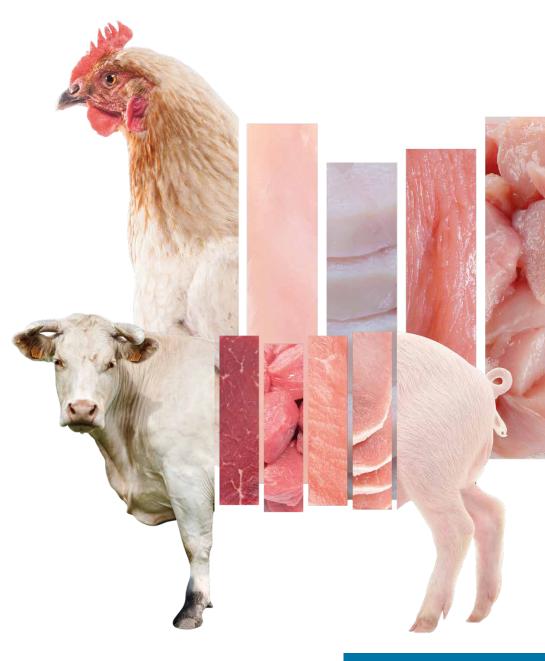


GRADING SOLUTIONS



www.marelec.com

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Introduction

MARELEC Food Technologies started with MARine ELECtronics for the trawler industry. Soon after, robust yet reliable weighing and sorting systems for the fish industry were developed both for use on shore as well as at sea. The unique features such as the high speed, precision and the custom design were then integrated into solutions for the meat and poultry industry. Nowadays, we are world leading in designing and producing highly advanced weighing and sorting systems as well as intelligent portioning machines.

We kindly invite you to browse through our brochure to find out more about the different models, applications and our unique selling points. Our brochure will also identify which model is most suited for your needs and products. Our sales team is ready to answer any questions you may have.

As we are a worldwide leader with this technology and regardless of the GRADER that you need, your choice of MARELEC will ensure that you are working with a service oriented company, one that listens to your specific needs and a flexible partner with a human approach. We look forward to our cooperation!





Unique Selling Points

The MARELEC Grading Solutions combine state of the art technology for creating highly advanced accurate and fast grading solutions.

1 // INTELLIGENT BATCHING ALGORITHM

The MARELEC intelligent batching algorithm keeps track and makes combinations of the different weights to fill the stations to the target batch weight, with an absolute minimum giveaway. MARELEC gladly runs a simulation to determine the optimal number of stations for your application.

2 // MODULAR CONCEPT

MARELEC grading systems are built with modular key component parts. This reduces the amount of spares and guarantees a swift maintenance with minimal downtime.

3 // USER FRIENDLY SOFTWARE INTERFACE

The interface allows quick, user friendly and intuitive programming. Over 100 programs can be stored.

4 // HYGIENIC DESIGN

The graders have a completely open structure, without hidden corners, for complete cleaning and disinfecting. Horizontal surfaces are avoided. Batching stations can easily be opened. All electrics and electronics are in completely sealed cabinet with a unique hygienic labyrinth double sealing. All materials used are FDA approved.

5 // WIDE RANGE OF SEPARATION METHODS

Speed, type and state of the product are crucial for choosing the adequate separation method. MARELEC offers a complete range of separation methods: pull arms, kick arms, tilting conveyors, pushbars, retract conveyors, etc.

6 // STAINLESS STEEL DRUM MOTORS

To avoid housings and reductors, all motors used are silent stainless steel drum motors with IP 66 or higher protection.

7 // SERVICE

MARELEC has built a very strong reputation for its after sales service. A team of service engineers is available 24/7 to reply to your queries. All MARELEC grading systems can be connected to the internet, which allows our service team to diagnose the status of the machine from our head office. This puts us in a position to react on the spot to assist you.

8 // LOW NOISE

The grading machines have the lowest noise level during operation. This creates a pleasant environment for the operators.

