

PREMIUM PRODUCTS. PROCESS PARTNERS. UNIQUE SOLUTIONS.





It's the Company Behind the Machine that Makes a Difference.

Recognized as a global manufacturer of highly engineered food processing equipment and systems, Marlen designs and builds innovative solutions for the food processing industry.

Our premium products have long set the standard for quality and performance in vacuum stuffing and pumping, portioning, size reduction, thermal processing, and food handling.

We assure value to our customers through the highest consistency, accuracy, and product integrity. Our teams of expert engineering, design and technical personnel consult, collaborate, and partner with you to create custom solutions for your business.

Marlen has been trusted by the world's leading food brands for over 60 years. Our world-class Solution Centers strategically located across the globe, allow processors to lean on our highly experienced food processing technologists to develop and test unique solutions for your products. Marlen is a Duravant Company and is backed by SupportPro, a complete lifecycle management program for parts and service.

It's the Company Behind the Machine that Makes the Difference.

QUALITY. PERFORMANCE. INNOVATION.



SOLUTION CENTERS



Worldwide Solution Centers for Processing Technologies

Designed for the convenience of our Customers, our world-class Solution Centers, strategically located across the globe, serve as collaborative hubs to test new processing methods and tackle new projects without interfering with plant production.

Whether targeting new accounts, developing new products, or determining if new processes could improve existing production lines, processors can lean on our highly experienced food processing technologists for their needs.



COLLABORATIVE
HUBS THAT
OFFER INDUSTRY
EXPERIENCE.

Collaborative Hubs for Product Testing with Marlen's Executive Chefs and Food Scientists.

Solution Center Benefits:

- Enables collaboration with Marlen executive chefs, food scientists, and product line specialists to test new products or processing methods
- Serves as an off-site environment for product development and operations training without interfering with plant production
- Facilitates multiple manufacturers consulting under one roof for remarkably improved processes
- In-depth training classes available at our Headquarters, centrally located in Riverside, MO, USA





VACUUM STUFFING & PUMPING SYSTEMS

Our Marlen vacuum stuffing and pumping equipment features twin-piston pumps with a variety of hopper options designed to match application and product requirements. From whole muscle to sectioned, formed and emulsified meat and poultry products to sliced peaches, diced tomatoes, and lobster filled ravioli, our twin-piston design allows for the gentlest handling to maintain product integrity while achieving high volume output.



