, and equip modern poultry farms, delivering complete turnkey solutions tailored to our customers' needs. By partnering with leading farm contractors and internationally recognized equipment manufacturers, we provide advanced poultry farming systems, slaughterhouses, further processing facilities, packaging solutions, and high-quality PVC cling film to ensure maximum efficiency and productivity.

Service 3



Frozen Fruits and Vegetables Sector

As the official agent of leading Chinese food processing equipment manufacturers, Venus Egypt delivers complete turnkey solutions for frozen fruits, vegetables, and French fries processing plants. Our integrated production lines are available in capacities ranging from 200 kg/h to 5,000 kg/h, including processing equipment, utility systems, refrigeration solutions, and all required accessories. Our solutions are designed to maximize productivity, ensure consistent product quality, and meet the highest international standards of the frozen food industry.

Service 2



Further Processing Sector

We provide complete turnkey solutions for further processing plants in the poultry, meat, and fish industries. Our production lines cover every stage of the process, from preparation and processing to packaging. Our solutions include slicers, tumblers, crate washers, grinders, mincers, smokehouses, forming machines, breeding machines, multihead weighers, metal detectors, packaging systems, and other advanced processing equipment. By partnering with leading European and Chinese manufacturers, we deliver reliable, high-performance technologies tailored to meet each customer's production requirements.

Service 4



Refrigeration Systems & Freeze-Drying Solutions

Leveraging advanced refrigeration technologies from leading Chinese manufacturers, Venus Egypt delivers complete turnkey refrigeration and freeze-drying solutions for the food and beverage industry. As the official agent of leading Chinese refrigeration equipment manufacturers, we supply high-performance refrigeration systems, cold storage solutions, blast freezers, and freeze-drying equipment. From system design and equipment supply to installation and commissioning, our experienced team delivers customized solutions designed to maximize efficiency, reduce energy consumption, preserve product quality, and ensure reliable long-term performance.

Our Partners

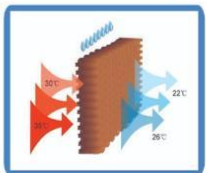
Strong Partnerships. Advanced technologies. Best Solutions



Our Suppliers

Working with trusted supplier across the food processing industry

Ventilation Systems



Feeding & Storage Systems



Drinking Systems



Turn-Key Projectes



Efficiency, Quality, and innovation

+91735893965
+201220205030

✉ sales@poultrymatic.net

📍 Salf Zone Q3-45-46
Sharjah, UAE.

Our Suppliers

Working with trusted supplier across the food processing industry



Our Suppliers

Working with trusted supplier across the food processing industry



Poultry processing solutions



Packaging Machines



Slaughter House



Slicers (Fillet and Strips) and Skinners

Vacuum massager MP-TV/MP-TVC

The vacuum massager MP-TV/MP-TVC is designed for high-quality intensive marinating and massaging (tumbling) of meat products in the production of meat products. Massaging ensures weight optimization and improved quality of finished products.



Minced meat mixer MP-FP/MP-FPV

Minced meat MP-FP/MP-FPV with two paddle mixers is designed for mixing minced meat and other viscous products until smooth, as well as massaging and salting small pieces of meat (weighing up to 500 g). In the process of mixing, spices, flour, food colorings, brine and other ingredients provided for in the recipe can be added to the products.



