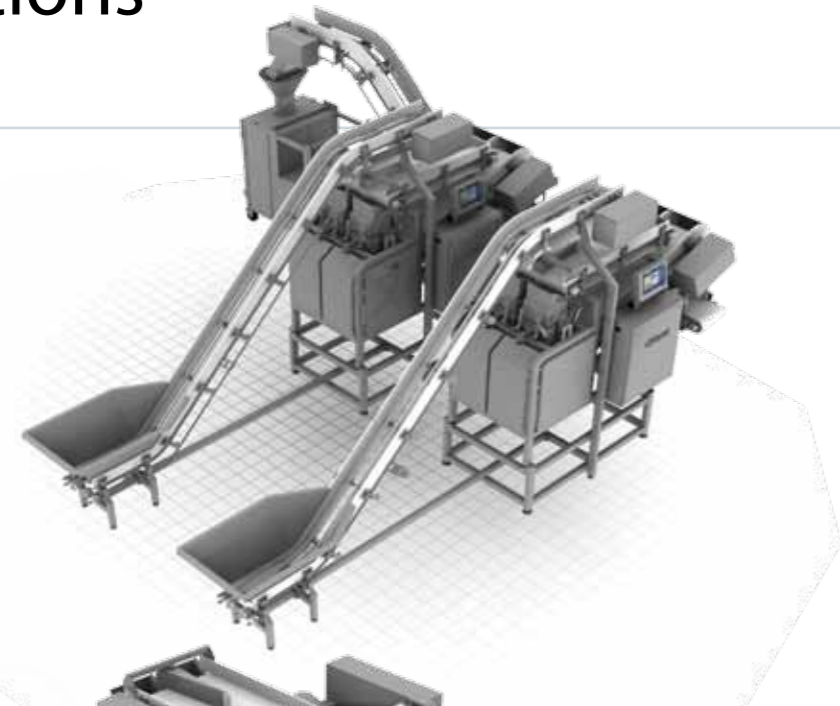


# Processing Solutions



## Complete production lines

All versions of the Speed Batcher are designed to operate as part of a complete production line, and as stand-alone unit with automatic or manual bagging. A full set of custom or standardized options are available for infeed and take-away.



## Automatic packing

Easily adapted to existing or new automatic bagging machines, Speed Batcher can deliver batches to most types of automatic baggers. With an automatic bagging unit, the Speed Batcher operates as a fully automated, high throughput production component.



