

# Platino Flattener

High performance flattener



- Unique flattening technique:
  - no ripped meat fibers
  - more tender end product
- Less product bounce back after flattening
- Less drip loss
- Hygienic and easy to clean



# Compact and easy to use

The Marel Platino uses a unique kneading technology to flatten meat products. Suitable for boneless, non-frozen pork and beef, the machine delivers portions that maintain both their quality and shape after flattening.

## Versions:

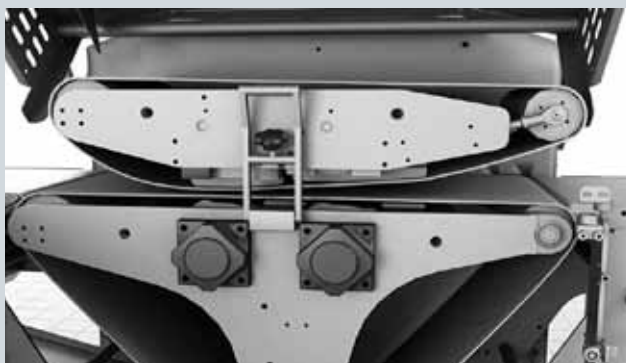
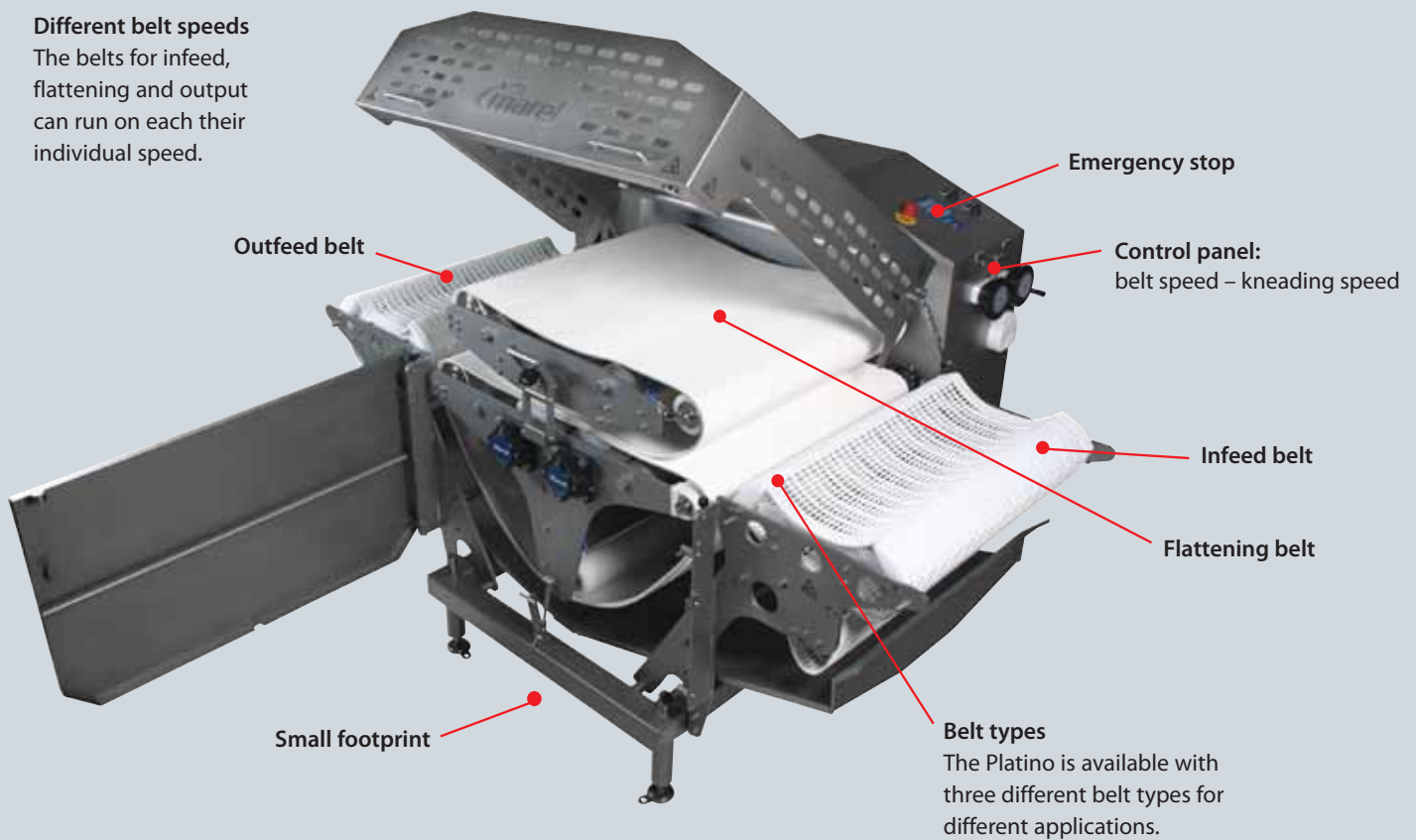
Platino 400 - with 400 mm belt width

