

ValueDrum

In-line marinating and massaging



- Uniform distribution of additives
- Less product damage
- Savings in labor costs and product handling
- Improved product shelf life
- Easier tracking and tracing



Marinating the Smart Way

Features & Benefits

In-Line Concept

The ValueDrum utilizes an in-line concept that does away with the need for many of the product handling operations surrounding a traditional marinating and massaging process. By adopting the principle of working in-line the ValueDrum works more efficiently than traditional tumblers. This has a positive effect on the distribution of additives and on the speed of the process.

Small Footprint

Although capacities up to 1800 kgs/hr can be reached, the ValueDrum has the smallest footprint of any inline marinating systems on the market.

Smart Marination

With the ValueDrum meat producers and further processors can add lasting value to their products. In addition to better-quality products, the cost of labor and product handling are reduced significantly.

The unique concept of producing high capacities using small batches of product results in unrivaled high product quality.

Simplified Logistical Environment

Because of the in-line concept, the movement of products in crates or containers during the production process is no longer necessary. The interim cleaning of these internal means of transport and the use of temporary packaging materials are also not required. The ValueDrum operates on the first-in, first-out principle meaning the product passes through a simplified logistical environment, whereby the tracking and tracing of products is reliable and easy.

Short Process Times

End products are quickly in their final packaging thanks again to the in-line principle and short process times. The short process time means marinated products are delivered almost as quickly as raw products benefiting product shelf life.

Modular Setup

The ValueDrum can be configured in various numbers of segments to match your production capacity.

Furthermore, modules for the automatic dosage of dry or wet additives can be chosen per segment.



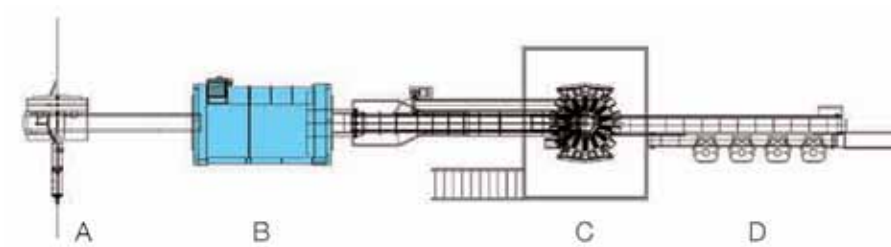


The ValueDrum was designed for in-line massaging and marination. Its unique design makes it possible to achieve the desired yield by first adding and massaging brine into the product in a single process step before adding flavor using a marinade. Finally, the product can be garnished with other material. Its extensive marination possibilities mean the ValueDrum is an excellent system for developing new products.

Flexible Set-Up Possibilities

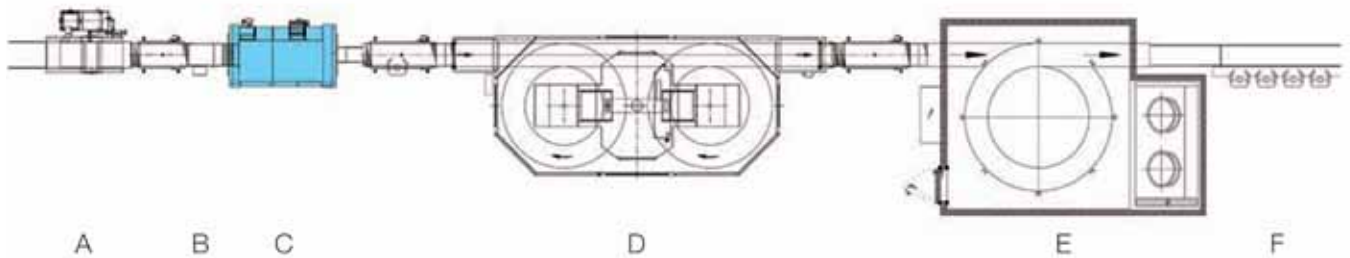
A basic in-line marinating and massaging system consists of product supply, batch weigher and a ValueDrum unit with an integrated discharge belt. Depending on the process possibilities, the marination system can be directly linked to a cut-up line or a deboning line able to supply product in batches. The ValueDrum discharge belt can then be linked to a multi-head weigher and packaging line (see example 1).

Batches can of course be supplied manually. An injector can be positioned in front of the ValueDrum. After massaging the injected liquid into the product, the batch can be directed to an oven then chilled and packaged or product can be sent directly to the packaging line (see example 2).