Our Suppliers

Working with trusted supplier across the food processing industry

www.feleti.by
info@feleti.by



+375-29-58-58-767



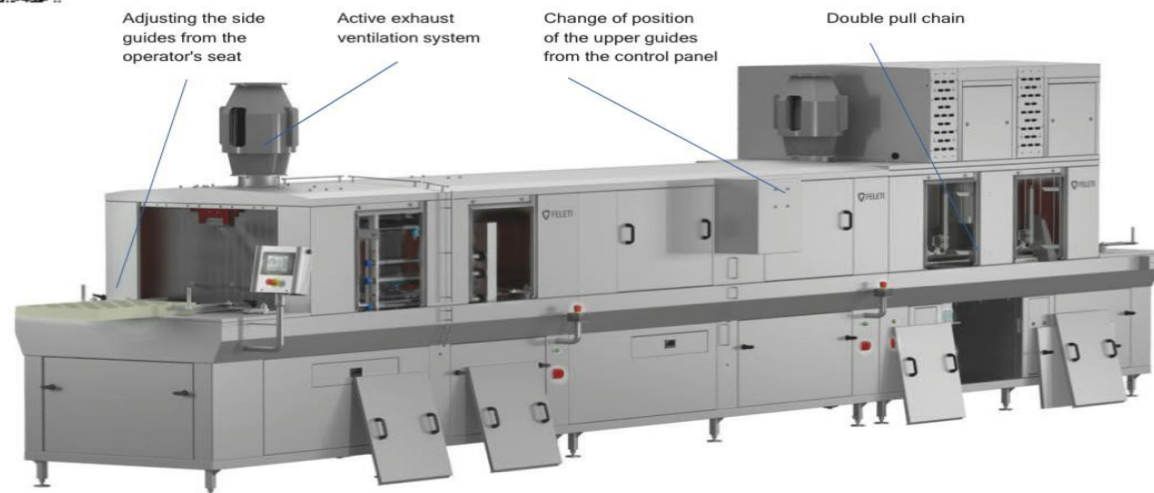
Grinder with corner feeding system MP-GA

Grinder with corner feeding system MP-GA is designed for grinding fresh and frozen meat (up to -20°C) to the required granulation, as well as for performing other technological operations depending on the equipment used.

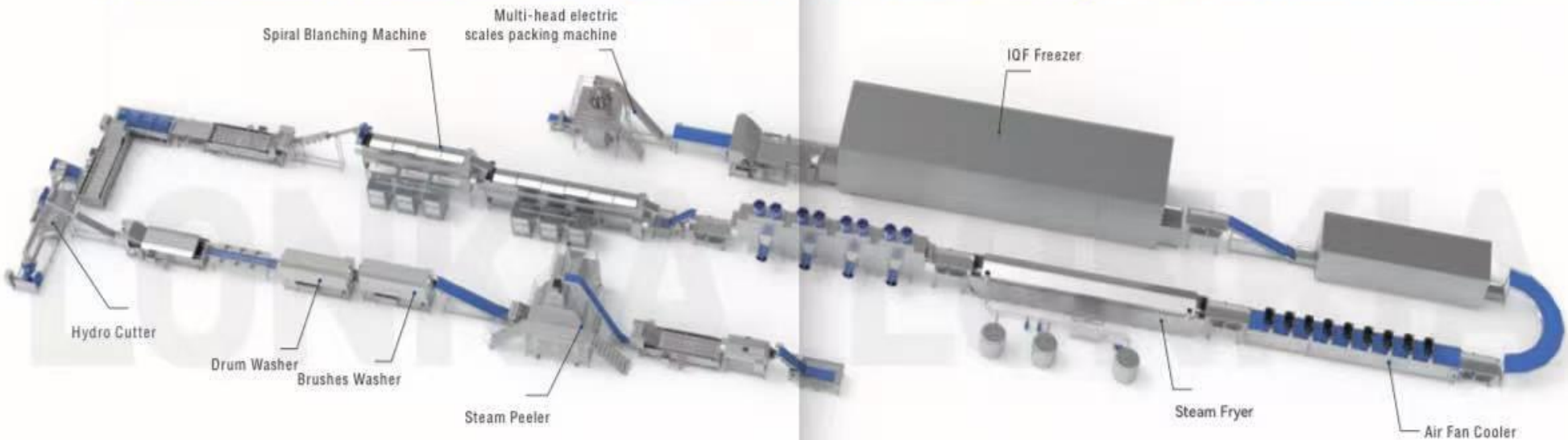


Lurea Prewash TEC600 Air6

Washing machine for forms and boxes



Automatic Frozen French Fries & Potato Chips Production Line



Introduction to Production Line

The large-capacity automatic French fries production line integrates advanced machinery and technology, with capacities ranging from 300 kg to 5,000 kg per hour. By replacing certain machines, it can also be adapted for potato-chip production. Additionally, we offer customized solutions based on the specific production needs and workshop conditions of different enterprises.