## Manual bagging

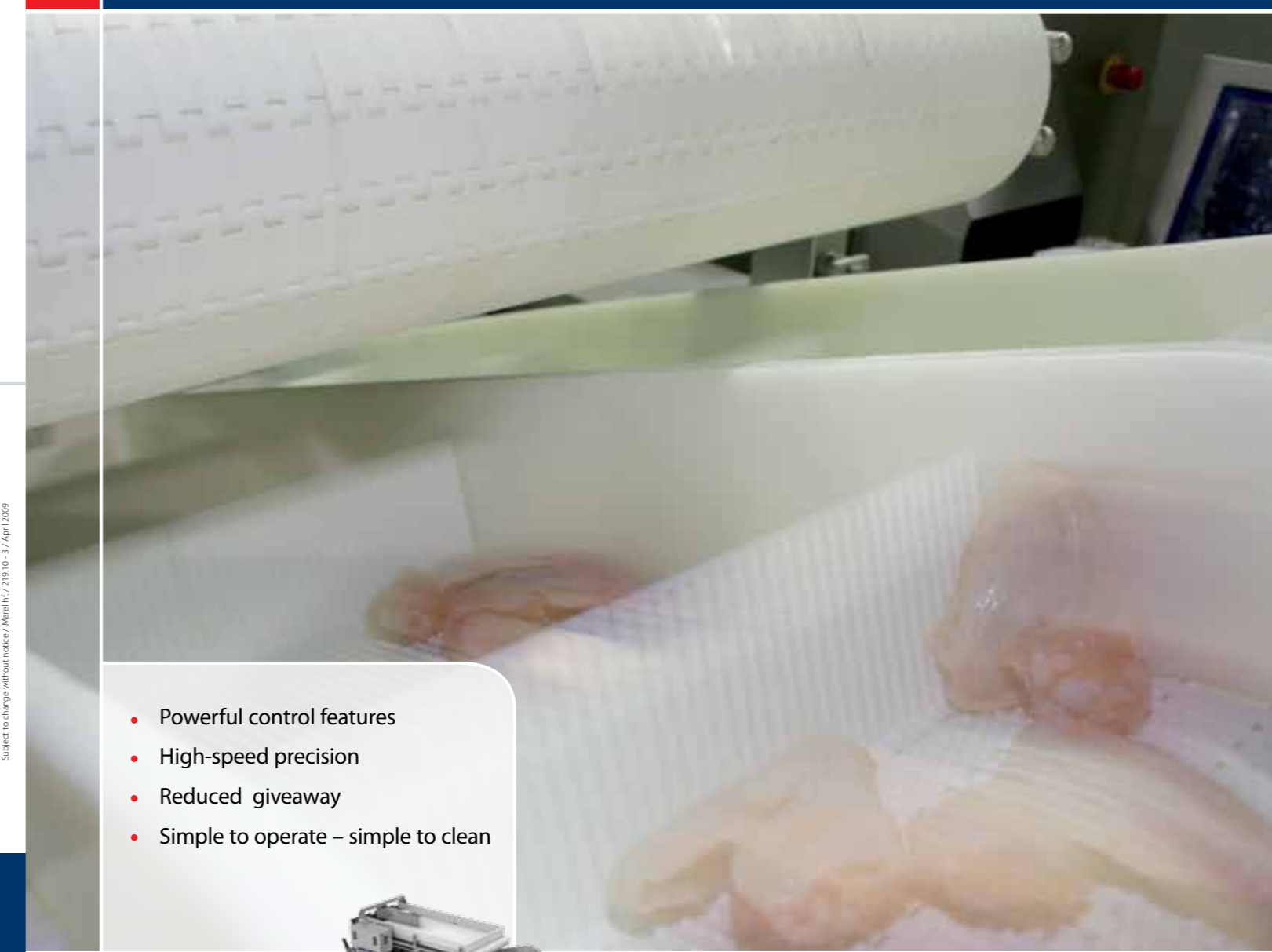
The Speed Batcher can be delivered with any number of manual bagging stations. Simple, economic yet extremely effective, the manual bagging solution is ideal for small and medium sized businesses.

Technical Specifications		SBM 3000	SB 3000	SBL 3000
Dimensions	Outer Dimensions (LxWxH)	2313 x 1270 x 1661 mm 7,588 x 4,166 x 5,449 ft	2790 x 1482 x 2187 mm 9,153 x 4,862 x 7,175 ft	2928 x 1478 x 2463 mm 9,606 x 4,849 x 8,080 ft
	Weight	383 kg, 844 lb	548 kg, 1208 lb	574 kg / 1265 lb
Construction	Materials	Steel: AISI 304,303,316	Steel: AISI 304,303,316	Steel: AISI 304,303,316
		Belts: Polyethylene, polypropylene	Belts: Polyethylene, polypropylene	Belts: Polyethylene, polypropylene
		Plastic parts: PEHD 500	Plastic parts: PEHD 500	Plastic parts: PEHD 500
	Belt material	Bushings: Acetal (POM), PET	Bushings: Acetal (POM), PET	Bushings: Acetal (POM), PET
Environmental Prot.	Intralox S-1600	Intralox S-1600, S-800	Intralox S-1600, S-800	
	IP67	IP67	IP67	
Capacity	Hopper volume (1)	4,25 L	12,9 L	18,8 L
	Throughput (2)	Up to 9.600 kg/21.164 lb pr hour	Up to 18.480kg/40.741 lb pr hour	Up to 21.600kg/47.619 lb pr hour
	Speed (3)	Up to 16 batches per min	Up to 14 batches per min	Up to 12 batches per min
	Batching Accuracy (3)	± 1%	± 1%	± 1%
	Scale speed	Maximum 1 cycle per second	Maximum 1 cycle per second	Maximum 1 cycle per second
	Working temp.	-10 to +40 centigrade	-10 to +40 centigrade	-10 to +40 centigrade
Raw Material	Suitable for	Fish, meat, poultry	Fish, meat, poultry	Fish, meat, poultry
	Max Piece Size	180-270 mm/7-10.5 in	260-380 mm/10-15 in	380-500 mm/ 15-19,7 in
Power and consumption	Voltage	3x208-220/3x380-460V+N+Gnd	3x208-220/3x380-460V+N+Gnd	3x208-220/3x380-460V+N+Gnd
	Power	3 kW	4 kW	4 kW
	Frequency	50/60 Hz	50/60 Hz	50/60 Hz
	Air pressure	Minimum 6 bar	Minimum 6 bar	Minimum 6 bar
Air consumption	140 NL/min – 5 sqft/min	140 NL/min – 5 sqft/min	140 NL/min – 5 sqft/min	