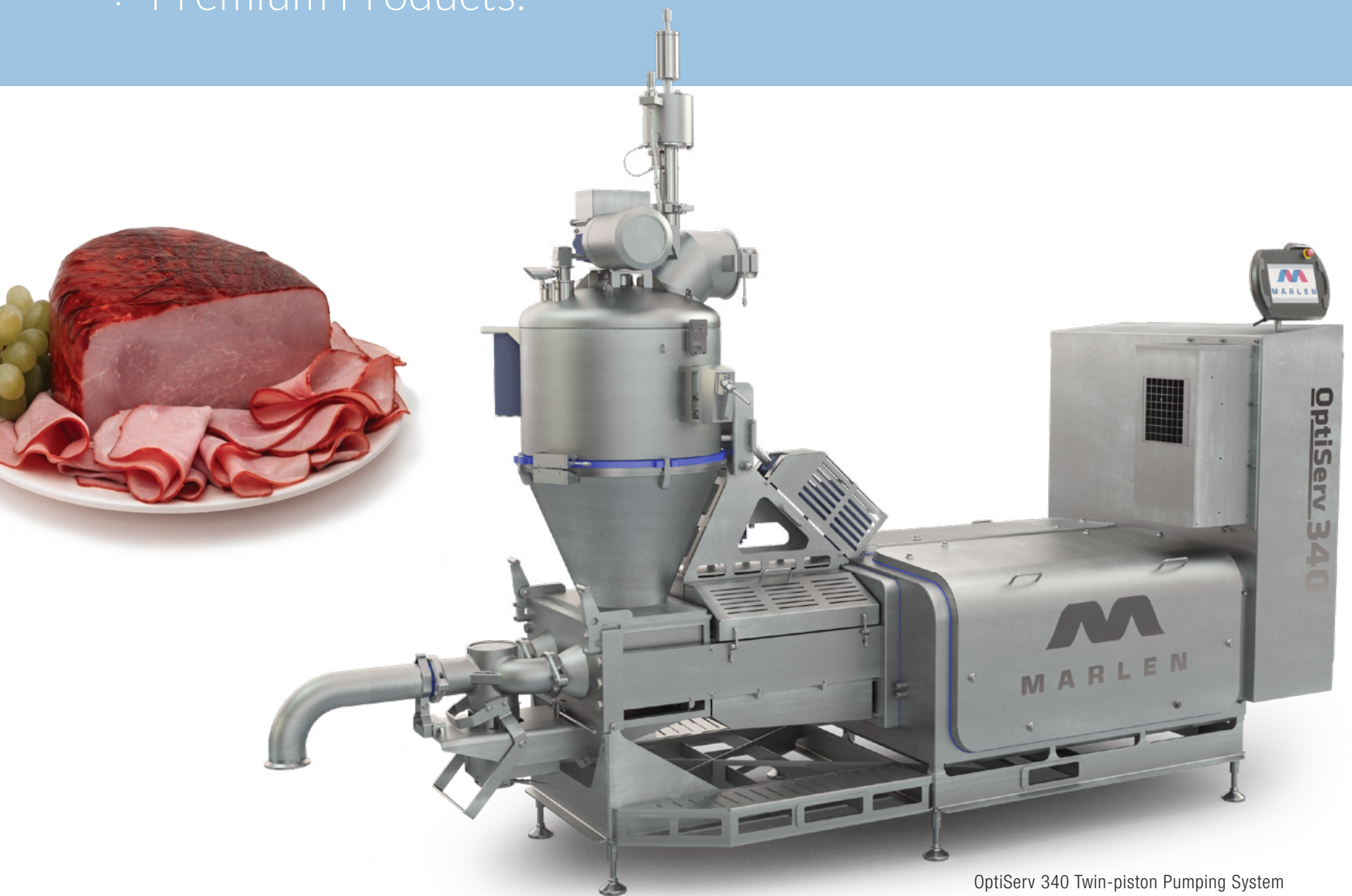
Marlen Extrusion Systems

Our OPTI-Xtrude is specifically designed for the extrusion of viscous, shear-sensitive corn masa and potato-based snack foods. Featuring a twin-piston pumping system, its zero-slip and low-shear operation make our OPTI-Xtrude a leader for continuous pumping.



DEVELOPER OF
INNOVATIVE
SOLUTIONS.

Producers of High Quality
Premium Products.



OptiServ 340 Twin-piston Pumping System

OPTI Series Vacuum Stuffing & Pumping Systems

With up to 34,000 lb. (15,422 kg) capacities, our OPTI Series servo-driven and hydraulic vacuum stuffers and pumps come in a variety of models and pumping pressures for small-, mid- and industrial-sized, high speed applications. Available accessories include transducer and volumetric portioning systems, depositors, inline grinding and forming systems, and a variety of hoppers, for various applications.





BATCH OVENS & CHILLERS

Our robust industrial batch ovens, smokehouses, dehydrators and blast chill cells are known for providing a more uniform product with smart balance precision for process consistency and repeatability. Our custom thermal and chilling processing solutions are designed around the product, process and facility. Featuring the most robust sanitary construction and most efficient mechanical design, our fans, ducts, air plenum and alternating dampers work together to enhance airflow, resulting in consistent processing conditions for precise repeatable results.



Industrial Dehydrators for Jerky and Pet Treats

Custom designed industrial dehydrators for pet treats feature increased air velocity over the surface of the product, resulting in more uniform process conditions. Rapid moisture removal promotes faster drying cycles.

OPTIMAL
PRODUCT
UNIFORMITY.
DAY AFTER DAY.

Smart Balance Precision for
Process Repeatability.



Food Processing Oven

Food Processing Ovens

Our food processing ovens, cookers, and smokehouses are custom designed to provide a more uniform product with smart balance precision for process repeatability day after day. With full control of the “breakpoint”, the product weight, appearance and internal temperature are maintained which is essential for a repeatable process and quality, uniform product.