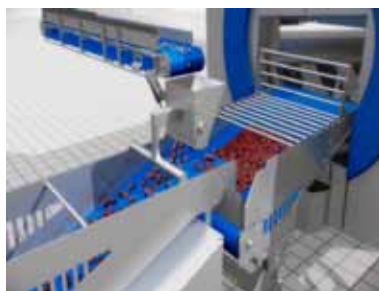
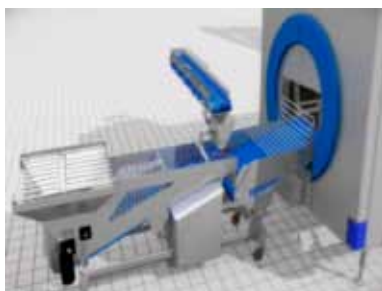
Example 1: In-line marination linked to poultry cut-up line

Cut-up line with batch functionality (A) – ValueDrum (B) – Multi-Head Weigher (C) – Packaging Unit (D)



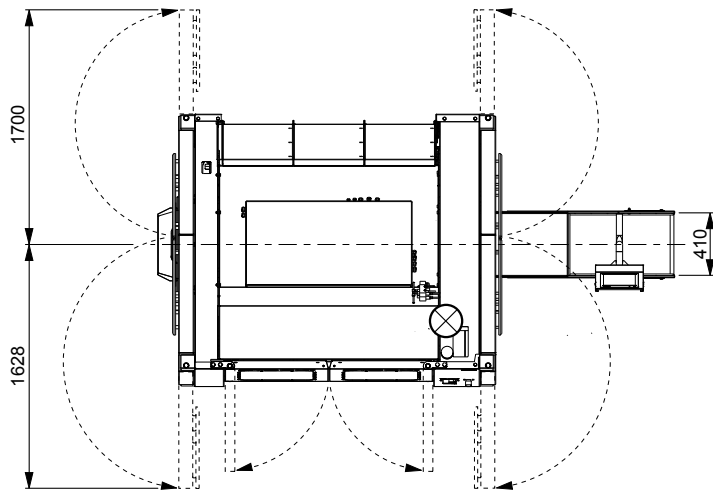
Example 2: In-line marination for further processing line

(Manual) supply – Injector (A) – Batch Weigher (B) – ValueDrum (C) – Oven (D) – Chiller and/or Freezer (E) – Packaging Unit (F)



Optional for weight accurate additives

With our hopper scale you can add additives like sweet peppers, onions or mushrooms. These additives will be perfectly mixed in the ValueDrum resulting in a homogeneous product.



Machine Dimensions

- Length: 3359 mm (132 inch)
- Height: 2170 mm (85 inch)
- Width: 2010 mm (79 inch)

Weight

- 1100 kg (2425 lbs.)

Power Supply

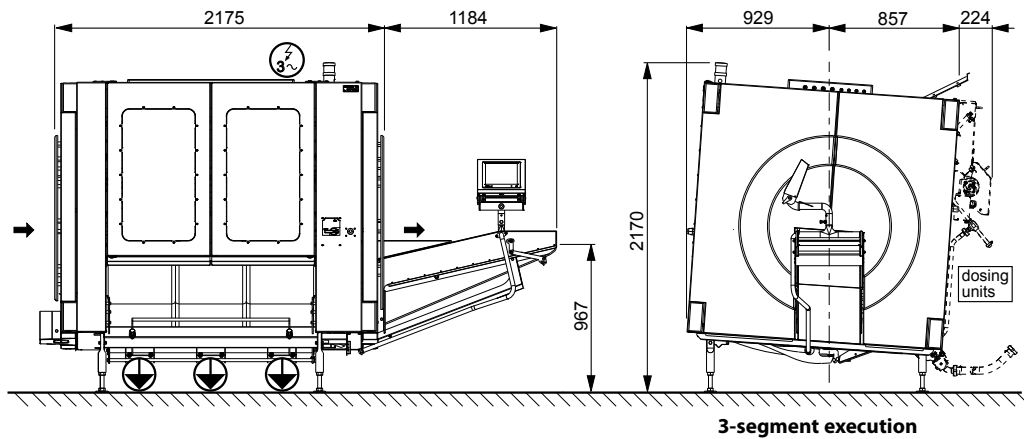
- Total Power: < 8 kW

Air Consumption

- < 0,1 Nm³/h [CFM]

Airborne Noise

- 75,5 dB(A)



3-segment execution



Marel

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

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

For further information please visit www.marel.com

