

ProFIVE

Versatile meat harvesting



- Meat quality from MSM to 3/5 mm minced meat
- Patented pressing technology
- More yield at same high meat quality
- Short payback

ProFIVE: best of both worlds

The ProFIVE is the latest addition to 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 provides additional yield at the same time.

* EU not allowed for beef and lamb.

Products

The Pro-Series is Marel's most advanced meat harvesting range to date. With over thirty five years of experience and many important patents to its name, Marel is a market leader in linear press technology for harvesting residual meat. And with the ProFIVE, Marel again proves why this is so. The ProFIVE harvests meat at both high quality and high yield, and enables processors to produce different meat qualities with the one system – from 3/5 mm minced meat to 1 mm mechanically separated (MSM) meat. Minced meat is ideal for fresh products like hamburgers, whereas MSM meat is used for cooked products like luncheon meat and hotdogs. Thanks to new technology, 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.

Product benefits

- Users can prioritize yield or quality
- Meat quality from MSM to 3/5 mm minced meat
- More yield of 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



ProFIVE

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	High capacity
hamburgers	hot dogs, frankfurters
corned beef	mortadella, bologna sausage
sausage rolls	luncheon meat
salami, fresh sausages	

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		



ProFIVE input: pork, beef and lamb bones



Capacity

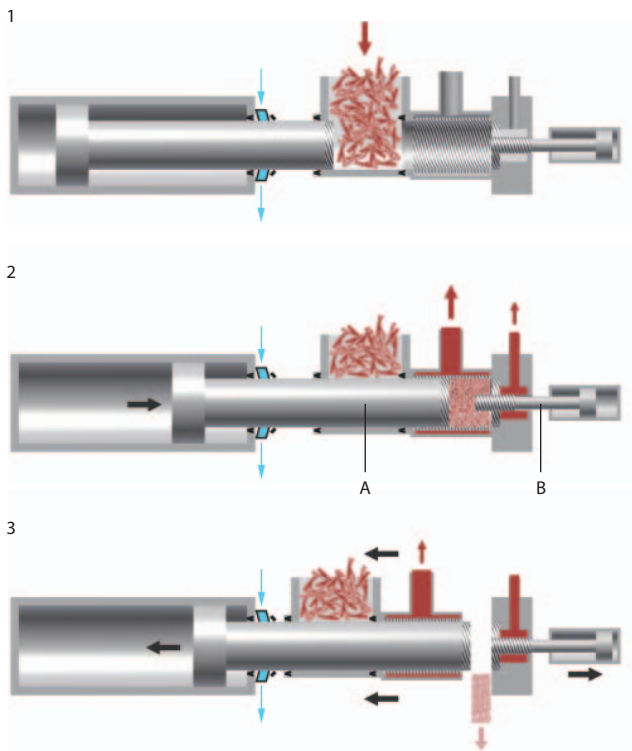
The ProFIVE processes a maximum input of 2,500 kg/hr pork bones (5,500 lbs/hr).

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.



