

The world of **further** processing





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Marel Townsend Further Processing is always on the lookout for improvements. It so happens that pioneering innovation has been our most important motto for well over fifty years.

The complete solution

Marel Townsend Further Processing concentrates on equipment for the further processing of white meat, red meat, fish, potatoes, vegetables as well as meat substitutes. Since 2008 we have been part of Marel, a combination of strengths allowing us to offer the best solutions for a large number of production processes in the food industry.

Technological perfection

To choose Marel Townsend Further Processing is to choose technological perfection. We know the food processing industry better than anyone. The ability to produce without down-time is an absolute must as is the ability to react flexibly to changes.

A Marel Townsend Further Processing production line is a perfectly working unit built up from unique modules. With consistent end products in mind, we develop equipment for optimal production speeds at low operational costs. The result is superior modular systems for long production runs and production systems for small batches and quick changes of product.

Focused on yield

The control of production processes is always simple and effective. Marel Townsend Further Processing equipment is hi-tech in its simplicity, ideal for daily use by operatives in the food industry. In addition, the company's continuing commitment to energy savings, to the prevention of ingredient loss and to reductions in labor requirements contributes to best possible yields for you the customer.



“Townsend Further Processing has a reputation for being a high quality, credible supplier to the further processing industry but they also have an inventive nature about them, making progress all the time.”

DemoCenter

To choose Marel Townsend Further Processing is to choose a production method without problems. In our DemoCenter in Boxmeer, the Netherlands, we provide convincing proof of how both individual machines and complete product lines excel in performance. The DemoCenter is the beating heart of our company, where you can see in practice how superbly well equipment of interest to you performs, turning out end products satisfying all your requirements.

It is also the place where your production situation can be mimicked and new products and processes extensively tested.

Your production; our dedication

The DemoCenter is the kitchen where you can brainstorm production methods and end products and where training sessions are held for your staff. A team of technologists and technicians stands ready for you and will ensure that your end product is the starting point. A professional chef holds sway in the DemoCenter. You are welcome but only by appointment, as discretion and unconditional trust are the basis of all cooperation where the DemoCenter has to get to grips with customers' proprietary information.

After sales

To choose Marel Townsend Further Processing is to choose a reliable future. We remain closely involved with our customers at all times and think product processes and end products through with them. We can train your staff, offer tailored maintenance contracts, are available to you 24/7 through our expert helpdesk and can provide worldwide cover supported by technologists and service technicians.

Our back-up; your security

Our technologists will solve each production problem promptly either on site or in the Demo-Center. In short, Marel Townsend Further Processing is always there for you. We also give you the confidence that an investment will retain its value by incorporating innovative updates or retrofit sets into existing applications.

Innovation

To choose Marel Townsend Further Processing is to make a conscious choice for innovative solutions. For us, Research and Development means listening to the market and reacting in good time to new developments, always knowing what our customers' wishes are and how production processes and end products can be improved. Active internationally, we keep our eyes open, spot trends and developments and are always the first to apply innovative technology successfully.

Out in front

Research technologists from Marel Townsend Further Processing are working continuously with scientific research institutes and customers on rheology, coating, heating and other technological processes. The powerful combination of pioneering innovation, high quality and superlative service is daily proof of our position as a trend-setting manufacturer.

"The DemoCenter is a place where hospitality is not a buzz-word but a reality."



"The reliability and technical assistance of the supplier has become more and more important. This is one of the key reasons for our preference of Townsend Further Processing."



Meat preparation

To choose Marel Townsend Further Processing is to choose versatility and quality. Whether you need to cut, grind or mix or you would like to analyze the fat content of your meat mass, we have the exact equipment for your specific needs. If you are processing meat according to a particular recipe – with added ingredients, a certain temperature, a defined viscosity – we can supply the systems you require. From beginning to end, across an endless range of possibilities, our systems can prepare your meat mass in a hygienic, user-friendly, efficient and high quality manner.

Partnerships

We have partnerships with reliable meat preparation suppliers, together with whom we can make it possible for you to prepare any meat mass in a way that suits your needs and specifications.