Blast Chill Cells

Our batch chillers feature smart chill programs, allowing maximum heat reduction at a uniform rate, resulting in faster chill times, higher yields, and greater product uniformity while achieving maximum energy savings. Custom chilling recipes allow the product to aspirate naturally, giving up a precise amount of moisture and no more. This recipe not only brings about rapid stabilization but does so with optimum uniformity – no “hot spots”, no errant crusting.





CONTINUOUS GRILLING & BROWNING SOLUTIONS

Our Afoheat continuous grilling and browning solutions are known for adding value to food products through a range of gas powered and electric surface treatment systems. Technologies include individually controlled infrared or direct flame burners for grilling, roasting, and searing. Adjustable height, temperature, and different belt options allows for optimization of meat, poultry, fish, seafood, vegetables and baked products. Enhance the appearance, aroma and taste of value-added food products with Afoheat.



60" Afoflame Grill

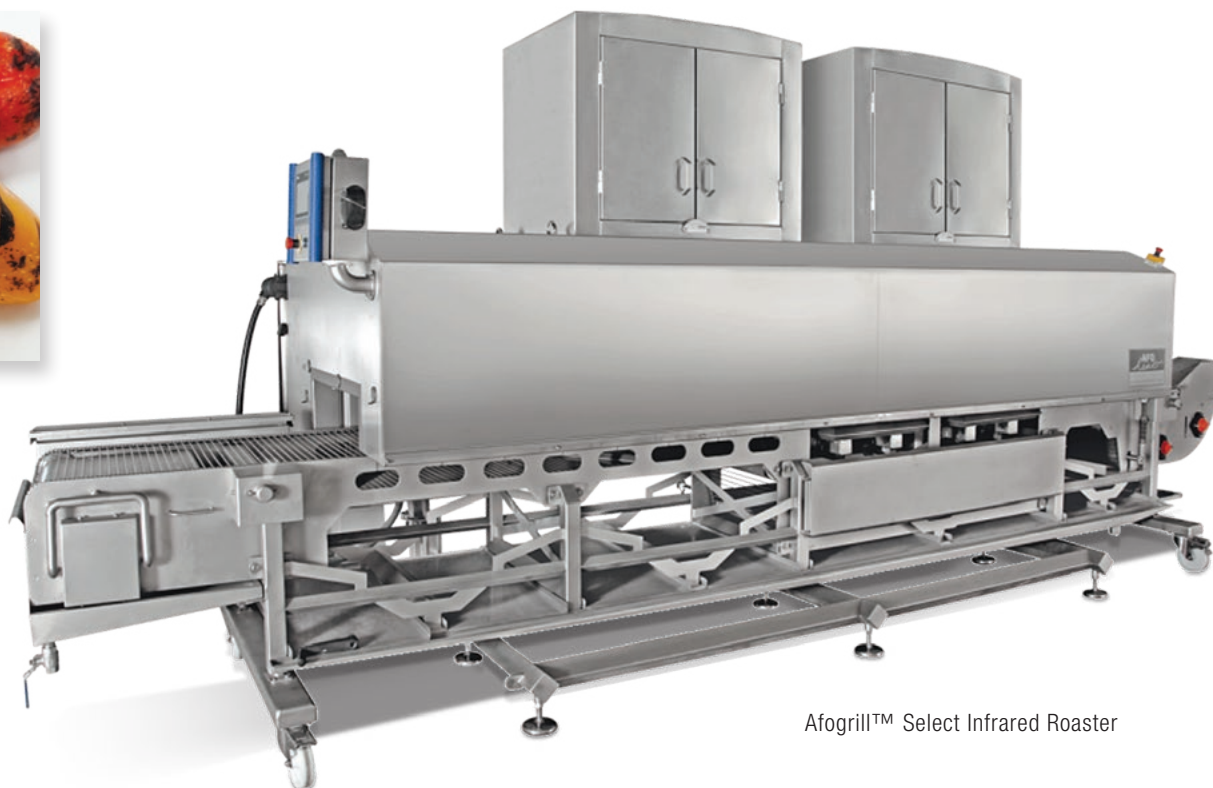
Flame Grill & Bar Marking

Your customers want authentic grilled flavor and appearance that tastes homemade. With gas powered direct flame technology, you can produce products that look and taste truly flame grilled, because they are. Multiple ribbon burners sear the product. Adjustable floating brander rings mark the product, and because the process is continuous, product yields are consistent, day after day.