9 // FLEXIBLE DESIGN

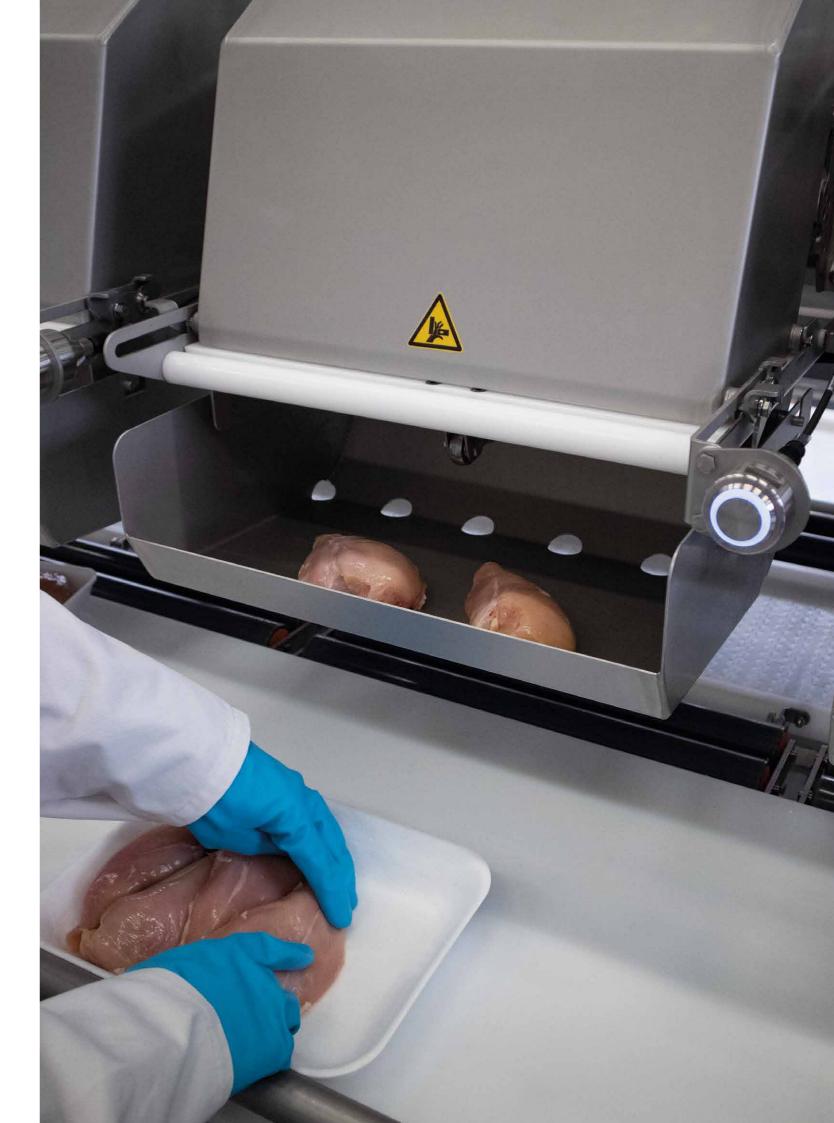
A team of experienced engineers translates the requirements and specific needs of the customer into a grading system that is custom designed and built. This flexible approach guarantees the exact solution for the application keeping the maximum throughput as priority on the minimal footprint.

10 // WORLDWIDE SUPPORT

MARELEC has a network of exclusive distributors throughout the world, with fully trained and qualified engineers to assist our customers whenever needed.

11 // PRODUCTION REPORTS

Production data can be viewed on the grader HMI. The user friendly MATRIX program stores processing data on an office PC for traceability. MATRIX also allows to control the grader remotely.



Overview

1 // INFEED

Various infeed systems are available to suit your application and capacity. For a complete overview go to page 10.

2 // SEPARATION METHOD

Speed, type and state of the products determine the ideal separation method: pull arms, kick arms, tilting conveyors, pushbars or retract conveyors.

3 // OUTPUT

The graded products can be sorted straight into boxes or via various types of batching bins, presentation trays, bag holders or perpendicular belts.

4 // HYGIENIC DESIGN

All grading systems have a completely open structure, without hidden corners, for complete cleaning and disinfecting. Horizontal surfaces are avoided. Batching stations can easily be opened while being mounted on the grader.



6 // REMOTE SERVICE

The grader can be connected to the internet, which allows the service team to diagnose the status of the machine. This on a 24/7 service.

7 // PROTECTION COVER

The sensitive weighing section is protected by a cover to avoid that winds or current drafts would affect the correct measurement. This cover also protects the weighing belt and loadcell from mechanical overload.

8 // TABLES

Tables can be mounted underneath the stations to hold the trays or containers. Elevation systems are available to bring the tables at ergonomic height for the operators. There are options to swing the tables away, so a trolley or tub can be placed.

9 // LABEL PRINTER

Label printers can be mounted in between the stations to print labels with traceability information such as processing data "best before", batch weight, ... for each batch.