Item	Parameter
Capacity Range	500 kg/h – 5,000 kg/h (Customizable)
Applicable Raw Material	Fresh potatoes
Product Shape	French fries (straight/wavy), potato chunks
Frying Temperature Range	150–190°C
Frying Time	Adjustable: 30–60 seconds
Oil Usage Method	Continuous circulation and filtration
Heating Source	Electricity / Gas / Diesel / Steam
Operation Mode	PLC intelligent control + touch screen
Floor Space	200–5,000 m ² (Depending on capacity)
Total Power	200–1,500 KW (Depending on configuration)



Food Processing
Solutions

Fruit and Vegetable Quick Freezing Production Line



Product Introduction

Quick Freezing line Vegetables Fruits Freezing Processing Machinery Frozen Industrial vegetable and fruit freezer machine is designed for freezing a great variety of cut vegetables and fruits in short time. Equipped with IQF technology, the commercial fruits and vegetables freezing equipment can freeze the vegetables and fruits individually and quickly. Besides, with advanced technology, the blast freezer for vegetables and fruits can produce superior end products with sustainable use of energy. Due to years of experience and knowledge, we can provide you tailored solutions for your vegetables and fruits freezing line with quality freezing machines. We can customized commercial freezers for your frozen vegetables and fruits processing lines. Please do not hesitate to contact us for help.



► IQF Machine

Product Introduction

Our SUS304 stainless steel IQF freezer ensures fast, continuous freezing of large volumes without clumping. Featuring a stable mesh belt system, it delivers efficient and high-quality frozen products.



Food Processing
Solutions

Steam Peeling Machine



Item	Parameter
Capacity	1-20 t/h (Customizable)
Peeling Damage Rate	5%-8% (Varies with different materials)
Peeling Time per Batch	7-11 seconds
Machine Material	SUS304
Air Source	0.6 MPa (Compressed Air)
Working Steam Pressure	1.6 MPa
Reactor Tank Volume	0.78 m³
Reactor Charging Capacity	200-250 KG
Reactor Design Pressure	2.0 MPa (Certified Pressure Vessel)
Storage Bin Capacity	400 KG
Steam Consumption	700-3000 kg/h (Depending on material type, thickness, moisture)
Total Power	11 KW / 380V / 50Hz



Hydro Cutter



Product Introduction

Introducing the Hydrocutter, a state-of-the-art potato slicing machine designed for efficiency and precision in processing large volumes of potatoes and other tubers. With a remarkable capacity of up to 8,000 kg/h, this compact solution is perfect for creating sticks, wedges, halves, or quarters with ease.



Food Processing Solutions



Various solutions

Smoking options

Different airflow

Heating methods

HYDRAULIC VACUUM TUMBLER

RGR-HY series

It is designed for marinating and rotating the meat, ham, bacon, jerky, poultry and etc.



- 1. Continuous vacuum or breathing rotation.
- 2. Speed can be adjusted from 2 to 12 rpm by the frequency inverter.
- 3. Different loading options for different products.
- 4. PLC and touch screen controlled, the rotation setting can be set through the touch screen.
- 5. Adopt water-sealed vacuum pump, it is with the vacuum filter, and high quality vacuum detector is adopted to ensure the vacuum reliability.
- 6. The gear motor is directly connected to reduce the noise and improve the driving efficiency.
- 7. Optional cooling function.

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HORIZONTAL AIRFLOW SMOKEHOUSE



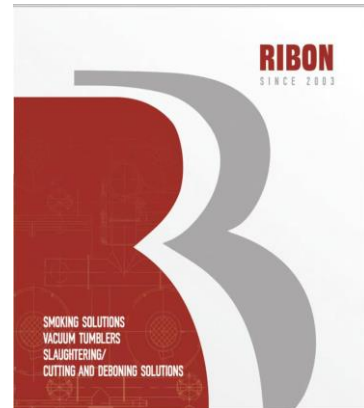
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HORIZONTAL VACUUM TUMBLER

