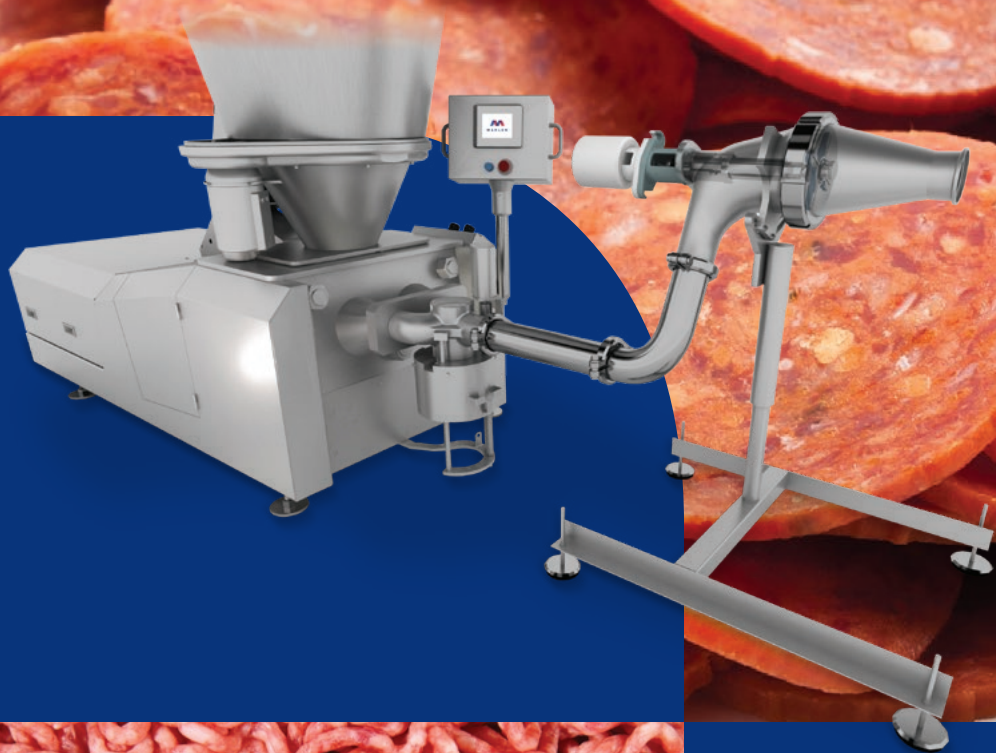


# VARI-KUT

INLINE  
GRINDER

SOLUTIONS



Continuous  
Vacuum Grind

# 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 inline 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.

## ADVANTAGES OF MARLEN'S VARI-KUT GRINDER

### 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 INLINE 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.







# VARI-KUT

## Proven Grinding Performance

Temperature rise related to our Vari-Kut inline 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.



### 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

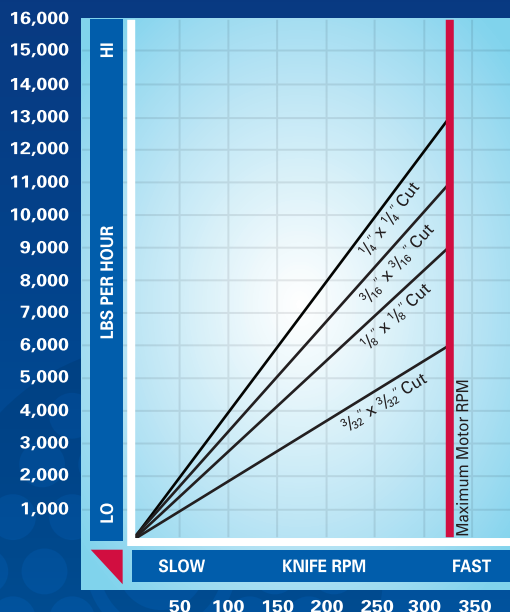
The Vari-Kut offers continuous in-line bone collection to produce a top quality product.