Equipment benefits

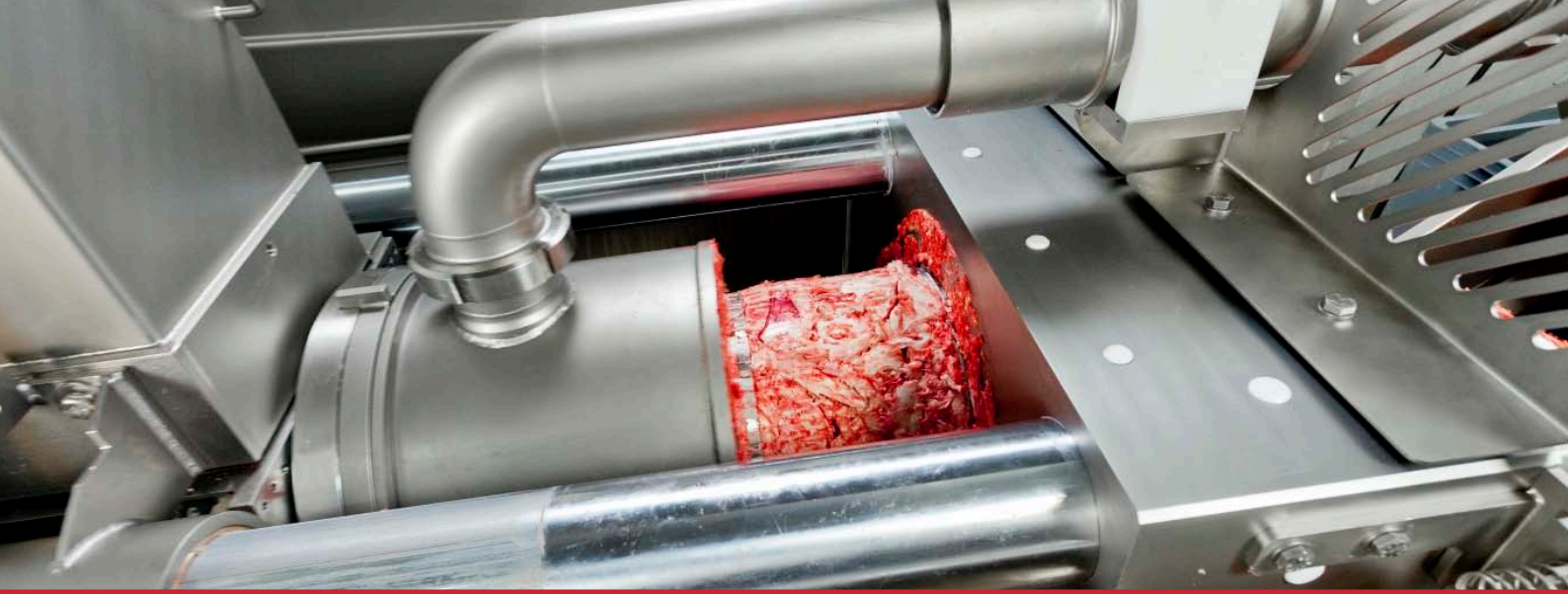
- Short payback
- Input capacity up to 2,500 kg/hr (5,500 lbs/hr)
- Reliable, patented technology with choice of low or high pressure
- Durable seal on main ram
- Short stroke, virtually no wear and tear
- Very low maintenance costs
- High uptime & long lifespan
- Adjustable to meet any yield or quality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



High quality 3 mm pork meat

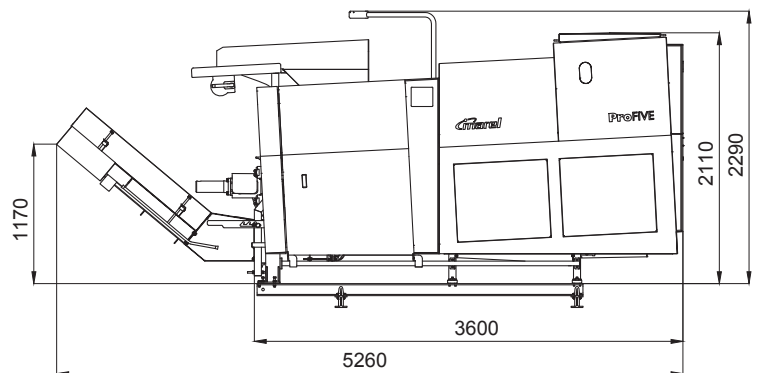
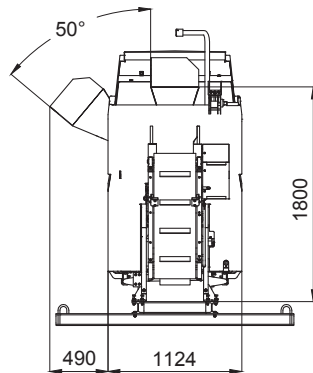
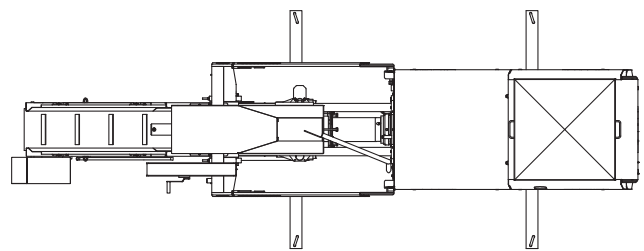


High quality 3 mm beef meat



Technical data

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



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.