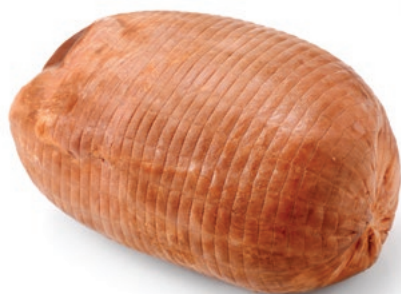


UNIQUE
SOLUTIONS FOR
YOUR UNIQUE
PRODUCTS.

Flame, Infrared and Smoking Processes for Color and Flavor Development of Value-Added Products.



Afogrill™ Select Infrared Roaster



Rapid Smoking

When processing bulk products, such as deli meats, smoked ham, turkey or chicken, our liquid smoke system combined with our direct flame or infrared technology, results in premium products. Smoke color is achieved faster, resulting in higher throughput and cost savings to the processor. Additionally, the high temperature tunnel pasteurizes the surface, extending shelf life.

Infrared Roasting & Searing

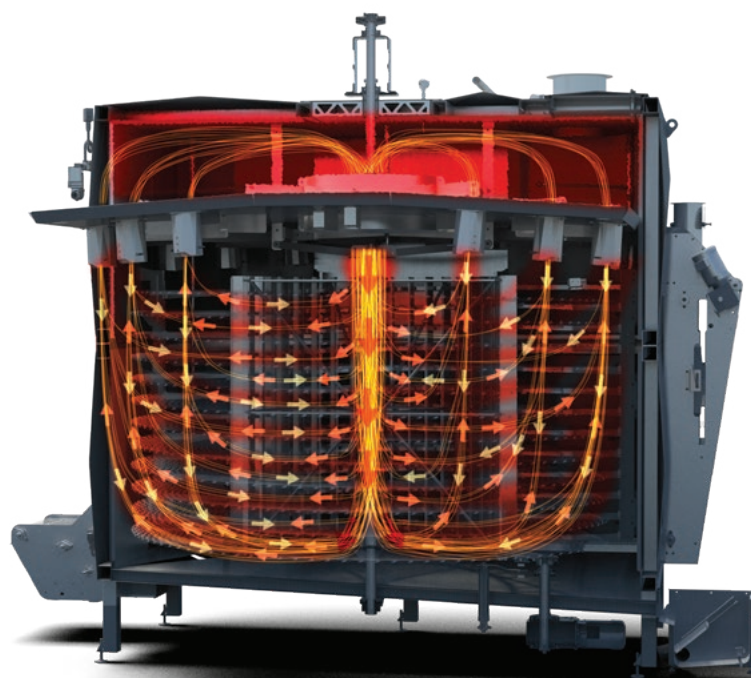
Our custom-built Afogrill™ Select offers two methods of heat transfer when roasting or searing, namely gas infrared radiation or electric IR. Both methods of heat transfer are independently controllable and are ideal for precision browning.





CONTINUOUS COOKING & CHILLING SOLUTIONS

Consistent yields, temperature, and product quality are critical to your cooking and chilling process. We offer a variety of methods for a broad range of applications including IQF products, chilled ready-meal components, and trending slow-cooked sous vide products. Maximize your thermal processing flexibility with minimal footprint.



Alternating Airflow
for Optimal
Impingement

Modular Spiral Solutions

Our compact, modular spiral solutions save one-third the footprint compared to linear systems. These spiral belt systems can be used to freeze, chill, steam, pasteurize, roast, bake, or combination cook with super-heated vapor. A patented forward-reversing fan and adjustable impingement air knives optimize heat transfer and reduce residence time. Our modular designs allow for expanded capacity and unique configurations.



