

Full line solutions

From 10 to 150 cattle per hour



- Full line solutions from stable to chilling room
- Ritual processing solutions
- Advanced ergonomic & hygienic design

Cattle slaughter lines

Pre-slaughter handling

Handling of animals pre-slaughter in the meat processing facility is essential for meat quality. We are able to design stables and runways and train your staff in animal handling procedures. Many sources state that the meat quality is determined more by animal handling, not the method of stunning.

Transfer

Stainless steel transfer platforms. Transfer systems for transferring the cattle from a bleeding shackle on a dressing hook.

- transfer hoist (up to 45 cattle per hour)
- transfer conveyor (45-130 cattle per hour)

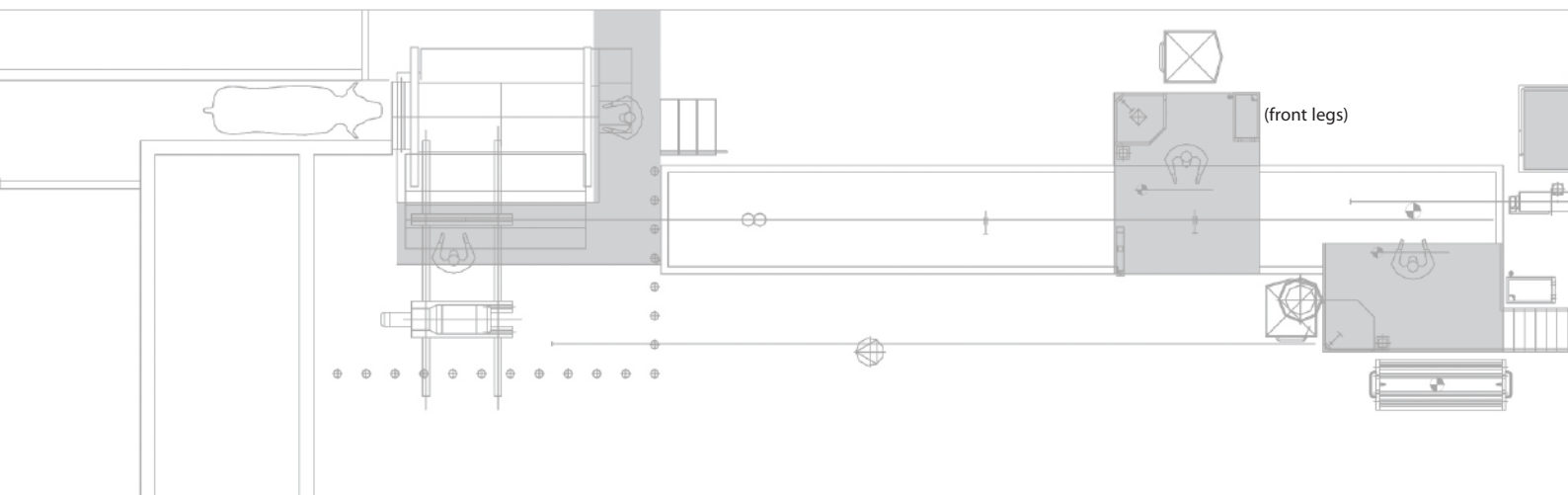


stables

stunning

bleeding

transfer



Stunning

We have various stunning options available, including ritual stunning systems.

Pre-dehiding, udder removal and bung closing

Stainless steel lifting platforms can be adjusted to allow for optimal positioning. The platforms can be positioned vertically to adjust for variations in operator and animal sizes. The lifting platforms can also be adjusted towards the carcass or parallel to the carcass. This special stand design will allow the operator to be more efficient and work in an optimal ergonomic working position.



Dehiding

We have developed several solutions for the final dehiding. All the Marel dehiders have a downward vertical movement to prevent carcass contamination from the dirty part of the hide.

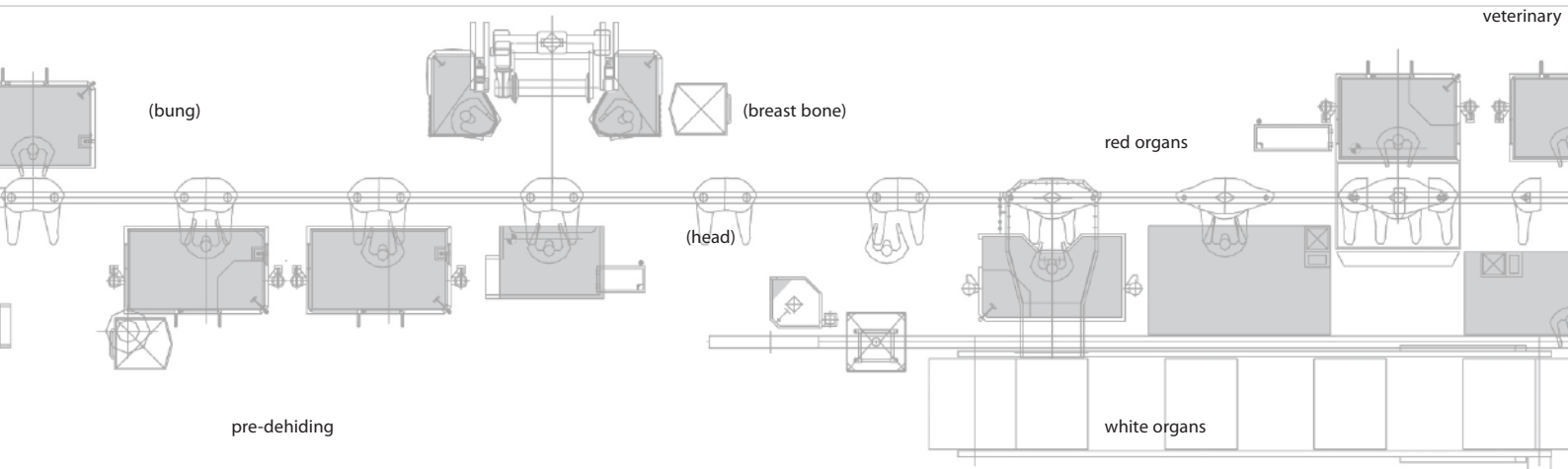
- Junior (up to 15 cattle per hour)
- Gorilla Compact (20-50 cattle per hour)
- Gorilla 4 (50-80 cattle per hour)
- Gorilla 10 (50-80 cattle per hour)



