

# RoboBatcher Thermoformer

High-speed robotic packing and batching



- Raises profits, efficiency and production control
- Maximizes yield and productivity
- Combines batching and portioning



## The fully automatic RoboBatcher Thermoformer packs products into thermoformers at high speed.

The RoboBatcher Thermoformer performs fixed-weight or fixed-count packing of fresh portions or other fresh products into a thermoformer.

It uses intelligent recipe control software to combine the individual weights of incoming products to a fixed batch weight. This makes it easy to fulfill orders in the most efficient way.

Our complete automated and integrated fixed-weight robotic thermoformer solution optimizes the utilization of the raw material, increases quality, reduces labor costs and ensures low giveaway.

With its unique and patented batching software, the RoboBatcher keeps giveaway as low as possible and ensures customers receive the exact target weight.

- Optimal system integration with I-Cut 130 or FleXicut
- High level of production control with Innova Food Processing Software
- Handling and batching of salmon or whitefish products
- Batching and packing of up to 100-130 portions/minute
- Maximum thermoformer foil width of 540mm
- Controlled release of integrated systems in 2019

**INNOVA**  
Food Processing Software



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