SOLUTIONS
FOCUSED
ON PROCESS
OPTIMIZATION
AND FOOD
SAFETY.

Flexible Systems to Cook, Chill, Freeze, Steam,
Roast, Bake and Sous Vide Cook.



Mini Spiral Oven



Micro & Mini Lines; Mini Grill, Spiral Oven, IQF

Aquaflow Water Cook/Chill System

Our Unitherm Aquaflow solutions offer custom-built water bath systems for cooking and chilling a wide range of products such as food service pouches, whole muscle meats, rice, pasta, and blanching vegetables. At the core of the design is the system's ability to control the water temperature ± 2 degrees across the width of the belt and along the full length of the tanks. Perfectly safe results for today's growing demand for high-quality sous vide products. Marlen can turnkey your sous-vide process by combining our leading branding and searing Afoheat™ equipment with the Aquaflow system.

Micro & Mini Lines for Ready-to-Eat

Our Unitherm Micro and Mini Lines are "plug-and-play" fully cook lines for throughput capacities of 200 to 2,000 lbs. (90 kg to 900 kg) per hour. Add flexibility to your cook operation by installing multiple smaller lines versus one large line. From forming and grilling to cooking, chilling and freezing, including product transfers for a complete turnkey solution. These lines are designed to be scalable to grow with your business.





CONTINUOUS THERMAL DELI SOLUTIONS

Our Unitherm line-up also offers pre- and post-package pasteurization, inline smoking and browning, and crust freezing solutions for sliced deli meats. Our deli solutions can be used as stand-alone systems or can be combined to extend shelf life, enhance colors and flavors naturally, and improve yields.



Aquaflow Double Stack

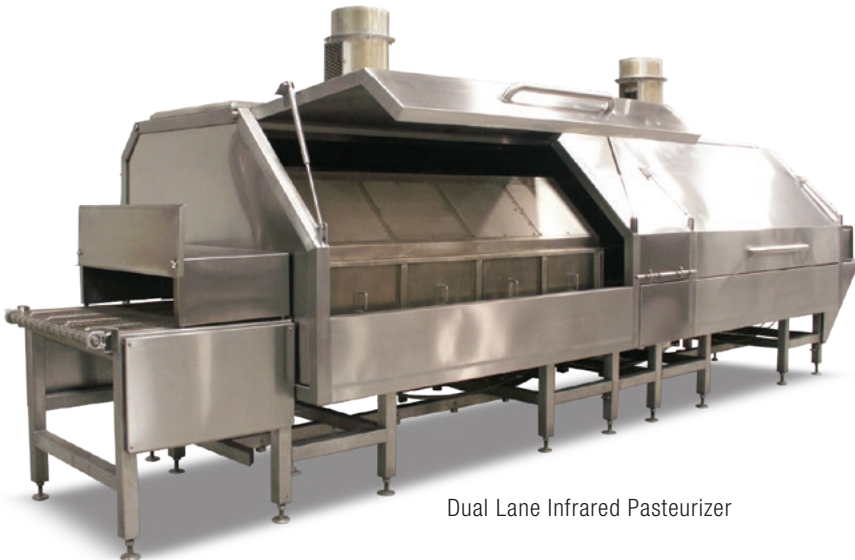


Post-Packaging Pasteurization

Unitherm's patented post-packaging pasteurization system is listed by USDA/FSIS as an approved technology. Aquaflow water pasteurizers gently carry the product on a flighted conveyor through the heating and chilling process. Extend shelf life and improve food safety with our post-package pasteurization systems.

PROCESS
PARTNERS
TRUSTED BY
THE WORLD'S
LEADING FOOD
BRANDS.

Innovative Deli Solutions Focused on Process Optimization and Food Safety.



Dual Lane Infrared Pasteurizer

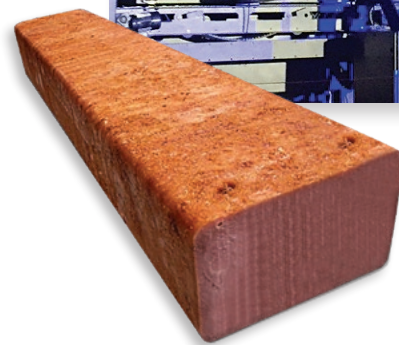


Rapidflow Roasting

Do you want a crispy, roasted product surface in less time? Our Rapidflow impingement oven has a temperature range up to 650° F (343° C). Its aperture accommodates large products. High velocity air is forced down upon the product and/or up through the belt returning to the heat exchanger. This airflow pattern optimizes rapid and uniform browning of any product and can be used in combination with our Afosmoke™ solutions.



