

RevoPortioner

Perfectly portioned products of consistent quality



- Virtually no meat loss
- Optimum retention of meat texture and structure
- Consistent weights and perfect shape
- Product capacity up to 8,000 kg per hour formed weight

Perfectly portioned products at low pressure

The Marel RevoPortioner is the industry leading low pressure portioning system that enables you to produce a consistent flow of high quality products. The RevoPortioner will give guarantee that your products always have the same uniform shape, weight and size. The system retains the whole muscle meat structure and texture as much as possible, with virtually no waste of raw material or downgraded products.

Over 25 years of research and knowledge, based on the wishes and requirements of a loyal customer base, form the foundation of the success of the RevoPortioner. Some examples of the products that you can make with these machines are hamburgers, nuggets, schnitzels and three-

dimensional products such as tenderloins, steaks and fillets. The RevoPortioner can handle different masses, such as red and white meat, fish, potato and plant-based masses.





Optimum consistency and quality

The RevoPortioner releases products gently from the rotating drum, using only air. Because there is no need to use water during the process, you can achieve a better product consistency and quality and an optimum control of downstream process steps. The RevoPortioner technology enables you to produce an endless variety of products, with high processing capacity and minimal meat leakage.

Higher temperature, lower costs

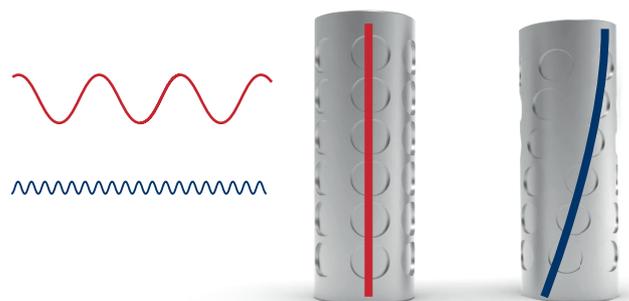
The low pressure technology of the Revoportioner enables you to use a meat mass with a higher temperature. This provides direct savings on chilling costs. It also results in higher product temperatures upon entering the fryer or oven, which saves energy further down the line. Furthermore, the sophisticated technology of the portioning drum makes it possible to produce products from lower viscosity masses, resulting in a reduction of cooling agent consumption. Because of this, it is possible to produce whole muscle products without emulsion.

Helix Drum technology

With the patented technology of the Helix Drum, product forms are no longer arranged along a straight line but follow a

diagonal line. This results in continuous filling with virtually no start-stop moments, enabling much higher production volumes. Depending on product size, you can add an additional lane of forms to the diagonal pattern, which subsequently leads to an increase in production volume. Additionally, the Helix Drum's technology leads to smaller pressure peaks for the meat pump. This guarantees even more stable production characteristics, such as improved weight control (a smaller mass difference over the width of the belt), offering the best weight and form consistency in the industry.

Smaller pump pressure peaks



Standard drum

Helix drum



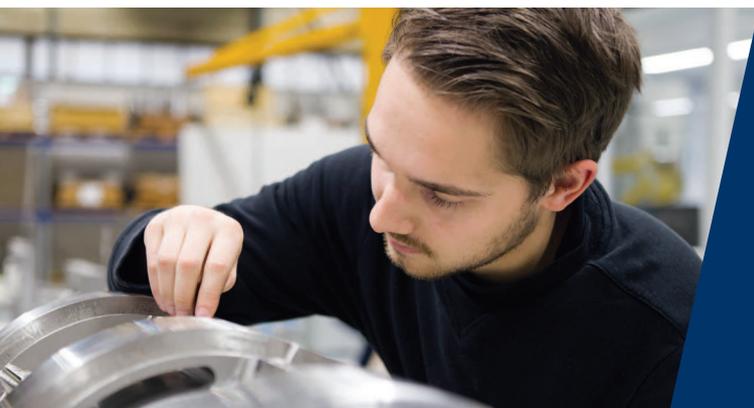
More information?

Low pressure, high volume

The RevoPortioner is an excellent solution for low pressure portioning at high volume. It is a very flexible system, which can portion almost all masses into virtually any shape. The RevoPortioner makes high quality products. Products are released by air, and the use of low pressure ensures that the structure and texture of the raw material is preserved in the best possible way.

Various widths and configurations

The RevoPortioner is available in various widths and configurations. Whether you want to produce low or high volumes, whichever raw materials you want to use, the RevoPortioner is the perfect portioning solution. For more information on this low pressure portioning solution, contact your local sales person.



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