

# RevoPortioner Fish

Add value to your trims



- Unique low pressure portioning technology
- Optimum retention of structure and texture of raw material
- Highest possible product consistency

# Perfectly portioned products at low pressure

Valuable raw materials like off-cuts, trims, mince or frozen blocks can be turned into profitable value-added products. With the RevoPortioner you can make a wide variety of products with an attractive natural appearance, structure and bite.

## Low pressure portioning

The RevoPortioner works at low pressure. Little force is needed to pump and shape the mass. The original structure and texture of your raw material is therefore retained as much as possible. This is key for the presentation and bite of the end product, i.e.: its eating experience. RevoPortioner enables you to add maximum value to your raw material.



## Highest possible product consistency

Core of the RevoPortioner technology is the use of low pressure, combined with a smoothly rotating portioning drum that gently releases products onto the discharge belt. A RevoPortioner product will always have the same desired shape, weight, size and be of uniform quality, exactly according to your specifications.

## Endless product possibilities

With the RevoPortioner, the product possibilities are endless. The easily exchangeable portioning drum allows you to produce a wide variety of patties, fish cakes, nuggets, and very natural looking fish portions, center cuts, loins or whole fillets, all depending also on the binding characteristics of your mass. Products can be frozen directly after portioning, or they can be coated, fried and cooked first.

## Product release with air

RevoPortioner gently releases the products by blowing air through the permeable, stainless steel drum. Water is not needed. This ensures product quality, certainly with fresh products.

## Flexibility

The RevoPortioner family offers all the flexibility you need and suits any production capacity. We offer solutions starting from 400 mm belt width.



For test batches or development of new products, the New Product Development drum can be used. Its interchangeable segments allow you to experiment with different product shapes and sizes.

## Clean production

The RevoPortioner enables a quiet, stable, clean and waterless production. There is virtually no waste of raw material and the machine and production environment do not become messy as with traditional forming systems.

## Low cost processing

Low pressure portioning with the RevoPortioner keeps leakage to an absolute minimum. Products have a very high form and weight consistency, without giveaway. There is almost no waste, there are virtually no downgrades, rejects or rework.





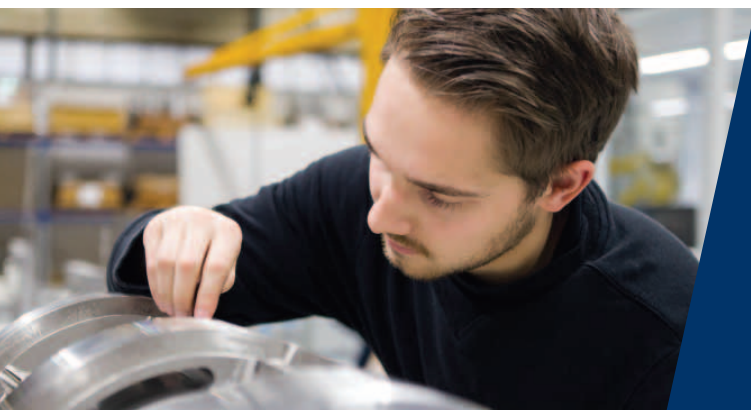
## Very low total cost of ownership

The robust RevoPortioner contains a very small number of wear parts, which are also easy to replace. With the smoothly rotating, very durable drum you will enjoy very long production runs, with an absolute minimum downtime.

The total cost of ownership of the RevoPortioner is extremely low.



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*Marel is the leading global provider of advanced equipment and systems for the fish, meat and poultry industries.*