

ProTEN

High capacity meat harvesting



- High capacity
- Flexible – prioritize yield or quality
- Low wear & tear

ProTEN: Master of capacity, quality and yield

A linear press meat harvester, capable of producing different product qualities, with a capacity of more than 10,000 pounds per hour: Marel introduces ProTEN, a revolution in meat harvesting.

Products

The ProTEN is Marel's most advanced meat harvesting system 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 ProTEN, Marel again proves why this is so.

Not only does the ProTEN offer the highest capacity in the business (up to 10,500 pounds of input per hour), it's also a flexible and adaptable meat harvesting system. ProTEN can produce high yield AMR (Advanced Meat Recovery) of a respectable quality or high quality AMR with a respectable yield. The ProTEN offers you this flexibility and efficiency.

Product benefits

- Users can prioritize yield or quality
- Bones are not crushed, broken or pulverized
- Meat structure stays largely intact
- Resulting AMR meets legal requirements*
- High protein, low iron & bone marrow, low calcium

* Compliance with US regulations provided machine settings are in accordance with the potential of the infeed.



ProTEN input: pork, beef and lamb bones

Raw material

The ProTEN input can be 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		

End products

ProTEN's flexibility and adaptability allow 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	



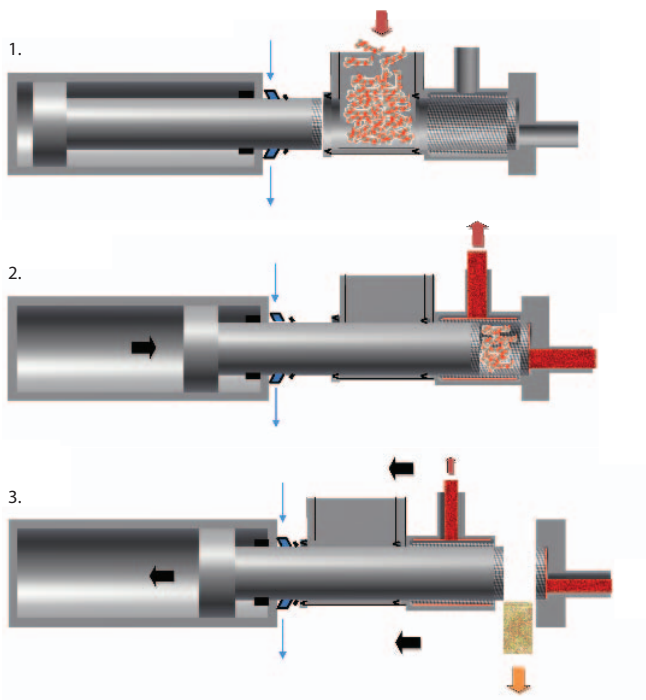
Capacity

The ProTEN processes a maximum input of 10,500 lbs/hr (pork), which makes it the highest capacity linear meat harvesting system in the world.

Working principle

Pork bones are fed into the ProTEN filling chamber (1), from where the main ram transports them to the pressing chamber. Gentle pressure causes bones to rub residual meat from each other. This meat then passes through the filter. (2). The ProTEN can be equipped with a high pressure filter for maximum yield, or an optional coarse filter for optimum meat quality at low pressure.

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.

