

Skinners, scales, portion cutters, dicers, slicers, ice machines and other equipment

# Butcher equipment



- Full range of cutting solutions
- Skinners with unbeatable yields
- HY-GEN protected ice machines
- Scales that are built to last





# Why choose Marel?



#### **Skinning**

MAJA skinners feature various applications, such as derinding and membrane skinning.

#### **Cutting**

With our cutting equipment, you can cut anything from bone-in and boneless meat, cheese and vegetables, fresh or frozen.

#### **Ice machines**

Select from the MAJA ice portfolio for filling fresh food displays and meat processing.

#### **Weighing**

The best scales in the world are built to last. We make our scales to the highest manufacturing standards.

#### **Portion cutting**

We offer a wide range of solutions, from the simplest circular blade cutter, producing high quantities of uniform slices, strips and dices through to kebab slicers, cutting horizontal meat plates. After portioning, we can also help you with a variety of follow-up processes, such as the gentle flattening of your portions.

# One supplier for all your needs

#### **United to bring you decades of experience**

With over 70 years of experience, MAJA and TREIF, as part of Marel, have supplied highly reliable equipment to butchers and retailers, making us the comprehensive supplier for all your needs.

Our combined in-depth industry knowledge and understanding of technology ensures we can help you achieve optimal operational efficiency.

We offer the possibility to test our machines in your production, virtually or in our demo center so that you can see the results for yourself with your own products.





Butcher equipment

Why choose a

# Marel Skinner?

From straightforward stand-alone skimmers to integrated solutions with a wide variety of applications for your processing line. Our skimmers deliver unbeatable yields, highly consistent results and an unrivaled low cost of ownership.

## Skinning

### Membrane skimmers

#### MAJA EASY

- Marel's smallest membrane skimmer



#### MAJA EVM

- Manual membrane skimmer





## Conveyorized derinding

### MAJA Skinny II

- Marel's smallest and most popular conveyorized derinding skinner



### MAJA ESB 4434

- For universal use



### MAJA ESB 4434 V

- Combined derinding and membrane skinning machine



### A-Skin

- For universal use





Butcher equipment

# Why choose a **Marel scale?**



Built to last with durable,  
robust construction



Accurate weighing as a standalone  
or as part of a line



High speed and accuracy  
combined with powerful features



# Weighing



## Bench scales

### M1100 Bench Scale

- Designed to withstand the harsh conditions of the washdown environment
- Registers and records weights in 0.5-1.0 seconds



### M2400 Advanced Bench Scale

- Weighing and packing scale
- Additional custom programming available





Why choose a

# Marel portion cutter?

Maximize yield and profit with our boneless and bone-in portion cutting solutions, designed with the highest hygiene standards in mind. Our innovative technology ensures optimal results and maximizes your profit.

## Portion cutting

### Portion cutters

#### LION

- Cut large bone-in and boneless products
- 400 cuts per minute
- 350 x 240 x 700 mm chamber



#### LION bacon

- Slice bacon - whether frozen, raw, cooked or smoked - with or without rind
- 300 cuts per minute
- 270 x 108 x 620 mm chamber





### PUMA

- Cut bone-in and boneless products
- 400 cuts per minute
- 220 x 240 x 700/1100 mm chamber



### V-Cut 160

- Marel's smallest fixed-weight portion cutter
- 60 cuts per minute
- Flexible chamber size can be customized



### I-Cut 11

- Perfect entry-level machine for smaller processors
- 480 cuts per minute
- 250 x 100 x 800 mm chamber





# Why choose a Marel dicer?

Our equipment features a hygienic design for effortless cleaning. With our patented sensor-based cutting technology (TREIF patent), you can achieve top-quality cutting results. Product-specific accessories, like the gentle cut gridset, ensure ideal cutting conditions for tender products such as fresh meat.

## Dicing

### Dicers

#### FELIX

- Compact entry-level dicer with manual loading and double-stroke technology
- Chamber 96 x 96 x 300 mm
- Up to 0.8 t/h



#### FLEXON

- Large chamber in a small dicer with manual loading and double-stroke technology
- Chamber 96 x 96 x 550 mm
- Up to 1,4 t/h





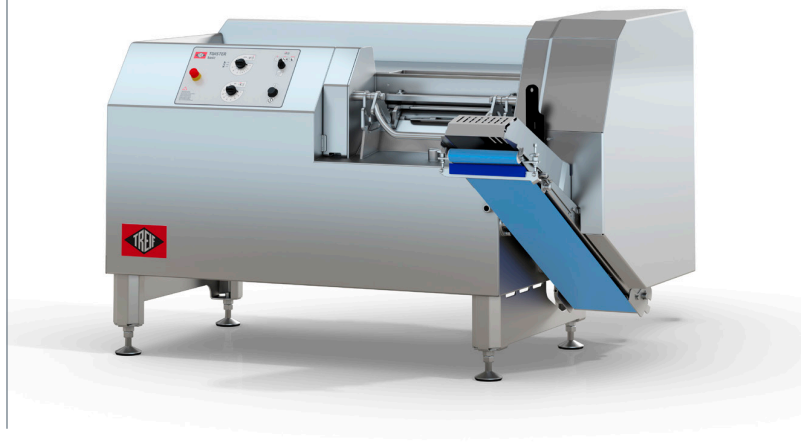
#### ARGON+

- Dicer for medium-sized companies
- Chamber 96 x 96 x 550 mm
- Up to 2 t/h



#### TWISTER basic

- Professional cubes at a small price
- Chamber 120 x 120 x 550 mm
- Up to 2 t/h



#### TWISTER

- Dicer with an easy-to-operate display
- Chamber 120 x 120 x 550 mm
- Up to 3,5 t/h





# Why choose a Marel slicer?

With their small footprint, low energy costs and excellent flexibility, our slicers provide the ideal solution for everyone, from small commercial kitchens to processors with full production lines.

