

Townsend Bone-in Loin Trimmer

Increase yield, reduce labor and improve quality



- Reduces need for manual knife trimming
- Consistent yields
- High throughput
- Simple to sanitize and operate
- Easy to maintain



Designed to the highest standards

The Townsend Bone-in Loin Trimmer is designed to remove a consistent layer of fat and skin from bone-in pork loins. This machine has a specially designed infeed that ensures that each bone-in loin is introduced to the skinning mechanism in a precise manner which provides high throughput and consistent yield. This machine is easy to maintain and simple to sanitize, just like all of the skinning and trimming equipment offered by Marel.

The Loin Trimmer has an overall safe and robust design that will provide you with consistent yields and high quality end products for years. The skinning mechanism incorporates a unique heavy-duty shoe and tooth roll which provides better yields for a longer time period and does not smash or damage the loin.

Specially designed guide rails ensure the loins are introduced to the skinning mechanism in a precise manner which ensures a high quality bone-in loin after skinning. An interlocking hood and tools required to open the cabinet are just some of the safety features which prevent operators from accidentally coming into contact with the running components of the machine.

Machine Dimensions

Width	40 in (1016 mm)
Length	98 in (2490 mm)
Height	61.5 in (1561 mm)

Application Information

Bone-in pork loin
Up to 1000 pc/hr



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