

DMM

Low pressure harvesting of high quality meat



- Produces 3 mm minced meat
- Highest possible meat quality from by-products
- Very low maintenance costs
- Short payback time
- Proven linear press technology



DMM: Desinewed Minced Meat from by-products

Hamburgers, salami, fresh sausages: high quality end products require high quality ingredients. And that's exactly what Marel's DMM offers: coarsely textured, 3 mm minced meat... harvested from bones after primal deboning. With Marel DMM meat harvesting technology, leftovers become a source of quality meat and of higher carcass yield.

Products

The DMM system (Desinewed Minced Meat) produces a minced meat of much higher value than traditional high pressure systems, expanding the use of residual meat into the processing of high value end products. Marel is world leader in manufacturing meat harvesting equipment using linear press technology.

Low pressure (between 50 and 100 bar), and very coarse filters (6 to 10 mm), guarantee a high protein manufacturing meat in a quality you could not surpass in manual production: fat and calcium levels are low, without bone marrow contamination or smear. In contrast to MSM, the cell structure stays intact, so that the resulting 3 mm minced meat has virtually the same characteristics as minced meat from primal parts - and therefore a significantly higher value.

Bones exiting the DMM system are anatomically still recognisable and virtually intact. These can then be automatically fed into a second, high pressure meat recovery system such as the MRS30 or MRS80 to produce quality MSM, increasing the value of what used to be leftovers.

Product benefits

- Highest possible meat quality from by-products
- Product does not have to be labelled as MSM
- Output is minced meat, both in application and value
- 3 mm structure, high protein, low fat, low calcium and no smear
- Perfectly suited for high quality end products like hamburgers, salami, corned beef, sausage rolls and fresh sausages
- High yield
- Input can be pork, lamb or beef.

Application chart

Pork bones	Beef bones*	Lamb Bones*
neck bones	loin + chunk bones	neck bones
loin bones	rib bones	loin bones
breast bones	neck bones	breast bones
aitch bones	brisket (breast bones)	aitch bones
rib bones		rib bones
blade bones		

* Ruminant bones (= Beef, lamb, mutton, goat etc.) are not allowed within the CE.



Input: pork, beef and lamb bones.



Minced pork after belt separation.



Capacity

Capacity	DMM 10	DMM 50	DMM 70
Bones processed	750 kg bones p/ hr	2000 kg bones p/ hr	3500 kg bones p/ hr
Minced meat (average yields)	200 kg	600 kg	1000 kg

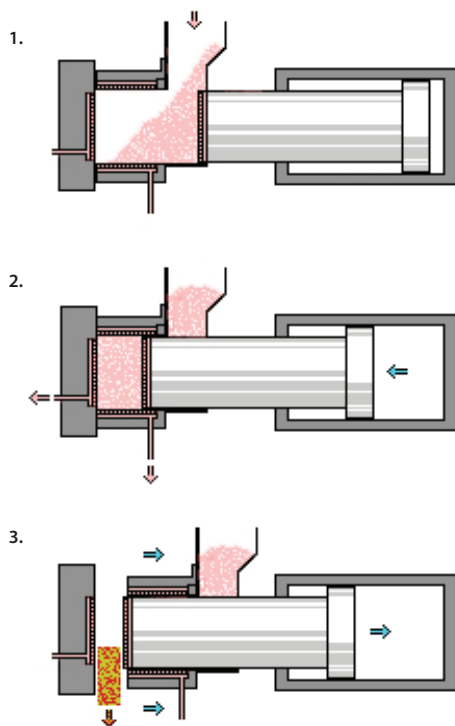
Working principle

Suitable pork, beef and lamb bones, such as neck, loin or backbones, are fed into the DMM filling chamber, from where the main ram transports them to the pressing chamber (1).

Gentle pressure causes the bones to rub the meat off one other and allows it to pass through the 6-10 mm filter perforation (2).

The bones are retained inside the filter and discharged at the end of the cycle (3).

The meat is then fed through pipes into a belt separator to remove sinews, cartilage and the occasional bone particle.



Equipment Benefits

- Short payback time
- Proven linear press technology
- Virtually no wear and tear, very low maintenance costs
- High uptime and reliability
- Patented low pressure application
- Constant control over yield during production
- Easy to use, easy to clean
- Capacity ranging from 750 up to 3500 kg/hr.

Complete harvesting solutions

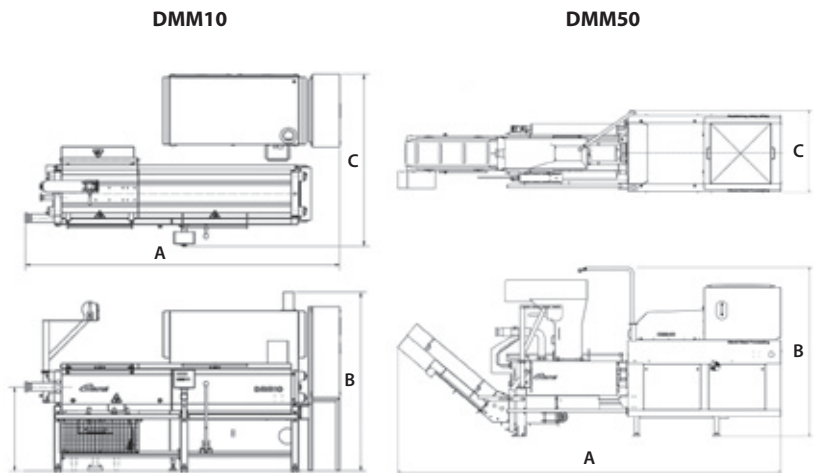
Marel offers complete meat harvesting solutions, including systems for feeding, precooling, premixing, and presizing the raw material and loading and post cooling of product. On top of that we have our MRS meat harvesting system for additional recovery of meat from DMM residue, increasing yield and adding even more value to your byproducts.



DMM10, manually loaded DMM system.

Technical Data

	DMM10	DMM50	DMM70
Length (A)	3434 mm, 135.2 inches	5021 mm, 197.7 inches	4925 mm, 193.9 inches
Width (B)	1882 mm, 74 inches	1063 mm, 41.9 inches	1006 mm, 39.6 inches
Height (C)	1957 mm, 77 inches	2213 mm, 87.1 inches	2496 mm, 98.2 inches
Weight net	1850 kg, 4079 lbs (machine) 900 kg, 1984 lbs (hydraulic unit)	3700 kg, 8157 lbs	7750 kg, 17086 lbs
Total power	12 kW, 16.1 hp	30kW, 40.2 hp	45 kW, 60.3 hp



■ Marel at your service

Marel is the leading global provider of food processing solutions, offering equipment, knowledge and service specifically aimed at processors involved in meat recovery.

By working together with our customers, both existing and new, Marel helps optimizing production processes and end products. With our complete range of meat harvesting equipment like the DMM and MRS series and over 300 installed machines worldwide, Marel knows how to help you find the solution that offers the

highest added value to your by-products. Our technicians and in-house technologists are more than willing to demonstrate the quality and performance of our equipment in one of our DemoCenters.

Furthermore we are able to train your staff, advise on preventive maintenance and look after service and maintenance while the equipment is up and running in your facility.

Marel is always **at your service!**



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