

Full-line solutions and standalone equipment

Pet food, treats and snacks



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- Increase product quality and consistency
 - Improve processing efficiency and reliability
 - Lower operating costs
 - Minimize labor



Transforming pet food processing

We are in the business of transformation, innovation and inspiration. We provide software, machinery, systems and solutions that help pet food processors make the most of cutting edge technology and gain a competitive edge.

Service tailored to your business needs

As a leader in food processing, Marel offers a wide range of service solutions. Our services can be customized to fit any operation and will provide peace of mind, knowing that operations will run smoothly.

Optimize performance with production control software

Designed to improve productivity and reduce cycle-time, Marel's food processing software offers a full range of modules to help pet food processors manage and monitor production.



marel.com/petfood

Why choose Marel?

A trusted partner for growth is essential to adapt and take advantage of the opportunities arising from rapid growth in the pet food market. Marel can support you at every step.

In-depth processing knowledge and understanding of technology ensures we can help you achieve optimal operational efficiency.

Expert food technologists can provide all the support you need to get the best possible results from your raw material, ensuring the highest quality, on-spec products every time.

Tailored systems and standalone equipment will help you increase automation and food safety while ensuring a robust and repeatable process.

Test in a controlled environment and see the results for yourself. Our food technologists can take you through a comprehensive trial of the equipment in one of our demo centers worldwide.

Why choose Marel meat preparation equipment?



Minimal labor is required due to fully automated, integrated systems.



Reliable and repeatable processing is ensured by production control software that intelligently handles protein and guides operators step-by-step.



Consistent meat mass is guaranteed via optimal recipe control software.



Long, trouble-free production runs are assured by Marel's reputation for quality, robust equipment.

Meat preparation equipment

Grinders



FRESHgrind 250

- Fresh meat
- Capacity: 2-10 tons/hour
- Options: Bone elimination system



BUFFERgrind 250

- Fresh meat
- Capacity: 2-10 tons/hour
- Options: Bone elimination system



COMBIgrind 200 and COMBIgrind 280

- Fresh and frozen meat blocks
- Capacity: 2-15 tons/hour
- Options: Bone elimination system, extended hopper

Mixers



SPEEDmix

- Mixing volume: 700-2,700 L (185-713 gal)
- Options: Water dosing, heating via steam injection, cooling, weighing cells



SOFTmix

- Mixing volume: 700-5,300 L (185-1,400 gal)
- Options: Water dosing, cooling, weighing cells



SOFTmix Vacuum

- Mixing volume: 700-2,700 L (185-713 gal)
- Options: Water dosing, cooling, weighing cells



SOFTmix 400

- Mixing volume: 100-300 L (26-79 gal)
- Options: Water dosing, cooling, weighing cells

Emulsifier



MixGrind 1000-4000 L

- Mixing volume: 700-2700 L (185-713 gal)
- Grinding head: 250 mm
- Options: Bone elimination, cooling, heating via steam injection, weighing cells



EmulsiMax

- Emulsifier 175 mm
- Capacity: 2-8 tons/hour
- Options: 1, 2 and 3 cutting set



FATscan

- Measures fat, moisture, protein, collagen and weight
- Capacity: 1-20 tons/hour

Why choose Marel forming equipment?



Consistently uniform products with unrivaled shape retention and weight accuracy.



An endless variety of shapes, both 2D and 3D, can be created to customize a product range.



Max. 0.3% raw material waste ensures the best possible yields are achieved.



Freeze drying time is minimized due to the use of air rather than water in the production process.

Forming equipment

Low-pressure forming – water-free processing



RevoPortioner 400

- Processing volume: Low
- Belt width: 400 mm (15")



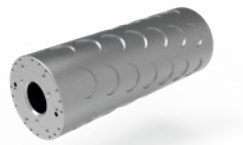
RevoPortioner 5/6/700

- Processing volume: Medium
- Belt widths: 500, 600 and 700 mm (20, 23 and 27")



RevoPortioner 1000

- Processing volume: High
- Belt width: 1000 mm (40")



Forming drums

- Highly customizable
- Helix drum for higher volumes

High-pressure forming



PlateFormer

- Processing volume: Low/medium
- Belt widths: 400 and 600 mm (15 and 23")

Why choose Marel sausage-making equipment?