(1) Actual volume that will fit in the hopper.  
 (2) (SBM 10kg@16 batches/min) (SB 22kg@14 batches/min) (SBL 30kg@12 batches/min)  
 (3) Subject to product material, weight distribution, item weight and package size

# Marel Speed Batcher®

Maximize Utilization - Minimize Overweight



- Powerful control features
- High-speed precision
- Reduced giveaway
- Simple to operate – simple to clean



## Marel Food Systems

The leading global provider of advanced equipment and systems for the food processing industry.

We are innovative in everything we do and with our extensive global sales and service network spanning more than 40 countries, we work side-by-side with our customers to extend the boundaries of food processing performance. We provide ONE STOP for all your processing needs.

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Subject to change without notice / Marel/171910 - 3 / April 2009

RETURN ON INNOVATION



# Speed and Accuracy – From Input To Delivery



“ We are very happy with the fact that our five Speed Batchers have been up and running with almost no maintenance since we first installed them. They are simple and effective machines that have improved our productivity and we can recommend them.”  
 Mr. Robbert Kraaijeveld, President of Makfroid SAS, France

## Fixed Portions with Minimum Overweight

The Speed Batcher is a unique batching system that can create batches ranging from 0.4 to 30 kg at very high speed. The Speed Batcher automatically weighs raw material into sub-weights, which are then selectively combined to form the best batch weight. This capability enables the Speed Batcher to outperform all conventional hopper systems in both speed and accuracy. The unit is fully automatic – from input to delivery.

## Flexible Approach for Individual Needs

Speed Batchers are available as a part of a complete production line, and as stand-alone units with automatic or manual bagging. The machines are offered in several versions depending on product size and batch size requirements.

## Powerful Processing Control

Control is provided through an easy-to-operate M3000 graphical color interface, which is touch-sensitive and water resistant. Innovative in design, its step-by-step graphical color interface provides direct control at the touch of a few buttons. This means less time spent on staff training and more on production.

## Speed and Precision

Using a patented intelligent method, the Speed Batcher first divides the incoming flow of raw material into sub-weights. It then combines the selected sub-weights to create the desired batch weight. This high precision method is both faster and more accurate than ever before.

## Easy to Operate – Easy to Clean

The Speed Batcher is user-friendly. Controlled by the dynamic M3000 graphic indicator, the machine can be switched between pre-programmed processes with only one keystroke. Designed for maximum hygiene, the Speed Batcher is IP 67 water resistant, simple to open, and all parts are easily accessible for cleaning.



## Reduced Giveaway

The system's innovative, patented technology enables it to deliver very accurate batches at speeds never before available from machines in its size and price range. The Speed Batcher virtually eliminates giveaway, increases throughput and, with its compact design, frees valuable floor space.

