

# VARI-KUT IN-LINE GRINDER



Continuous  
Vacuum Grind



**MARLEN**  
MARLEN. REAL. SMART.

# STUFFING SYSTEM FOR HIGH-QUALITY PRODUCTS

## A Continuous In-Line Grinding System Known for Optimum Product Appearance, Quality and Versatility.

Our Vari-Kut in-line grinder is a particle reduction system with variable speed control and is regarded as one of the industry's best grinding solutions available. When fed by a Marlen OPTI vacuum pump, our in-line grinder produces product with improved particle definition, less smear and reduced cell damage, all with minimal temperature rise. **The result:** optimum product appearance and quality.

### BENEFITS

#### Consistent, clean cuts; excellent particle definition.

- The knife blades deliver precise, clean cuts that produce consistent particle definition, without smear on products such as pepperoni, salami, Italian sausage, and ground beef. Our single cut design results in decreased drying times and increased shelf life.

#### Versatility with cutting speed control.

- Controllable variable cut lengths with knife speeds up to 350 RPM provide the industry's highest production rates. Cutting speed is controlled by the hydraulic motor and is operated independently from the pump's production rate which results in complete control of product texture and cut length to maximize product appearance.

#### Highest quality output with in-line bone collection.

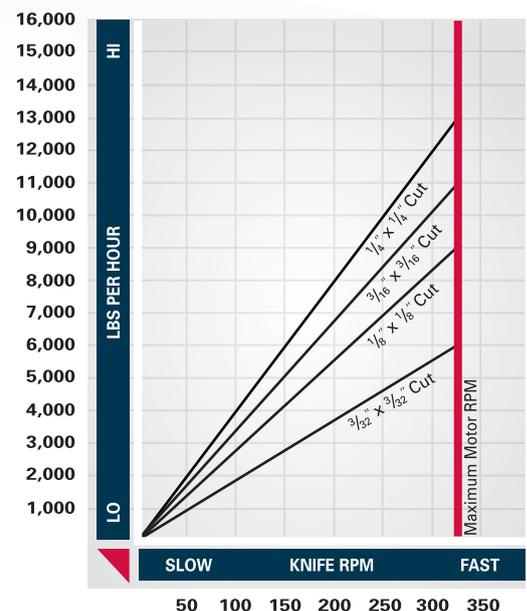
- Our high-quality continuous vacuum grind stuffing system mates with a variety of ancillary equipment, such as an automatic bone collection system to produce top quality product.



### PROVEN GRINDING PERFORMANCE

Temperature rise related to our Vari-Kut in-line grinder is not more than 0.5 degrees. Tests conducted at a midwestern university utilizing meat at temperatures of 30° to 32° F proved that Marlen's continuous vacuum grind stuffing system had the lowest temperature rise versus all other types of particle definition equipment. The tests also concluded that our grinding system does not require as cold a product to achieve the desired final particle definition. Therefore, the cost of chilling the product is reduced.

#### VARI-KUT IN-LINE GRINDER PRODUCTION RATES



Above Rates Based upon High Capacity 215mm (8 5/8") plate with Speco Bone Removal System and Standard 4-Blade Knife

# Continuous Vacuum Grind



## PERFORMANCE



### Knife Blades

The blades deliver a precise, clean cut that produces consistent particle definition, without smear. The single cut design results in decreased drying times and increased shelf life.