Consistency in weight and length is unsurpassed due to more than half a century of experience in making linkers and conveyors.



Optimal casing efficiency whatever type of cooked/smoked sausages are being created, we have the perfect solution.



Highly variable caliber and length ensure complete production flexibility.



Minimal meat leakage ensures that the best possible yields are achieved.

Linking equipment



Frank-A-Matic Linker

- Industry-leading consistency in weight and length control
- Cellulose and prefab collagen casings

Why choose a Marel oven?



All the support needed to get the best possible results from an oven and achieve maximum yield.



Highest product quality and uniformity are ensured whether steaming, cooking or roasting products.



Over 30 years' experience in heating technology helps us to create the optimal cooking climate for individual needs.



Simple installation and easy maintenance ensure the best possible performance.

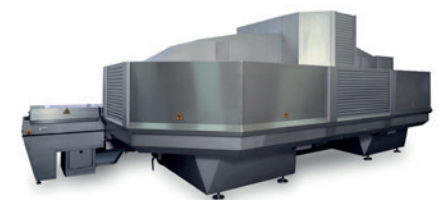
Ovens

LinearOven



- Production capacity: Low/medium
- Entry-level oven

SpiralOven



- Production capacity: Medium/high
- Mid-range oven

ModularOven



- Production capacity: High
- Highest levels of flexibility and control

Why choose a Marel marinating solution?



Ensure perfect coverage for more consistent, high-quality products.



Easily add functional ingredients to increase the yield and value of products.



Enhance flavor and appearance with massage and marinating solutions for wet or dry marinades in small or large batches.



Minimize labor with a unique in-line marinating system, which removes the need for manual product handling.

In-line marinating equipment

ValueSpray



- Application process: Spray-on
- Marinade type: Wet
- Can handle dense particles in marinade

ValueDrum



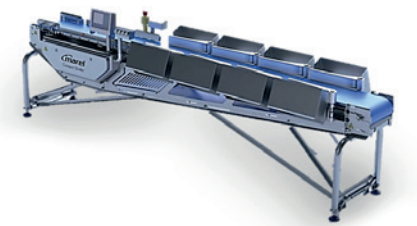
- Application process: Tumbling
- Marinade type: Wet and dry

Why choose

Marel grading and batching solutions?

Grading and batching solutions

Compact Grader



- An easy step to automation
- Simple fixed or catch-weight batching

TargetBatcher



- Sophisticated batching capabilities
- Fixed-weight batches

Multi-head Weigher



- High throughput
- Fixed-weight packs



Minimize giveaway by automating a manual operation with an innovative, high-tech system.



Maximize yield of any freeze dried products, formed products, portioned parts, frozen, fresh, or marinated pieces.



Reliable, fast and accurate fixed-weight batching with innovative, high-tech systems.



Simple fixed or catch-weight batching frozen, fresh, or marinated pieces.

Why choose a Marel scale?



They're built to last with durable, robust construction.



Precise weighing results as standalone installations or part of a complete production management system.



High-speed accuracy combined with powerful features in a conveniently small amount of space.



Industry leading, seven-year warranty, low cost of ownership and designed for minimal maintenance.

Weighing scales

M1100 Bench Scales



M2400 Advanced Bench Scales



Hopper Scales



Why choose a Marel packing and labeling solution?



Accurate, high-speed labeling to complete the production process.



Perfectly presented products using virtually any pack type and label format.



Freestanding or conveyor mounted, our equipment can be tailored to specific requirements.



Flexible and modular to improve product flow, whatever the size of operation.

Marel WPL9000

Packing and labeling solutions

LS40 Label Applicator



- High-speed labeling for a wide variety of packs

C3 Panel Label Applicator



- Simple C label wrap around label applicator

Concept 500 Label Applicator



- Integrated solution for packing lines

M360 Labeler



- Premium linerless labeling ideal for trays and skin packs

OCM9500+ Automatic Box and Crate Labeler



- Heavy duty labeling with up to eight applicators

MCheck 2 Checkweigher



- Monitor process equipment and ensure compliance with weight legislation

WPL9000+ Automatic Weigh Price Labeler



- Labels with either catch weight or fixed weight information

Packing station



- Suited to high volume production environments

TRANSFORMING FOOD PROCESSING