(head removal)

carcass splitting

dehiding



Head removal and washing

We have developed a special transport device for the removal of the head. This device is provided with a hoisting system and transports the head towards the head washing cabinet. After washing the cattle head is automatically lifted into the inspection conveyor.

Evisceration

Adding value to the carcass drives the evisceration process. We designed evisceration systems based on:

- Optimizing labour use
- Maximizing slaughter efficiency
- Minimizing contamination



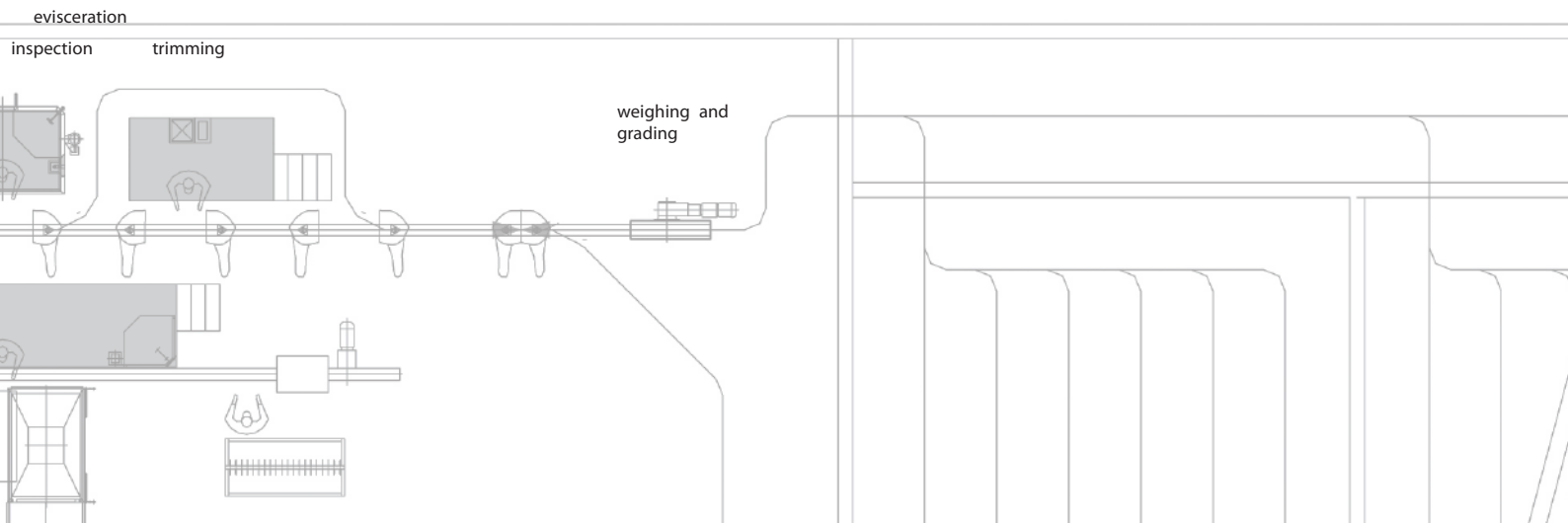
Chilling

Most of today's modern meat plants are provided with a quick chill tunnel to reduce the carcass temperature as soon as possible and avoid unnecessary weight losses.



chilling

dispatch



Cooling or Equalization rooms

For the installation of the cooling rooms we supply both automatic and manual transport systems.

Dispatch

For an efficient dispatch of the carcasses or meat racks, we provide several solutions for loading the trucks from the internal rail system.

Delivery program

Marel Meat supplies worldwide industrial cattle slaughter lines with capacities from 10 cattle per hour up to 150 cattle per hour!

We focus on quality, reliability, efficiency and hygiene. Nowadays the challenge for the meat industry is to apply production techniques that meet the increasing demands of the customers. And above all, comply with the rules regarding hygiene and food safety.

We have the knowledge and the experience to deliver advanced processing systems for the transfer of animals into fully fledged food products for our customers.





Advantages at a glance...

- Whole line supplier
- World-wide experience in project management
- 24/7 service support
- Top hygienic design
- Low maintenance construction



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

In close partnership with our customers we in Marel Meat develop advanced systems and software for primary, secondary and further processing, to ensure maximum efficiency, sustainability and traceability.

We have an extensive global sales and service network that spans more than 30 countries; and our red meat processing experts are always within easy reach when you need support.