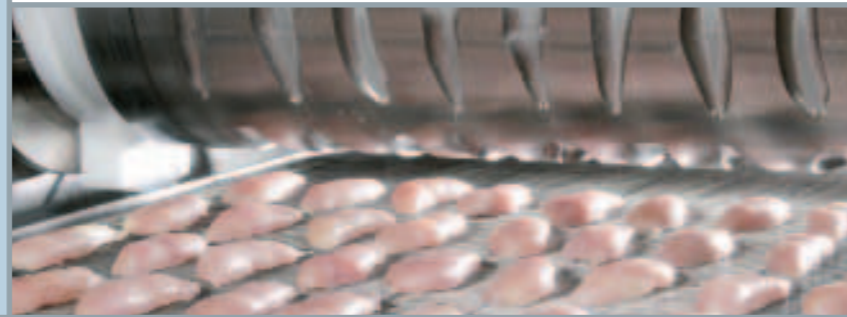


Portioning

To choose Marel Townsend Further Processing is to choose a production process under control. We are an international player in a world of almost endlessly diverse food products. Our equipment, such as the RevoPortioner which makes perfectly portioned products at low pressure, will portion and give shape to the most delicate and fragile products, whether these are based on white meat, red meat, vegetables, fish, potatoes or a combination of these ingredients either filled or unfilled.

Unbeaten in portioning

Efficient portioning equipment designed and built to the highest standards guarantees consistent end product quality and optimal non-stop production runs. Marel Townsend Further Processing has also developed portioning equipment for small batches allowing quick product changes to be done cost-effectively. Our technologists support customer portioning processes either on site or from the DemoCenter. They give expert advice on meat mass temperatures, filling pressures, filling times and recipes with the aim of achieving important product and production improvements for you the customer.



“The name RevoPortioner must come from the word ‘revolution’ because it really is a revolutionary machine.”

Marinating

To choose Marel Townsend Further Processing is to make a choice for profitable production benefits. We have reduced to an absolute minimum costly production time spent on marinating and adding herbs and spices. Using special marinating equipment to give important extra value to end products, we have developed a superior solution for marinating in-line.

Profit by innovation

There is no longer any need for extra product handling steps. This saves a lot of labor and reduces to a minimum the risk of bacteriological contamination. Marinating and seasoning using creative and innovative solutions from Marel Townsend Further Processing brings the food processor revolutionary and profitable production benefits.



Coating

To choose Marel Townsend Further Processing is to make a choice for the most attractive end products. We have a keen eye for both quality and appearance. Regardless of whether you choose to flour, batter or bread, whether you opt for Japanese crumb, tempura or milk wash, for a natural or formed product, we offer the best solution for an attractive and consistent end product. A special research team will look for the ideal solution, which it will translate into sophisticated technological practice. With technology such as the RotoCrumb, which breaks new ground, we make the most diverse product coatings possible.

Excel in performance

Marel Townsend Further Processing offers innovative solutions, which make full use of all our technological knowledge of adhesion, dosing, viscosity and temperature as well as marinating, seasoning and the combination of different applications. We will always be delighted to support you with this knowledge and experience, which we have translated into equipment, whose performance excels.



Heat treatment

To choose Marel Townsend Further Processing is to choose precise process control. Before an end product is packed or deep frozen, sophisticated heat treatment is its crowning glory. We have elevated the frying, steaming, cooking and grilling of end products for optimal added value into a real art form.



Heat treatment custom made

Steaming, cooking and grilling take place in ovens such as the ModularOven with its patented separate environments, which form part of a unique, multiphase cooking concept. End products acquire their ideal color, temperature, crunchiness and taste in a continuous process. Sophisticated design with the possibility of controlling all technological parameters ensures the optimal management of dew point, dwell time, air circulation and temperature. This design and the parameters referred to above make for a constant evenly spread microclimate. In this way, each product undergoes exactly the same treatment resulting in uniform end products. Ovens with capacities from 500 to 6,000 kg/h are very energy efficient and are equipped with inbuilt cleaning systems.

Marel Townsend Further Processing also builds heat treatment systems for deep frying, which include the economical ValueFryer. Frying is a highly critical process, where attention must be paid to achieving an attractively colored, crunchy and perfectly coated end product.



Freezing

To choose Marel Townsend Further Processing is to choose a variety of freezing solutions. In order to protect and preserve the quality and freshness of your product over a longer time, freezing can be an important step in your production process.