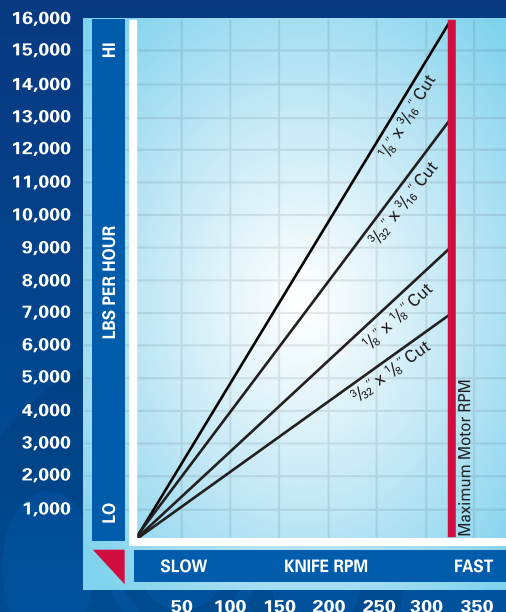
### Cutting Speed Control

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.

## 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



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

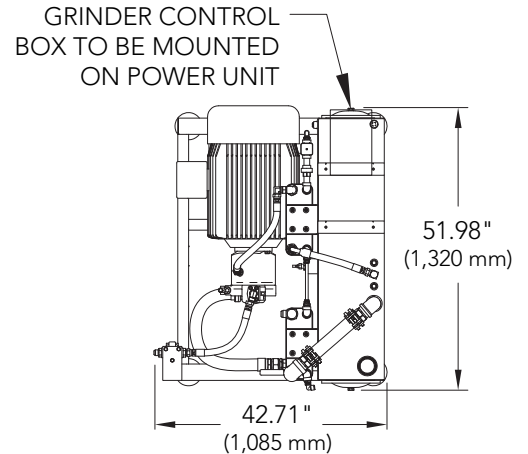
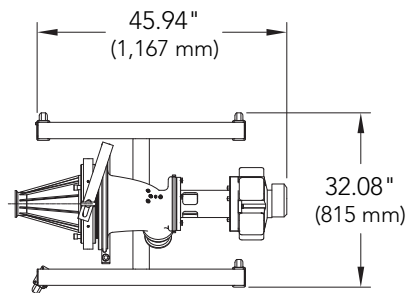
# TECHNICAL DIAGRAMS

## EQUIPMENT SPECIFICATIONS

40 HP @ 230V 60 HZ 3PH 80 AMPS

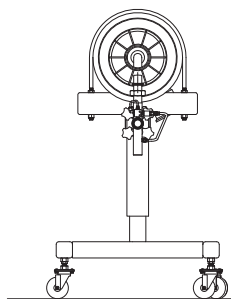
40 HP @ 460V 60 HZ 3PH 40 AMPS

WATER: 8 GMP 1" NPT CONNECTION

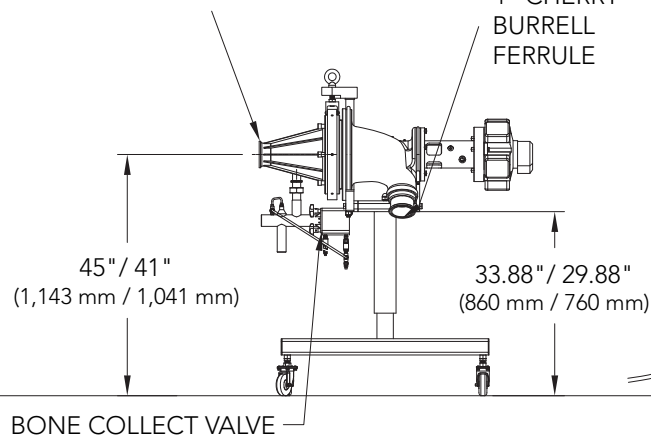


11" x 4" REDUCER  
WITH 4" CHERRY  
BURRELL "Q" FERRULE

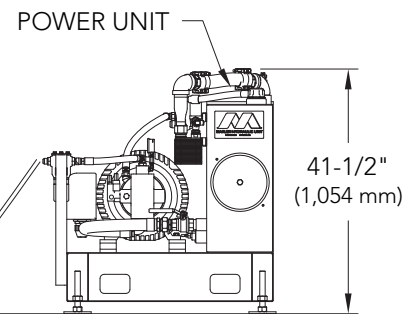
4" CHERRY  
BURRELL  
FERRULE



DISCHARGE END VIEW  
JIB ASSEMBLY NOT  
SHOWN IN THIS VIEW



BONE COLLECT VALVE



*Please inquire for 8" inline grinder option*



4780 NW 41ST ST, STE. 100 • RIVERSIDE, MO 64150

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