



Versatile meat harvesting

ProFIVE

High yield
with consistent
meat quality





The ProFIVE is the latest addition to JBT Marel's Pro-Series range of meat harvesting systems. The linear ProFIVE system is the most versatile and adaptable in its field, for harvesting meat from beef, pork and lamb bones*. The ProFIVE can produce various meat qualities and provide additional yield at the same time.

Best of both worlds

Linear press technology

The Pro-Series is JBT Marel's most advanced meat harvesting range to date. With over thirty five years of experience and many important patents to its name, JBT Marel is a market leader in linear press technology for harvesting residual meat.

The ProFIVE harvests meat at both high quality and high yield, and enables processors to produce different meat qualities with the one system – the process preserves bone integrity and yields 1.3, 2 or 3 mm meat comparable to manually trimmed cuts. Minced meat is ideal for fresh products like hamburgers, whereas MSM meat is used for cooked products like luncheon meat and hotdogs. The ProFIVE enables processors to maintain consistent meat quality, while harvesting more yield of input weight, compared to existing systems, when producing 3/5 mm meat.

Capacity

The ProFIVE processes a maximum input of 2,500 kg/hr pork bones (5,500 lbs/hr).

**EU not allowed for beef and lamb*

End products

ProFIVE's flexibility and adaptability allows you to produce the perfect raw material for different qualities and quantities of end products. A number of possibilities:

HIGH QUALITY

Hamburgers

Corned beef

Sausage rolls

Salami, fresh sausages

HIGH CAPACITY

Hot dogs, frankfurters

Mortadella, bologna sausage

Luncheon meat



High quality 3 mm beef meat



High quality 3 mm pork meat

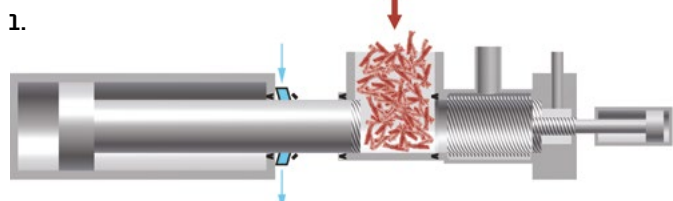
Product benefits

- Users can prioritize yield or quality
- Meat quality from MSM to 3/5 mm minced meat
- More yield from input weight at same high meat quality
- Meat structure stays largely intact
- High protein, low iron & bone marrow, low calcium
- Meat suited for fresh or cooked end products

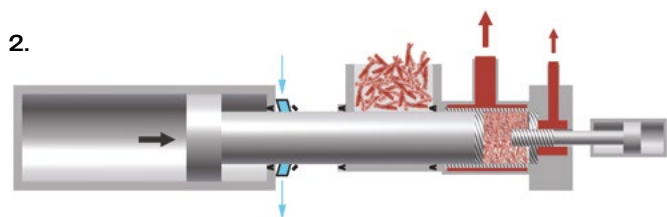


Working principle

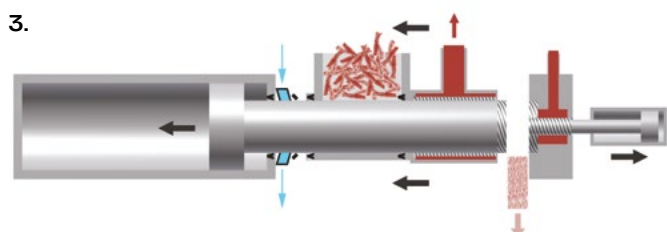
Pork bones are fed into the ProFIVE filling chamber **(1)**, from where the main ram transports them to the pressing chamber. Gentle pressure causes the bones to rub the meat off one another and allows it to pass through the filter **(2)**.



In the case where high quality 3/5 mm meat is produced, the main plunger **(2.A)** and counter plunger **(2.B)** work together in a patented sequence to press the bones more intensively and increase the pressing efficiency.



The bones are retained inside the filter and discharged at the end of the cycle **(3)**. The meat is fed through large diameter pipes into a belt separator to remove sinews, cartilage and the occasional bone particle.



Application Chart

The ProFIVE accepts pork, beef and lamb bones, both primal and deboned parts, such as:

PORK	BEEF	LAMB
Neck bones	Neck bones	Neck bones
Loin bones	Loin & chunk bones	Loin bones
Breast bones	Brisket (breast bones)	Breast bones
Fresh ribs	Rib bones	Aitch bones
Aitch bones		Rib bones
Blade bones		
Picnic bones		

MACHINE DIMENSIONS

Width	1124 mm	44"
Length	5260 mm	207"
Height	2290 mm	90"
Weight net	3900 kg	8600 lbs
Total Power	30 kW	40 hp

Equipment benefits

- Short payback
- Input capacity up to 2,500 kg/hr (5,500 lbs/hr)
- Reliable, patented technology with choice of low or high pressure
- Durable seal on main ram
- Short stroke, virtually no wear and tear
- Very low maintenance costs
- High uptime & long lifespan
- Adjustable to meet any yield or quality requirement
- Very small footprint
- Easy to use, easy to clean