## Slicing

### Slicers

#### **DIVIDER startUp**

- Compact slicer with huge opportunities
- 300 cuts per minute
- Chamber 280 x 160 x 600 mm





# The HY-GEN sanitation principle by MAJA



*Ideal conditions for efficient cleaning, by hand and also fully automatically!*

MAJA HY-GEN Flake Ice Machines are designed to ensure excellent sanitary conditions during flake ice production. The key component is the easily removable water tank, made of plastic, facilitating effortless cleaning.

## The "HY-GEN Protected" label by MAJA stands for:

- Easy accessibility and tool-free opening of the evaporator for cleaning purposes
- Easily removable plastic hygiene water tank offers insulation and no corrosion
- Round-shaped, easy-to-clean water tank
- Water tank free from built-in parts, angles, edges, and screws for easy and efficient cleaning
- Automatic water pipe rinsing when the machine is inactive for over 24 hours
- Compliance with German drinking water regulations issued by the DVGW, ensuring special hygiene advantages such as back-flow protection in water supply

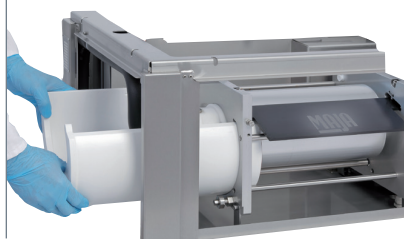
## With removable water tank

MAJA Flake Ice Machines offer effortless cleaning with their removable water tank, allowing for fully automated cleaning. The patented evaporator self-cleaning system, MAJA-SCS, ensures regular cleaning without the need for additional time or labor investment.

The cleaning cycle can be started manually using the ON/OFF push-buttons or fully automated through the programmable control panel (optional). During the cleaning process, a mixture of water and a special cleaning agent circulates throughout all water-contacting machine parts, effectively cleaning, de-liming, and reducing germs in a single operation.

With MAJA-SCS, not only do you benefit from optimal sanitation conditions for flake ice production, but the efficient routine cleaning process also helps maintain the value of your MAJA Flake Ice Machine.

*Water tank removal at the top for all types of SAH 800 - 3000 and RVH 400 - 12000*



*Water tank can be easily removed from the side for all models, ranging from SAH 85 to SAH 500, and RVH 250.*



Why choose a

# Marel flake ice machine?



#### **HY-GEN protected**

- Hygienic ice production
- Fast and simple cleaning
- Manually and/or fully automatically



#### **Efficient refrigeration with ice temperature approximately -7°C**

- Quick product cooling
- Slow melting
- Long freshness



#### **Dry-frozen flake ice**

- Dry surface
- Virtually no melting water
- Easy storage
- Easy handling
- Attractive appearance



#### **Lightweight (density 0,42 kg/dm<sup>3</sup>)**

- Up to 30% lighter than other types of ice
- Less ice required for display filling
- Savings on transportation costs



# Ice machines

## Flake ice machines

### MAJA SAH 85L/170L

- Entry-level, easy-to-install machine with storage cart
- 85 – 170 kg/24 h



### MAJA SAH 250 – SAH 3000

- Compact flake ice machine with condensing unit
- 250 – 3.000 kg/h



### MAJA RVH-CO2

- Eco-friendly machine using R744 (CO2)
- 500 – 15.200 kg/24 h



### MAJA RVH-L/LT

- Separate machine and condensing unit for split installation
- 250 – 12.000 kg/24 h





Why choose a

# Marel nugget ice machine?



## Temperature

With an approximate temperature of  $-0.5^{\circ}\text{C}$ , MAJA Nugget Ice provides an ideal cooling solution for a wide range of applications.



## Characteristics

MAJA Nugget Ice features an attractive appearance, characterized by shiny, irregularly shaped nuggets with a granular structure and a density of approximately  $0.5 \text{ kg/dm}^3$ .



## Storage properties

MAJA Nugget Ice can be stored in insulated storage bins and kept in a cold room at temperatures above  $0^{\circ}\text{C}$  for multiple days. During storage, it maintains its loose consistency, making it easy to dispense and dose as needed.



# Ice machines

## Nugget ice machines

### MAJA NAS-L / NAC-L Nugget Ice Machine

- Featuring an integrated refrigeration unit
- 175 – 970 kg/24 h



### MAJA NAC Nugget Ice Machine

- Without refrigeration unit - designed to connect to an existing on-site refrigeration system
- 300 - 970 kg/24 h





# Other equipment

## Strip cutter, saw, flattener and grader

### STC 400 Strip Cutter

- Vertical slicing of boneless meat cuts
- Easy operation



### Band Saw

- For accurate fresh and frozen cuts
- Clean cuts without bone chips or splinters



### Platino Meat Flattener

- Superior flattening and tenderizing
- Uniform portion thickness and shape of meat products



### Grader

- From straightforward to smart grading
- Easy to install and operate





# A global leader in full-line solutions



As a full-line supplier, our state-of-the-art meat processing equipment, systems solutions and software spans the entire production value chain, from the reception of live animals to the dispatch of finished products.



Visit [marel.com](https://www.marel.com) to learn about our solutions for industrial processors