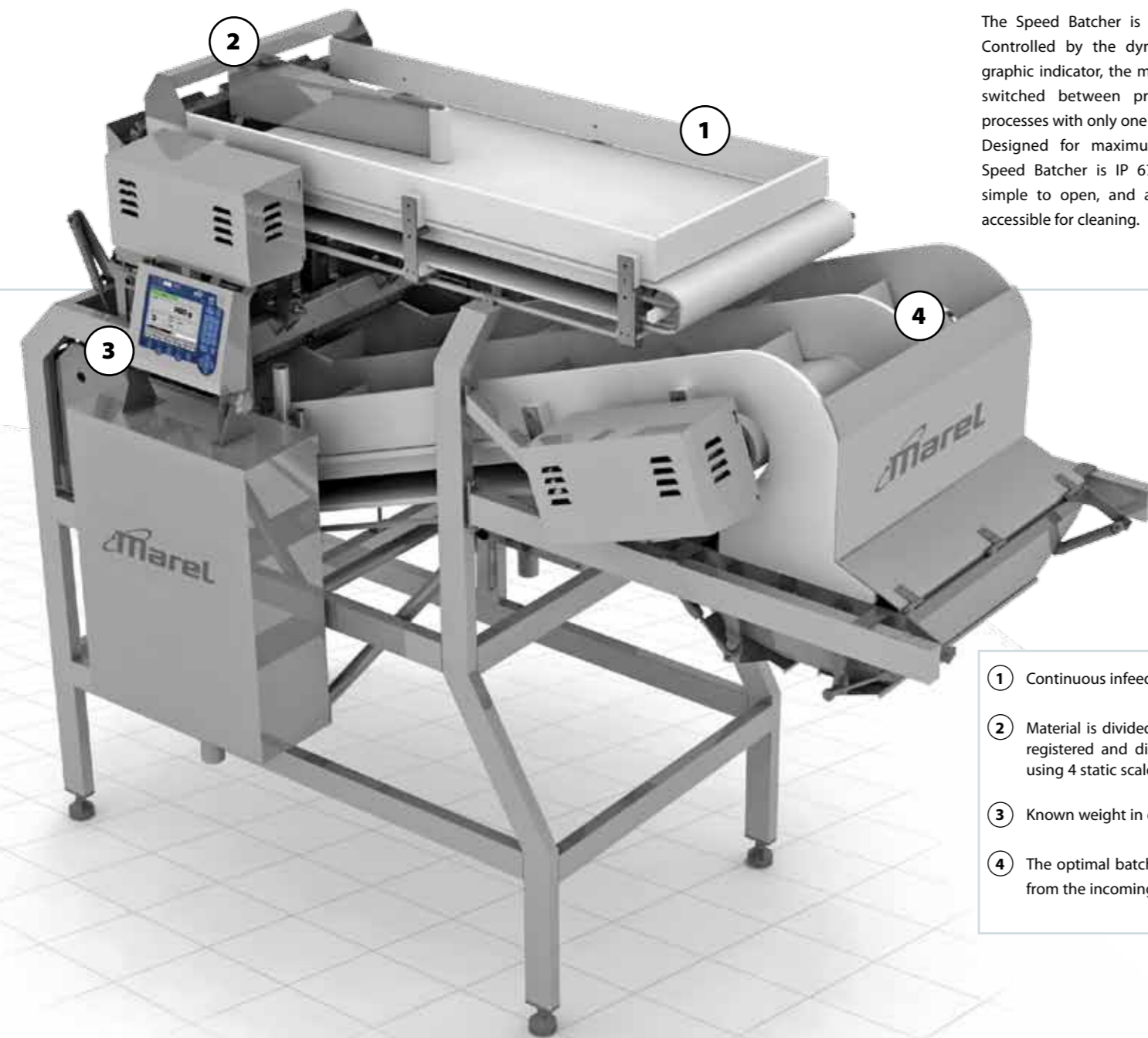
## Software

The MPS monitors and delivers real-time information from Speed Batchers during production. MPS comes with predefined package definitions, and can be additionally programmed to suit different needs. The software gives a full overview of all aspects of the batching process and archives results. With MPS OptiPack, the Speed Batcher gains an additional range of powerful features such as labeling, order and inventory control, palletizing options, traceability, integration to other systems and many other standard OptiPack functionalities.



## Main Benefits

- Efficient data collection and reporting
- Overview of main KPI's, such as throughput and overweight
- Equipment control from the PC
- Product setups
- Traceability from supplier to customer
- Labeling functionality



- 1 Continuous infeed of raw material.
- 2 Material is divided into small sub-weights, which are then registered and discharged on to the stepping conveyor using 4 static scales.
- 3 Known weight in each compartment.
- 4 The optimal batch is assembled in the two selection bins from the incoming sub-weights.

# Speed Batcher Versions

## Speed Batcher SBM-3000: 0.5 to 10 kg

A compact unit, the Speed Batcher SBM-3000 generates 0.5 to 10 kg batches from a flow of small frozen or fresh product such as pelagic fish, shrimp, nuggets, tenders, meat cubes or frozen chicken breast. Operating at a very high speed, the Speed Batcher SBM-3000 is one of the most compact and economical solutions available on the market.



## Speed Batcher SB-3000: 5 to 30 kg

The Speed Batcher SB-3000 is a unique and a compact batching system that creates accurate batches of 5 to 30 kg at very high speed. It is one of the most compact and economical solutions available on the market for creating accurate batches from a variety of raw materials like pork offals, pelagic fish and most chicken products.



## Speed Batcher SBL-3000: fixed portion batches 5 to 30 kg

The Speed Batcher SBL-3000 is the largest member of the Speed Batcher family. Designed to create accurate batches from various raw material, it handles larger products than the standard Speed Batcher. This unique and compact batching system automatically weighs raw material into accurate, fixed weight batches of up to 30 kg.