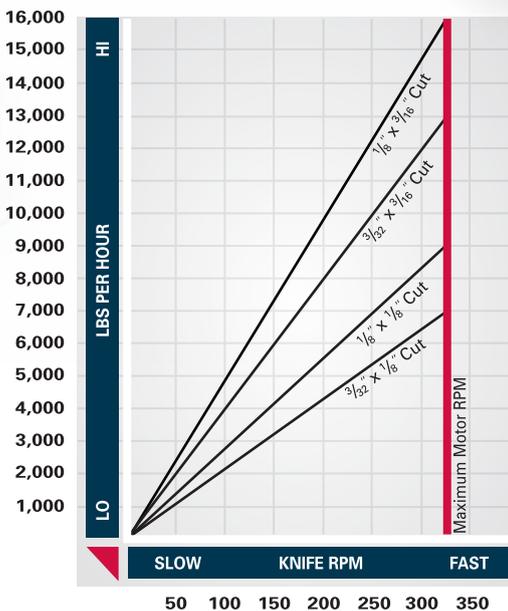
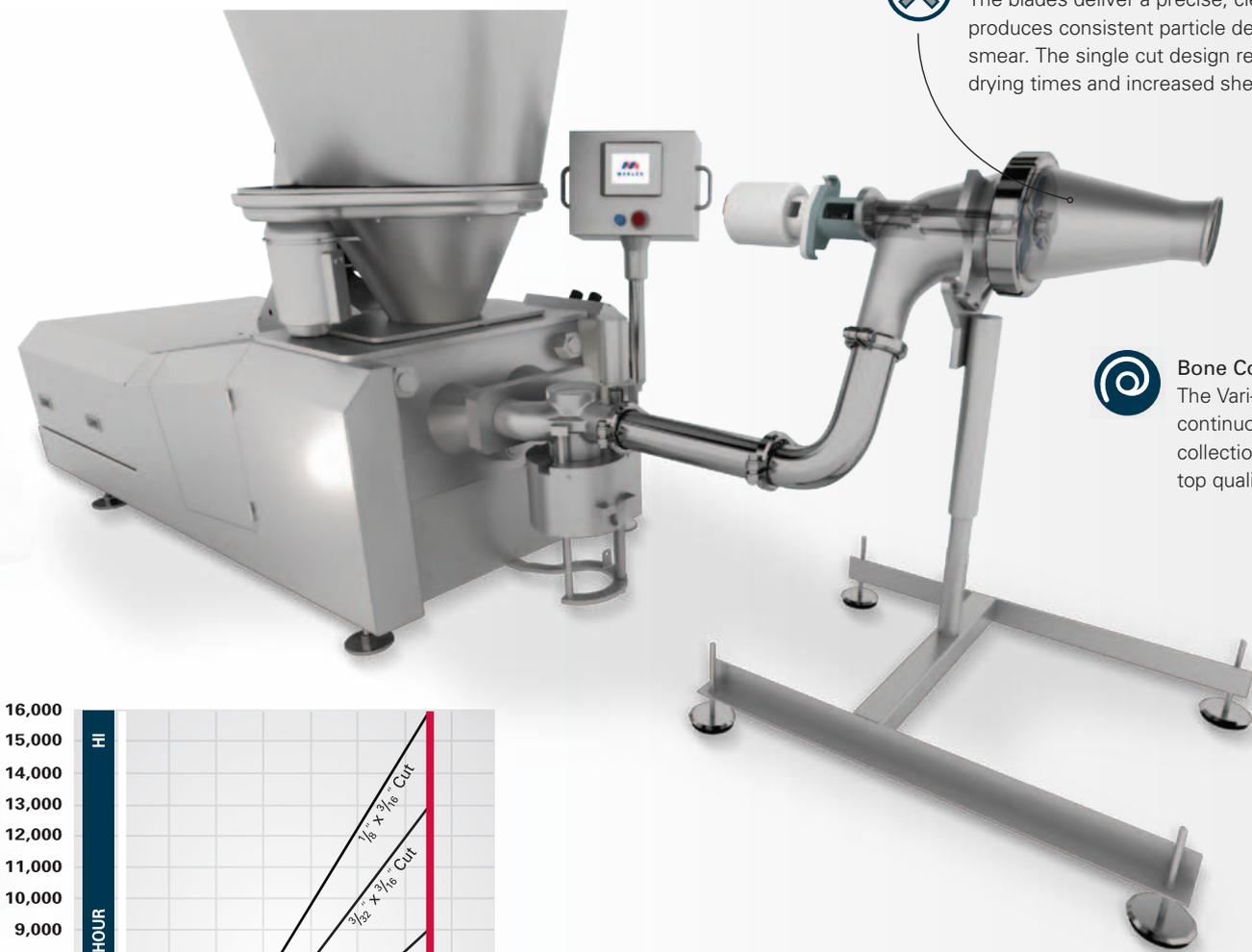
### Bone Collection

The Vari-Kut offers continuous in-line bone collection to produce a top quality product.



### Cutting Speed Control

The cutting speed is controlled by the hydraulic motor and is operated independently from the pump's production rate. This independent operation gives the processor complete control of the product texture and cut length to maximize product appearance.



Above Rates Based Upon High Capacity 275mm (11") Plate with Speco Bone Removal System and Standard 6-Blade Knife

## Size Reduction Solutions

Marlen size reduction equipment is designed to be combined with Marlen vacuum pumping equipment and handles whole muscle and emulsified products. Our size reduction solutions include grinders, particle reduction systems, and jet knife systems.



## About Marlen International

A leading global manufacturer of food processing equipment and systems, Marlen International designs and builds equipment to process meat, poultry, fish, vegetables, fruit, baked goods, confectionery, snacks, dairy goods and a variety of other products.

It's the Company behind the machine that makes the difference.

**MARLEN. REAL. SMART.**



**M A R L E N**



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