Lower freezing times – increased profitability

We provide a wide variety of freezing solutions using the latest advancements in freezing technology in order to meet your demands for higher quality end-products. Today, we offer freezers which range from upwards/downwards running Spiral Freezers to Superflow EasyClean Tunnel Freezers with impingement technology. Our continuous innovation in freezing technology has enabled us to constantly develop new space-saving, energy efficient and more importantly, cost-effective freezing concepts which allow you to focus on what matters the most – maximizing your profit potential.



Batching

To choose Marel Townsend Further Processing is to choose reliable batching. During the batching process, your finished products will be mixed and weighed into portions that can be packed into a wide variety of packaging.

Precise and flexible batching

The Multihead Weigher deals with all infeed, mixing and weighing requirements. It automatically portions and packs food products into virtually any kind of tray, thermo pack, bag, can, glass or box. It will gently create exact portions, after which they will be packed. It is suitable for an extremely wide range of products and is easy to operate and clean. Products are handled in a very hygienic environment. Cost savings are high with the Multihead Weigher due to its low giveaway and little need for maintenance.



“The SpiralOven is very impressive. It is so versatile and powerful!”

Sausage production

To choose Marel Townsend Further Processing is to choose a sophisticated way of producing sausages. Whether sausage is fresh, cooked, smoked/cooked or dry, in a natural casing or in a casing made from alginate, collagen, cellulose or a hybrid material, we have the perfect solution for each type of sausage regardless of diameter or length.

The development of the linker for filling, linking and hanging collagen, cellulose and natural casing product was a groundbreaking step in sausage production in the 1960s. With the advent of our coextrusion systems, we have brought about yet another revolution. Quality coextrusion provides innovative developments in the production process giving significant labor and cost savings compared to conventional production methods.

The step to perfection

Marel Townsend Further Processing offers the QX Coextrusion and other automated coextrusion systems that simultaneously extrude a continuous flow of meat batter and a thin outside layer of gel, making the casing as the sausage is produced. The technology enables use of all types of gels and has proven to be the least-cost method by which you can produce the best quality sausage. Food safety is optimal, as our coextrusion with Cook-in-Pack® technology produces a ready-to-eat sausage that is exempt from the Listeria rule.

This technology also extends shelf life of ready-to-eat sausage by 60 days or more over conventional systems, so processors can eliminate the addition of antimicrobials to the meat formulation. With the ability to precisely manage the qualities of sausage such as bite, taste, colour, size and shape, we add important value to your high-quality sausage products.



“The good thing about Townsend Further Processing is that you have all the machines together for an entire production line!”

Contact details

Townsend Further Processing

Design, manufacture, worldwide sales and service of further processing systems for portioning, marinating, coating, heat treatment and sausage-making for poultry, red meat and fish.

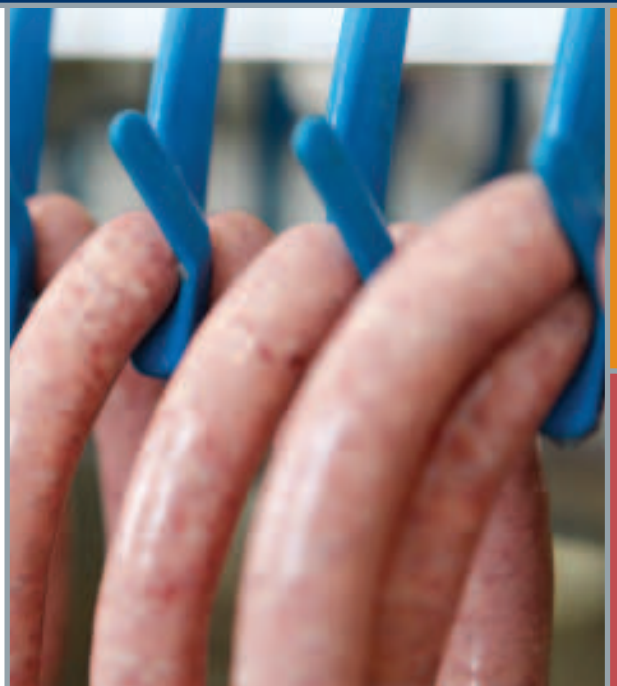
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