

Platino Flattener

High performance flattener

STORK
POULTRY PROCESSING

marel



- **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 poultry products. Suitable for boneless, non-frozen poultry, the machine delivers portions that maintain both their quality and shape after flattening.

Versions:

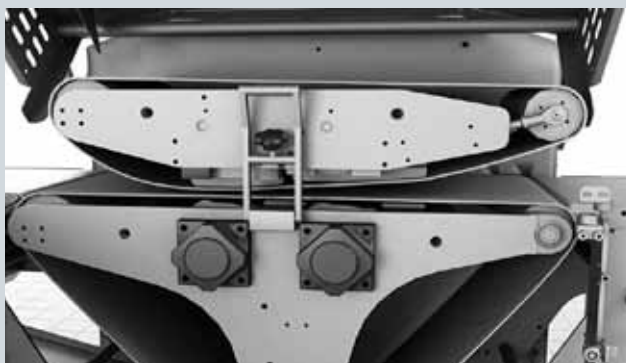
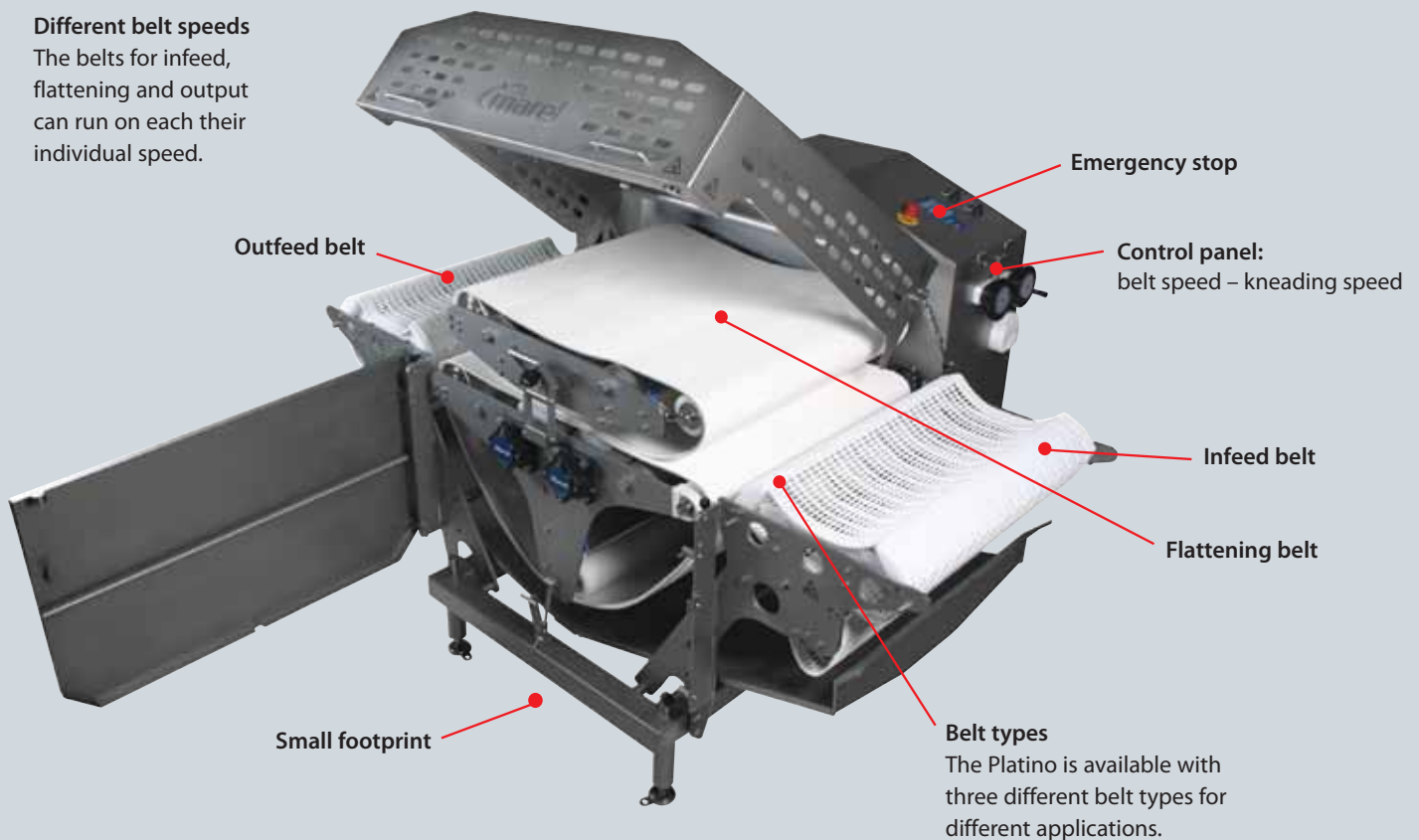
Platino 400 - with 400 mm belt width

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 poultry product will not be torn or ripped during flattening.

The unique method enables poultry 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 poultry bounce back to original shape after flattening.

Robust and flexible

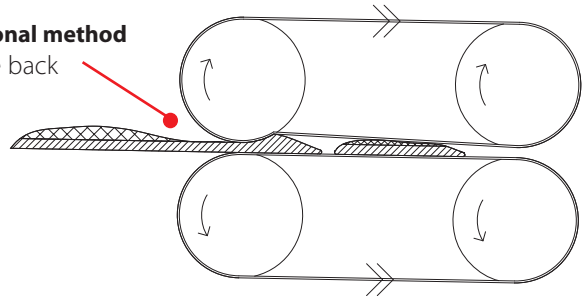
Compact and easy to use, the Platino Flattener is robust and flexible. With a wide band and double cylinders the machine is easy to adjust to accommodate different product types and thickness. The Platino is easy to clean and designed to comply with the highest hygiene standards.

Improved end product

The Platino flattening method puts less pressure on the poultry by massaging it over a shorter period of time than other flattening equipment. The result is a high quality to the bite and taste.

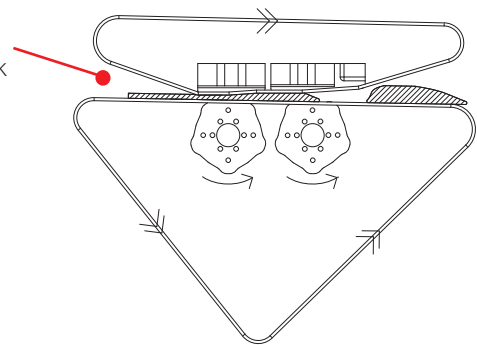
Traditional method

Bounce back



Platino method

Less bounce back



Benefits

- Increased yield
- Less bounce back
- Less drip loss on injected poultry

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



Placing the Platino in front of a SmartSplitter gives an uniform poultry fillet, that the SmartSplitter can slice into equal heights.



With a Platino in front of a StripCutter, the equal cut strips or dices will be more uniform.



The Marel PortionCutter I-Cut 22 will cut the flattened poultry into more uniform sizes of fixed weight.



Marel

The leading global provider of advanced equipment and systems for the fish, meat and poultry industries.

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