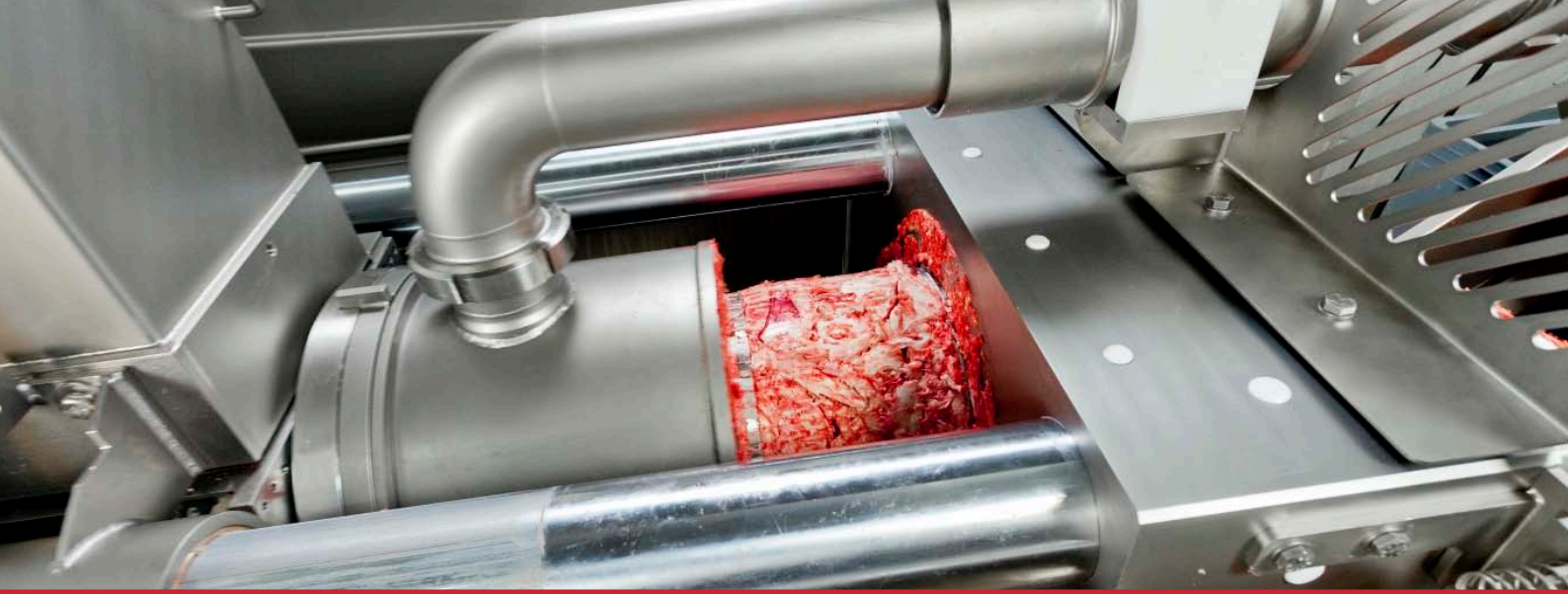


Equipment benefits

- Short payback time
- Capacity ranging up to 10,500 lbs/hr
- Reliable, patented technology with choice of low or high pressure
- Durable seal on main ram
- Short stroke, low wear and tear
- Very low maintenance costs
- High uptime & long lifespan
- Adjustable to meet yield or quality requirement
- Small footprint
- Easy to use, easy to clean

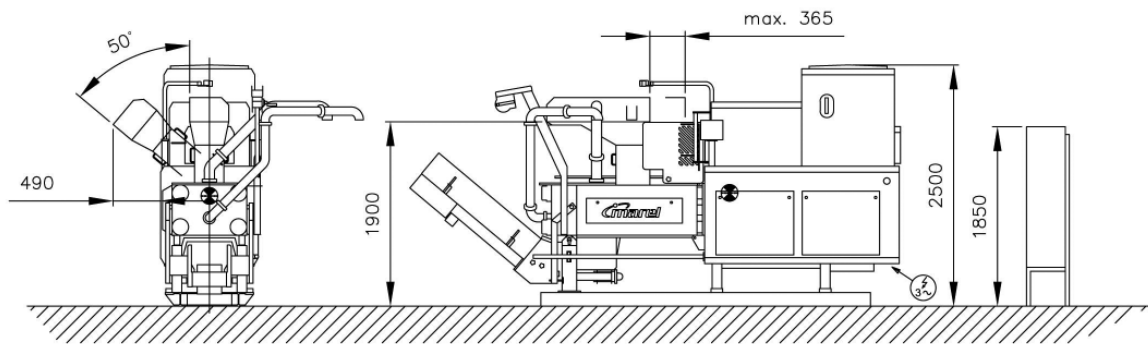
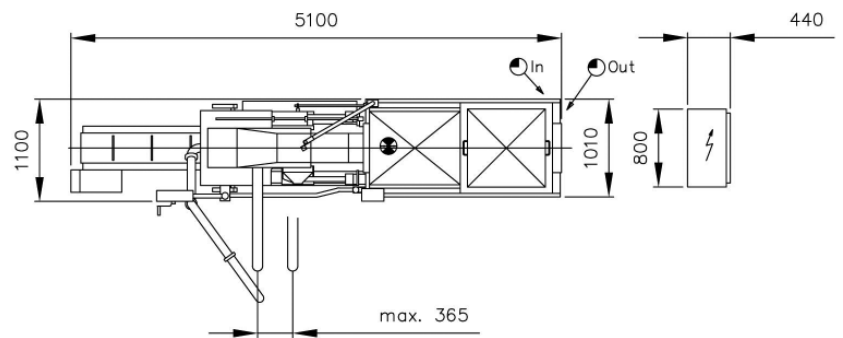


High quality 3 mm pork meat



Technical data

Length	5100 mm	200"
Height	2500 mm	98"
Width	1100 mm	43"
Weight net	7750 kg	17,000 lbs
Total Power	45 kW	60 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.