Vertical Cruster



Vertical Crust Freezing

Our crusting process optimizes slicing quality, speed and yield by rapidly freezing the outer surface of the slicing log to a 2mm thickness. By crust freezing, the rigidity of the logs' edges prevent folds or tears and greatly improves stacking speeds. Save several cents per pound (or kilogram) using Unitherm's patented mechanical refrigeration process vs. a total loss refrigeration, like nitrogen.



SIZE REDUCTION EQUIPMENT

Hygienic size reduction equipment includes Carruthers slicers, dicers, shredders, strip cutters, and Marlen jet knives. Highly engineered continuous flow solutions for fresh or cooked product allow our customers to take control of their processing with premium quality, improved shelf life, and better yield.



High Volume Shredding Equipment

Our innovative and hygienically designed auto-shredder is a continuous flow machine with throughput exceeding 2,000 pounds (907 kg) per hour without the expense of intensive manual labor. This is our solution for a consistent, “hand pulled” look for beef, pork or poultry. Tabletop models are available for smaller batches.

DESIGNERS,
MAKERS AND
MAINTAINERS
OF HIGHLY
ENGINEERED
PROCESS
EQUIPMENT.

Ultra-hygienic, Precision Dicing,
Slicing, Shredding and More.



DuraKut™ 6000 Series Dicer shown
with horizontal slicing attachment



DuraKut™ 6000 Series Dicers...Precision Cuts of the Highest Quality

Our DuraKut series is designed for complete cutting versatility of fresh, vacuum tumbled, crust frozen or cooked products into cubes or strips. Equipped with VFD or optimal servo drives, the DuraKut dicer's powerful and precise indexing movements deliver the very best final product appearance with continuous flow processing and high throughputs. DuraKut's robust durable design with tool free disassembly reduces change-over and sanitation tear down times for different cut sizes. Also available with horizontal slicing attachment for three-dimensional dicing.



Our volumetric filling equipment is designed for meats and other dry solid products. We have a variety of fillers in many portioning configurations to suit a multitude of packaging line needs.



Slide-Fill Portion Fillers

Carruthers filling equipment uses innovative technology to solve hard-to-fill product problems, and is designed to fill solids with minimum liquid such as cooked and fresh beef, poultry, pork, seafood, vegetables, rice and pasta. Dry or marinated product can be processed accurately, and without damage. Products considered “hand fill only” can now be processed at a very high volume.

Designed to synchronize with low to high speed continuous packaging lines, our 1/4/6-PAK models are capable of filling entrée and ready meal portions. From cans, jars and cups to form-fill-seal pockets, Carruthers slide-fill portion fillers are designed for single, multi-lane and vertical formats with fill weights up to 2.5-lbs. per portion.

PROVIDER
OF THE BEST
PRODUCTS,
SOLUTIONS
AND SERVICE
QUALITY IN
EVERY MARKET
WE SERVE.

Accurate, Gentle, and
Specialized Filling Solutions.



4-PAK Model

High-Speed Volumetric Fillers

Carruthers' high speed rotary filling machines use innovative volumetric filling technology to solve hard-to-fill product challenges. Our rotary models are designed to fill solids such as meat, poultry, seafood, rice, pasta, vegetables and more.

Capable of filling cans, jars, cups, or bottom fill, our high-speed PAK fillers reach speeds up to 600 cans per minute with fill weights up to 1-lb. per portion. Carruthers fillers accurately portion product at very high volumes – products with small moist particulate such as chewing tobacco or flaked tuna.