5 // TAKE-AWAY

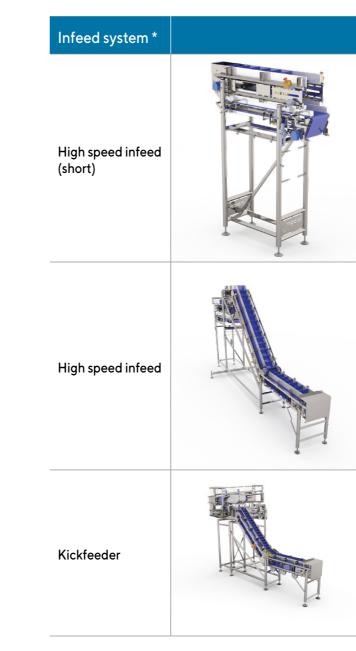
A take-away conveyor underneath the grading stations transports the batches from the grader towards a dedicated packing area.

10 // MATRIX

MATRIX software is a tool to optimize processing performances and profits. This includes a cockpit view on realtime parameters: yield, throughput, give-away, stock movement, profitability and user programmable KPl's.

Infeed Systems

			(pieces/min)
Infeed system *		Application	Capacity **
In-line		Poultry cut-up parts	120
		Whole birds	80
		Beef primals	60
Slotted in-line		Fresh poultry parts (fillets, drums, thighs,)	140
Circular		Frozen products	120
Perpendicular z-conveyor		Pork ribs / loins	100



* Please contact MARELEC sales department with your product specifications. We gladly help to select and design the optimal infeed system.

** Actual capacity depends on dimensions and state of the product

	(pieces/min)
Application	Capacity **
Poultry cut-up parts	180
Poultry cut-up parts	200
Chicken fillets	200

Compact grader

Compact means infeed, weighing and grading on one belt and one frame. The MARELEC M3 compact grader is an easy to use, simple and robust solution. All of this with the same precision as the classic graders.

With the MARELEC M3 compact grader, MARELEC sets the new standard for smaller versatile grading systems using pull arms and available with 6 or 8 stations, combined left and right. Option such as batching are available on request.

1// MARELEC M3/6P

Equipped with a 250 mm wide belt and 6 stations, for smaller products.

2 // MARELEC M3/8P

Equipped with a 300 mm wide belt, 8 stations and higher flippers for larger products.



	M3/6	M3/8	
Gates	6	8	
L x W x H(belt)	3235 x 643 x 825 mm	4185 x 693 x 825 mm	
Product dimensions W x L	240 x 400 mm	290 x 400 mm	
Product weight	15 gr - 1,5 kg	100 gr - 3 kg	
Options	 MATRIX CG Label printer: MARELEC PR1 or PR2 Stainless steel 316 Infeed belt Batching 		

Flowscale

MARELEC offers the best equipment for flow weighing. These systems are able to weigh accurately a flow of products, e.g. chicken fillets or breast caps, over a certain period of time. This eliminates the need for collecting raw material in trays or tubs for weighing and gives a continuous raw material throughput.

The MARELEC M1-F10 has a capacity of minimum 2 ton/hour to 10 ton/hour.

The flow of raw material is continuously weighed with the conveyor belt running and weighing results are added up to a total.

The flowscale is used in combination with the MATRIX software (page 18) for yield control, by weighing the amount of raw material coming in and to compare this with the weight of the amount of processed meat going out.



Grading after portioning

MARELEC has become the world leader with the intelligent portion cutter PORTIO. The PORTIO scans the fillets or whole primals using advanced laser and camera technology. With the exact shape, volume and density known, the software calculates instantly where to cut to obtain a portion of the desired programmed fixed weight.

To optimise yields, multiple target weights can be programmed on the PORTIO. To group the different weights together, a grader is put in line with the PORTIO. The Outfeed Product Holder on the PORTIO separates the portions and the acceleration conveyor of the grader provides the correct distance between the portions to optimise the maximum capacity by consistent feeding to the weighing unit.

The graders in line with PORTIO consist out of a wide range of designs. Customised solutions for special applications, e.g. trim tables, storage of boxes etc. can be designed according to your specific needs.



Whole bird

In many slaughter houses, whole birds are scanned and given a certain quality which will determine if the bird will be cut into parts or if it will be processed as a whole. In other markets whole birds are seperated into tight weight ranges. Whether the birds are already in a bag, tied up or loose, the MARELEC grader will grade accurately at high speed. The grader can be configured in many ways: number of stations; single, double or triple lines with common batching; customized batching bins... MARELEC has built up a lot of knowlege and experience over the years to offer the perfect solution.



Chicken parts

Value is added by cutting up the chicken into parts. The volumes of processed chicken in today's slaughter houses require performant and intelligent Grading Solutions with high capacity to optimise production and yields with an absolute minimum of give away. MARELEC has designed a wide range of options on infeed systems, weighing and sorting methods for all different kind of cut-ups to reply to the high demands of the actual production requirements.