RGR-HW series



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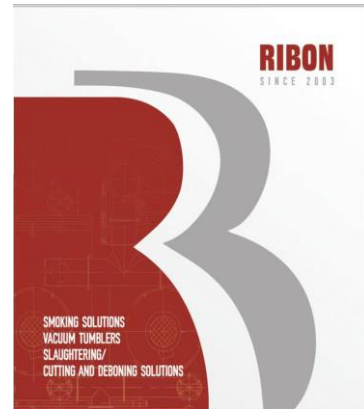
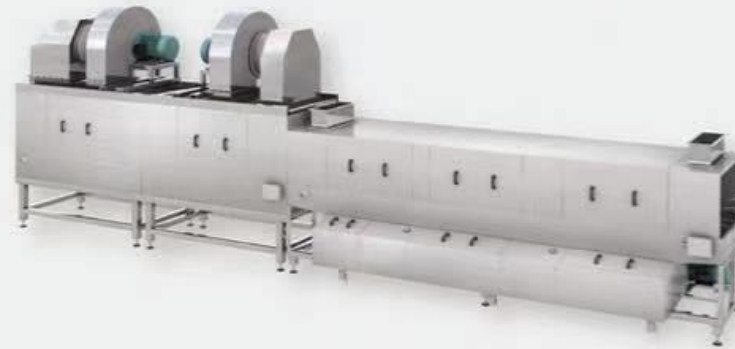




CRATE WASHER

- 1.The automatic crate washer consists of three steps of washing. The 1st step is to wash the crates with water of 42°C; the 2nd step is to wash the crates with water of 82°C; and the 3rd step is to rinse the crates with water.
- 2.The water nozzles used in these three steps can all be adjusted and dismantled. Besides, the filtered water can be of cyclic utilization.
- 3.The liquid level valve is only opened when the water tank level is low.
- 4.The crate guiding rail can be flexibly adjusted to adapt the width of crates and various types of crates can be washed.
- 5.Optional crates drying solutions can be chosen according to production requirement.

Model	III	IV	VI	VII
Power(kW)	8.55	11.75	12.3	13.6
Max. washing capacity (pcs/h)	900	1200	1500	1000
Steam pressure (Mpa)	0.4	0.4	0.4	0.4



Intelligent Portion Cutter CUT28/CUT2-200

The two-dimensional (three-dimensional) measurement of irregular meat is used, analytical calculation by software, which can get the product cutting length and do multiple degrees (90°, 60°, or 45°) cutting. Then it can make sure each piece with same weight after cutting or other required weight. It can be applied with fresh raw meat (thaw) cutting.



Through a two-dimensional measurement and software analysis and calculation, the cutting accuracy is ensured to reach $\leq \pm 2\%$.

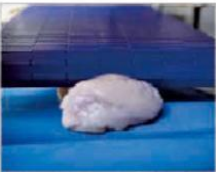


Adopting sanitary belt with a long service life.



Can do the meat cutting by 90°, 60°, or 45°.

- ☐ Safety protection device, compliant with CE standards.
- ☐ Adopting the FESTO pneumatic components, and SIEMENS electrical apparatus.
- ☐ Adopting the 304 stainless steel and engineering plastics, meet the HACCP requirement.



Adopting the floating press belt device. Applied to the flat product, such as the fish, poultry meat and so on.



Algorithm: Maximize the utilization rate of the whole raw material through algorithms, bringing maximum value and revenue to users.
A. Two different finished products cutting by one production line.
B. Increase the utilization rate of products reach to 90%.

Recipe: Through the recipe management of the production line, ensure the uniformity of product.
A. When operating, directly retrieve the cutting recipe for production.
B. Easily operated by unskilled personnel during production.

OTA: Ensure maximized value for equipment utilization through pushing latest software version.
A. The latest algorithms and data.
B. Maximizing hardware capabilities through software upgrades.



*The extension of the forming machine series→meatball
with primer meat texture like fiber*



Meat Ball Rolling Machine

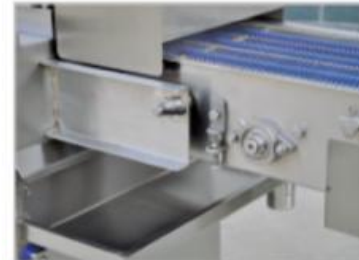
Meat ball rolling machine makes use of the relative motion of the rollers to roll the cylindrical products from the forming machine and make perfect ball products. The formed globular products have the good appearance with great meat grain taste. It can match the forming machine well to make a whole ball rolling equipment for all kinds of meatball and vegetable ball foods.

