

VARI-KUT

INLINE ELECTRIC
GRINDER

SOLUTIONS



Continuous
Vacuum Grind



MARLEN

A DURAVANT COMPANY

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 240 RPM provide the industry's highest production rates. Cutting speed is controlled by an electric motor 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

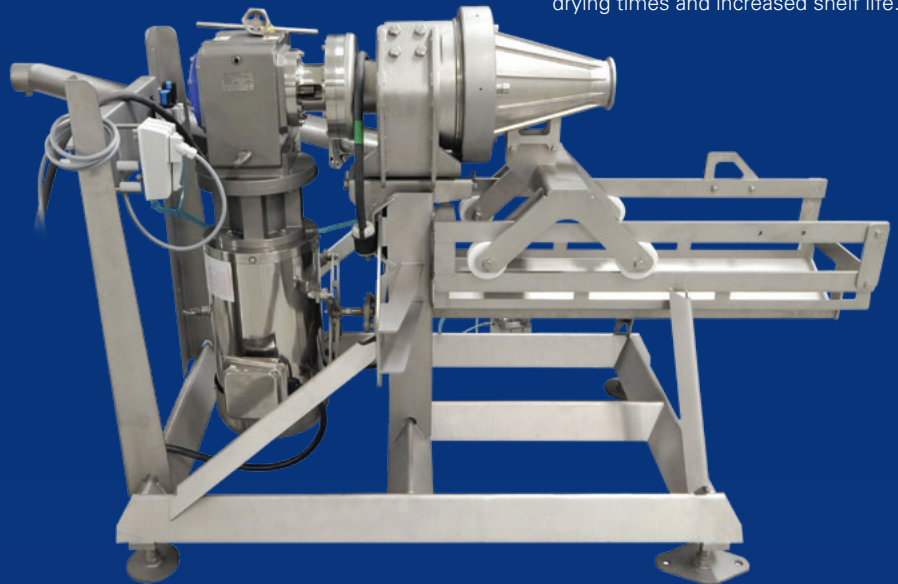
Proven Grinding Performance

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

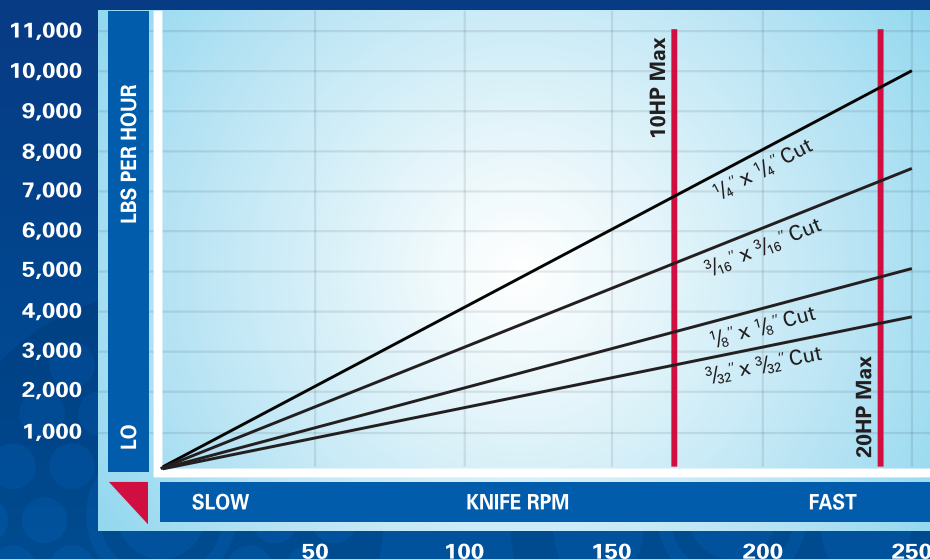
The Vari-Kut offers continuous in-line bone collection to produce a top quality product.



Cutting Speed Control

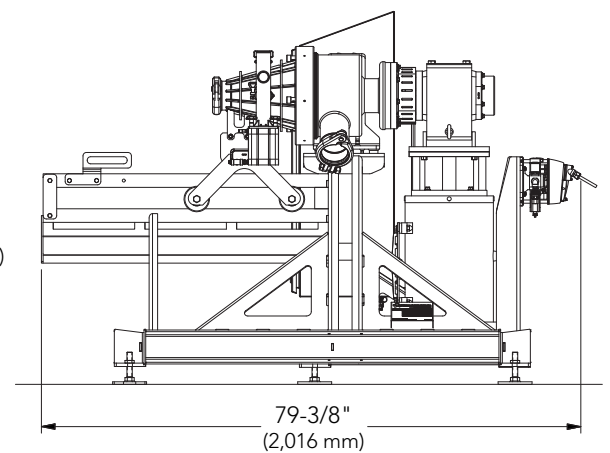
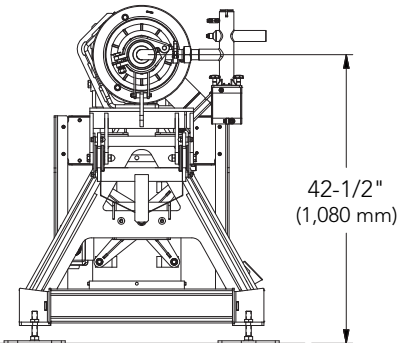
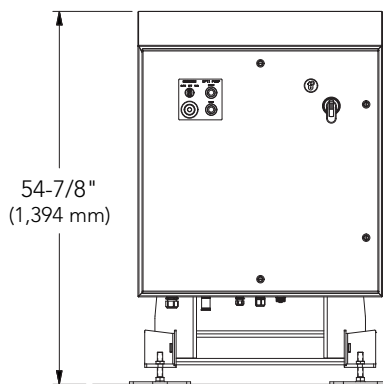
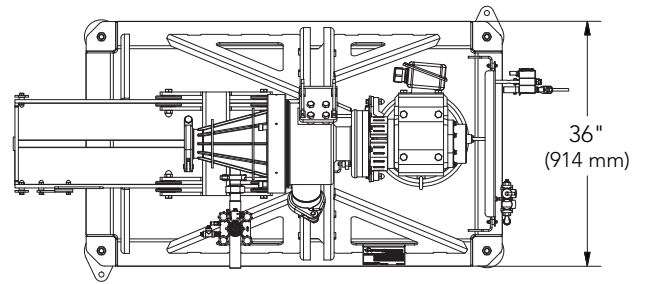
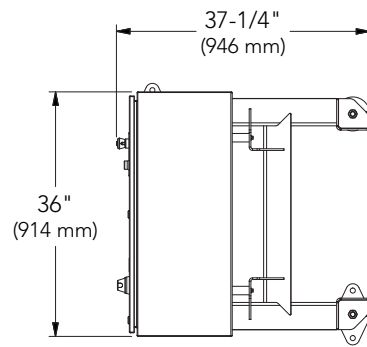
The cutting speed is controlled by the hydraulic motor and is operated independently from the pump's production rate. This independent operation gives the processor complete control of the product texture and cut length to maximize product appearance.

GRINDER KNIFE SPEED PRODUCTION RATES



For other inlet and plate sizes, contact us for more information.

TECHNICAL DIAGRAMS



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