Platino 800 - with 800 mm belt width

Platino 1200 - with 1200 mm belt width

### Different belt speeds

The belts for infeed, flattening and output can run on each their individual speed.



### Unique method

To be flattened the products pass through the top and bottom belts of the Platino. The two rotating drums beneath the bottom belt, uses a kneading technique to ensure that the fibers in the meat product will not be torn or ripped during flattening.

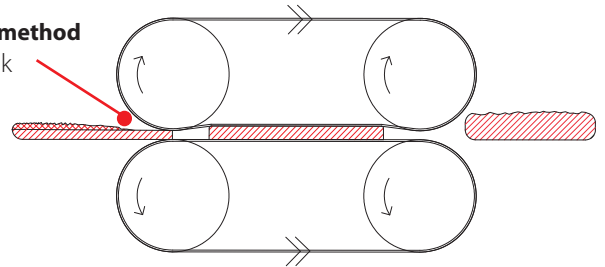
The unique method enables meat to be flattened to an even larger size than before flattening while retaining the moisture.



**Less bounce back**

Thanks to the special kneading technique less of the product bounce back to original shape after flattening.

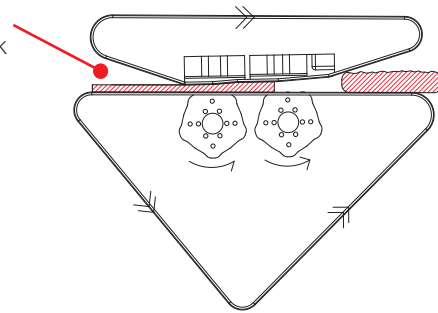
**Traditional method**  
Bounce back



**Robust and flexible**

Compact and easy to use, the Platino Flattener is robust and flexible. With a wide band and double cylinders the machine is easy to adjust to accommodate different product types and thickness. The Platino is easy to clean and designed to comply with the highest hygiene standards.

**Platino method**  
Less bounce back



**Improved end product**

The Platino flattening method puts less pressure on the the products by massaging the meat over a shorter period of time than other flattening equipment.

The result is a high quality to the bite and taste.

**Benefits**

- Increased yield
- Less bounce back
- Solid, robust and durable construction
- Easy to operate

**Platino Belts**

Three different belt types are available for the Platino. The different belt type for different applications will affect the final product appearance and texture.





Compatible with Innova  
– Intelligent production control system



## Combining solutions

The Platino can easily be integrated with other Marel equipment



Combining the Platino with Marel's OptiCut is the ideal set-up for convenience products like e.g. schnitzels. The OptiCut provides individual fixed weight and shaped portions for the Platino, which will flatten these portions to the desired thickness with the same coating surface.



By placing the Platino in front of a Marel StripCutter the meat will be flattened to a height that fits the perfect dimensioned final cut strips or cubes.



Placing the Platino behind the Marel fixed weight PortionCutter I-Cut 55 will ensure the same thickness and thereby same cooking time for e.g. foodservice steaks.



## Marel

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**Marel, Stork Poultry Processing and Townsend Further Processing** – Our brands are among the most respected in the fish, meat and poultry processing industries. Together, we offer the convenience of a single source to meet our customers' every need.

For further information please visit [www.marel.com](http://www.marel.com)