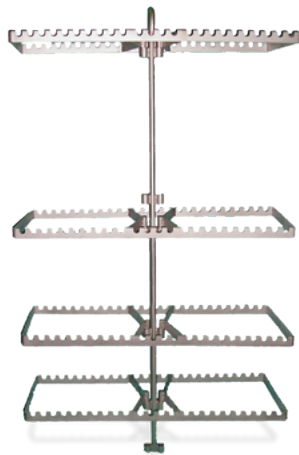




STAINLESS FOOD HANDLING AND HYGIENE SOLUTIONS

Marlen is your source for stainless food handling solutions to complement your processing lines, improve plant efficiency, hygiene, and safety. From ergonomically designed rock over dumpers and lifts that minimize operator strain and injury, to custom built trolleys, trucks, and racks that maneuver with ease and efficient handling, our best-of-breed custom engineered food handling and transfer solutions are designed for the harshest environments and with long life in mind.

Inquire for more information about our complete portfolio of food handling solutions, including but not limited to: screens, press tower racks, product molds, bacon trees, vats, buggies, suction hoppers, cart lifters and belt conveyors to meet any need.



Bacon Trees

- Custom built to your product specifications
- Designed to optimize airflow and capacities
- Truck designs can be converted to tree designs to attach to rail system
- Unique trolley wheel design with longer life expectancy
- Passivation available
- Engineering drawings and specifications included with purchase



Trucks & Racks

- Design features that allow for maximum airflow
- Custom built to facilitate handling/loading for your specific product(s)
- Ergonomic design for operator ease
- Stainless steel casters with splash guards available
- Nesting trucks for storage
- Passivation available
- Engineering drawings and specifications included with purchase

BUILDER OF
LONG-TERM,
PRODUCTIVE
RELATIONSHIPS.

Improving plant efficiency, hygiene and safety throughout your facility.

Keeping your plant clean, beyond the line, is no easy feat. From stainless steel floor drains with integrated p-traps and curbing, to handwash sinks and boot washers we aim to supply you with cleanable and efficient hygiene solutions. Whether you wish to fully automate your plant with photo-eye sensor sinks and automated two-way

boot wash systems or prefer the functionality of manual systems we offer a complete range of standard solutions that integrate into any facility.

Ask for more information regarding our custom solutions for trench drains or curbing.



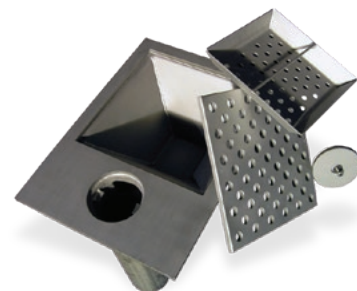
Backsavers

- The economical solution to eliminating operator back problems
- Portable
- 39-in lift height
- Tilts left or right
- 110 VAC



Floor Drains

- Designed with removable filter basket for easy cleaning
- Solid cover grate ½-in thick for heavy loads
- Available with round or square flange
- Concrete ties to ensure solid installation
- Standard 4-in outlet



Floor Drains w/P-trap

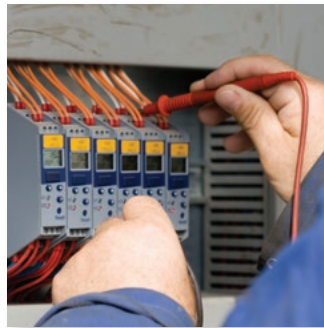
- Built-in P-trap provides water seal to prevent sewer gas odors
- Single piece, removable, ½-in thick stainless steel grate
- Heavy-duty for forklift traffic
- Easy clean, 4-in removable plug with gasket for access to drain piping after P-trap



LIFECYCLE MANAGEMENT AND 24/7 SUPPORT.

Lifecycle Management and 24/7 Support

On-site technical support and emergency parts are available to our customers 24/7. In addition to our factory-based technical experts, SupportPro has a team of professional and highly-trained field technicians with fully-equipped service vehicles.



Backed by teams of design and applications engineers, our network of certified technicians are equipped to perform installation, start-ups, preventive maintenance, emergency service and any on-site equipment services you need.



FULLY TRAINED
TECHNICIANS
WITH DECADES
OF EXPERIENCE.

QUALITY. PERFORMANCE. INNOVATION.





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