Grading & Batching

Gain more give away less

- **Detailed industry knowledge**

- **Individual project consulting**

- **State-of-the-art batching equipment**

"We're now running the TargetBatcher nine hours every day with a number of different retail jobs and we're very happy with it. It's accurate and effectively reduces giveaway. It's a very stable and reliable piece of equipment that doesn't need much maintenance and is easy to use – just like the other Marel equipment we have."

Ricardo Figueiredo, production manager at Gelpeixe

TargetBatcher

This compact, semi-automatic batcher is ideal for processing many small product series, where fast changeovers from one product to the next are crucial. It is suitable for small and large packages alike.

Rework costs both labor and time, and the TargetBatcher is a uniquely efficient and compact solution to most rework problems.

The TargetBatcher is available in two versions: one for fresh and frozen fish products; and one specifically for glazed products.

• Small footprint
• Simple installation
• Easy to operate & clean
• Reduces rework
• Typical applications: whole fish, fillets, steaks

Max. product size (mm)	330 x 190
Max. batches / minute*	30
Max. batch size (kg)	2
Equipment dimensions (L x W x H, mm)	2147 x 793 x 1636
Equipment weight (kg)	330

*Depending on batch size & product type.

Compact Grader

The Compact Grader is designed for simple grading and is ideal for temporary or seasonal overflows. It is compact and robust, and is suitable for a variety of products.

- Easy installation – plug & play
- Accurate performance
- User friendly
- Small footprint & easy to move
- Typical applications: fillets, steaks, whole fish

	CG 60	CG 62 XL	CG 64
Max. product size (mm)	400 x 250	700x 250	250 x 250
Max. pieces/minute*	120	80	160
Equipment dimensions (L x W x H, mm)	2920 x 713 x 1574	3720 x 713 x 1574	2920 x 713 x 1574
Equipment weight (kg)	185	205	185

* Depending on product size & infeed.

SpeedBatcher

The SpeedBatcher is uniquely effective in creating bulk batches consisting of many individual pieces, such as for export and catering batches.

There are three versions of the SpeedBatcher; each dedicated to products of a certain size.

- Fully automatic from input to delivery
- Stand-alone or part of complete production line
- Automatic & manual bagging
- Easy to operate & clean
- Typical applications: whole fish, fillets

	SB-3000	SBL-3000
Max. product size (mm)	270 x 150 x 60	270 x 170 x 75
Max. batches / minute*	14	12
Max. batch size (kg)	30	30
Equipment dimensions (L x W x H mm)	2790 x 1482 x 2187	2928 x 1478 x 2463
Equipment weight (kg)	548	574

*Depending on batch size & product type.

Marine batch packing

This onboard batching and packing system for pelagic freezer vessels is comprised of the Marine SpeedBatcher and the Marine Bag Packing Unit.

By automatically weighing fish into sub-weights, which are then selectively combined to form the optimum batch weight, the Marine SpeedBatcher outperforms all conventional hopper systems in both speed and accuracy.

- Efficient data collection & reporting
- Equipment control from the PC
- Product setups
- Traceability from supplier to customer
- Compact design
- Typical applications: mackerel, herring (whole & fillets), capelin, blue whiting

Hopper volume	18.8 L
Batch size	4-25 kg*
Max piece length	500 mm
Max throughput	10-11 batches/min**
Bag size (opening)	591 mm

*Defined for each product.
**Dependent on batch/product size & flow.

> "This has been a very successful installation for us. Our downtime is very, very minimal on the high care facility, which is key, and it's worked very successfully for us. To the point that when we further extend our high care facility we're going to replicate the two lines that we've currently got."

Rob Smith, Head of Operations at Morrisons

Multihead weigher for seafood

Designed to handle a wide variety of batch sizes, the versatile multihead weigher can process products into a range of different packs. Utilizing Marel's renowned weighing techniques, the multihead weigher minimizes giveaway and ensures batch reliability.

- Consistent, maximum-capacity product flow
- Easy to operate
- All-time low maintenance costs
- Open, easy-to-clean construction
- Typical applications: shrimp, mussels, seafood mixes

	MHW 14 h, 2 lz	MHW 18 h, 2l
Max. product size (mm)	80 x 30 x 30	80 x 30 x 30
Max. batches / minute*	95	120
Max. batch size (kg)	2	2
Equipment dimensions (H x W mm)	1548 x 1395	1784 x 1575
Equipment weight (kg)	550	600

*Depending on batch size & product type.

SmartLine graders

SmartLine graders offer the speed and accuracy of previous generations of Marel graders, with greatly enhanced hygiene and serviceability.

Available in both single and dual lane, and with a complete modular design, the SmartLine can be configured to meet most grading needs.

- Unique hygienic design with an IP69K rating
- Speed & accuracy combined
- Real-time reporting function
- Ideal for catering & retail applications
- Typical applications: whole fish, fillets, seafood

			MWs1000	MWs1450	MWs1900
Maximum Throughput*		pcs/min	250	250	250
Product Size (Belt Width 50 mm)	Length**	mm	220	680	1050
	Height	mm	20-150	20-200	20-250
Weight Range		g	10-3000	20-6000	20-15000
Scale Interval	Max 0.6 kg	g	d=0.5		
	Max 1.5 kg	g	d=1.0	d=1.0	d=1.0
	Max 3.0 kg	g	d=2.0	d=2.0	d=2.0
	Max 6.0 kg	g		d=2.0	d=2.0
	Max 15.0 kg	g			d=10.0
Accuracy***		g	0.5 for 1st dev	1.0 for 1st dev	

* Depending on platform size.
** At 1.3m/s with largest platform.
*** For 10-600g product, weighing accuracy depends on environmental condition, product shape & behavior, & transportation speed.

Innova Food Processing Software enables you to monitor and control every step of the production process, from receiving the raw material to dispatch of the final product.

Innova can control single devices or a full range of equipment across the plant floor. It is built from separate modules, making it highly flexible and able to support both large and small operations. The software can also communicate with other systems, such as an existing ERP system, to give a powerful interconnected management system.

Innova for batching

To ensure the best batching performance, Innova software can provide a complete overview of all aspects of the batching process and its results. At the same time, graphical user interfaces enable the user to see and change programs and products running on the equipment, as well as generate reports on critical factors such as giveaway, throughput, and efficiency.

- Real-time control of batchers
- Real-time monitoring that enables quick intervention and a reduction in give-away
- Storage of lot/batch data for customer verification of batch results
- Reports that enable historical analysis of raw material & results
- Built-in traceability support
- Easy, fast & cost-effective implementation

With the insight you gain from Innova, you can make intelligent decisions on how to optimize your grading and batching results, while ensuring that production conforms to quality and food safety standards.

INNOVA
Food Processing Software

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

With offices and subsidiaries in over 30 countries on six continents and a vast global network of agents and distributors, Marel's expertise in local markets and requirements helps it deliver the best processing innovation for its customers.

Our dedicated R&D teams ensure that we provide the latest technology for all stages of the processing value chain; ranging from single scales to integrated production lines and turnkey systems.

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ADVANCING FOOD PROCESSING

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