Model	CWJ400-II	CWJ600-II
Belt speed	3~15m/min adjustable	
Input height	1025mm	
Output height	750~800mm	
The diameter of the ball	φ 28~50mm	
Power	0.25kW	
Belt width	400mm	600mm
Overall dimension	1040×820×1200mm	1040×1020×1200mm





CE



60 Strokes/min

Automatic Multi Forming Machine AMF260-II

Drum Former

Low-pressure

/Thick vertical fibers

Zero water consumption

/High yield



SJJ600/1000 Pro

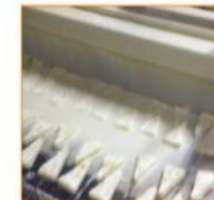
Batter

Battering machine can offer a even coating of the chicken (poultry), beef, meat, seafood etc with a two-layer batter curtain on the top and a batter under-bath. It is suitable for the processing procedure before breading and predesting.

- ☐ Special design of batter pump can greatly reduce the cutting of the batter.
- ☐ Fast-combine design, easy to clean, less damage to the viscosity of the batter.
- ☐ Easy and reliable adjustment.
- ☐ Reliable protecting device.
- ☐ SIEMENS electric apparatus guarantee the safety and reliability.
- ☐ Can be precisely combined to a forming machine, a breading machine or a fryer to realize the continuous producing.
- ☐ Stainless steel made, creative design, reasonable structure and reliable features.
- ☐ Equipped with digital connectors for network communication.

[Technical parameter]

Model	SJJ400-V	SJJ600-V	SJJ1000-V
Belt speed	3~15m/min adjustable		
Input height	1050±50mm		
Output height	1050±50mm		
Power	2.6kW		
Belt width	400mm	600mm	1000mm
Dimension(mm)	1775×835×1450	1775×1035×1450	1775×1435×1450





8 Min thickness: 8micron 24 Max thickness: 24micron 76 Inner reel core: is 76 mm (111mm is an option) 250 Min width: 250mm

550 Max width: 550mm 500 Min film length: 500m 1500 Max film length: 1500m



تشرف شركة فينوس مصر صاحبة العلامة التجارية " فينوس فيلم " والمتخصصة في تصنيع افلام الكلينج الغذائية بمقاسات واشكال مختلفة تعمل على جميع مقاسات والنوع اطباق التعبئة ، مما يسمح لشركات الأغذية ومحلات السوبر ماركت والهيبير ماركت ومصانع الاغذية المتخصصة بتعبئة المنتجات الغذائية الطازجة مثل الفاكهة والخضروات واللحوم الحمراء والبيض والأسماك والجبن بأمان كامل وبأقصى قدر من ضمان الجودة. تعمل افلامنا بخاصية الحماية المميزة المضادة للتكثيف على حماية الطعام بشكل فعال وطبيعي، مع الحفاظ على جميع خصائصه الحسية والغذائية سليمة، في حين يحافظ "تأثير الذاكرة" الخاص بالفيلم على العبوة في مظهرها الأصلي حتى بعد أن يتم تخزينها و التعامل معها عدة مرات. إن التركيبة المبتكرة لافلام فينوس وسهولة الاستخدام القصوى والتركيبية الممتازة بين الجودة والسعر تجعل من افلام فينوس أفضل فيلم تغليف في الشرق الأوسط. نحن على استعداد لاختبار أفلامنا في منشآتكم سواء كنت تقوم بالتعبئة يدوياً أو أوتوماتيكياً باستخدام أي من ماكينات التعبئة الاتوماتيكية مثل Fabbri, Ulma , إلخ

English :

The stretch (Cling) film manufactured by Venus Egypt can be found in a variety of formulations and formats, allowing food companies, supermarkets, hypermarkets and specific production centres to package in full safety and with the maximum quality guarantee, fresh food products such as fruit and vegetables, red and white meat, fish, cheese, fresh pasta, gastronomy. The characteristic "skin effect" and the special anti-condensation properties protect food effectively and naturally, keeping all its organoleptic and nutritional properties intact, while the particular "memory effect" of the film keeps the package in its original appearance even after it has been handled several times. The innovative formulation of the material, the extreme ease of use and an excellent quality-price ratio make Venus Film the best Cling film in middle east. We are ready to test our films at your facility either you are packing manually or automatically with any of auto packing machine like Fabbri , Ulma ,etc



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