To have the maximum output on the smallest possible footprint, MARELEC designs dual lane graders. Common batching bins bring the parts within the same weight range from both the upper and the lower lane into presentation trays or directly into the boxes.

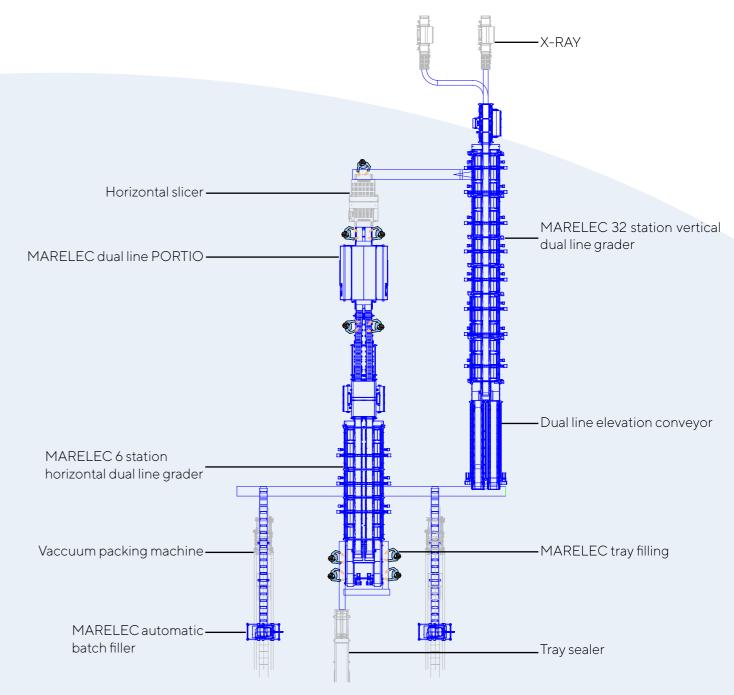
Printers can be installed in between the stations to print labels with the production data. An exit conveyor stings the boxes towards the end of the line.

Turnkey solutions

MARELEC has become a world respected player when it comes to integrating MARELEC grading and portioning solutions in total wall-to-wall projects.

We gladly assist you to analyse the total scope and goal of the project. The MARELEC solutions can be integrated with X-ray machines, slicers, tray sealers, packing machines etc. The MATRIX software keeps track of every single product that is being weighed and put into batches. The batches are tracked and traced throughout the entire process. At all times, the software knows exactly which batch is where, with identification of each individual product.





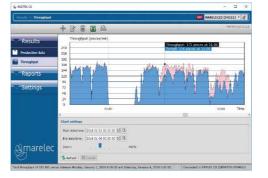
MATRIX

Food processors continuously search ways to stay competitive in a rapidly changing market. The food processing industry is driven by digital transformation. Processors rely on data analysing to define where to make improvements in their processes. MATRIX is a tool that not only gathers production data but also allows to remotely control devices on the work floor.



The all known KPI's such as yield, throughput, give-away, quality, ... have a huge effect on the competitiveness and profitability. The consequences of a process adjustment can go both ways so real-time feedback is very important. MATRIX enables users to visualize those KPI's in a Real-time dashboard view. With this tool, crucial decisions can be made on the spot and be evaluated right after implementation.

MATRIX shows the Overall Equipment Effectiveness. Uptime or availability of a processing line is one of the key factors that can be improved with MATRIX. Changes in machine settings will be stored in an event log that will inform the user of any downtime so preventive maintenance can be planned accordingly. All production data collected by MATRIX is stored into production reports to help management to make strategic decisions.





Traceability is crucial when grading and packing. When the raw material information is entered at the front of the line and is tracked and traced through production, the appropriate label can be applied on the customer package. MATRIX includes a user friendly label design program to customise labels. MATRIX allows to trace products from finished packages back to their origin of the incoming raw material.

MATRIX can monitor a single device by the use of MATRIX CG program or control a whole processing facility containing both MARELEC and third party machines by the use of the MATRIX. MATRIX is a modular system that is customized according to your needs.

Demo

// SEEING IS BELIEVING

MARELEC Food Technologies has a state of the art demonstration room where customers are welcome to test the Grading Solutions with their own products. We strongly believe this is the best way to convince our dear customers of the accuracy, capacity and the obtained yields, gains and fast return on investment.

Please contact the MARELEC sales team to make an appointment. We will make sure to have the correct machine for your application available for a successful demonstration.



