

# FURTHER PROCESSING

EQUIPMENT SOLUTIONS



FLEXIBLE SYSTEMS AND TECHNOLOGIES  
FOR PLANT-BASED FOOD PRODUCTS

  
**MARLEN**  
A DURAVANT COMPANY

**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 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.**



**PREMIUM PRODUCTS. PROCESS PARTNERS. UNIQUE SOLUTIONS.**



# Marlen has been trusted by the world's leading food brands for **over 60 years.**

**Our world-class** further processing food equipment solutions have long set the standard for quality and performance, including:

- 🌿 BATCH AND CONTINUOUS COOKING, STEAMING, CHILLING
- 🌿 FLAME GRILLING, GRILL MARKING, AND INFRARED ROASTING
- 🌿 PRE- AND POST-PACKAGE PASTEURIZATION
- 🌿 DICING, SLICING AND SHREDDING
- 🌿 INDUSTRIAL DEHYDRATION
- 🌿 WATER COOK (SOUS VIDE) / CHILL SYSTEMS
- 🌿 VOLUMETRIC FILLING
- 🌿 VACUUM STUFFING, PUMPING AND PORTIONING
- 🌿 BREADING, FRYING & FORMING
- 🌿 STAINLESS FOOD HANDLING AND PLANT HYGIENE

## BATCH AND CONTINUOUS COOKING, CHILLING AND STEAMING

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. From IQF products and chilled ready-meal components to trending slow-cooked sous vide products, our flexible, modular solutions can be used to cook, chill, freeze, steam, roast, bake and sous vide cook for cooked-to-perfection results that achieve your desired color, texture and moisture content.

## PRE- AND POST-PACKAGE PASTEURIZATION

Whether you're pasteurizing vertical form-fill-seal pouches or packaged products, our pasteurization solutions are recognized by USDA Food Safety and Inspection Service and have been validated by third-party testing laboratories. Our team of technical advisors help processors identify the most appropriate process to achieve lethality while maintaining high product quality. Marlen's application and process experts along with our highly experienced engineers will work with you to customize a continuous thermal, flame, infrared or water pasteurization system to suit your product requirements.



## CONTINUOUS GRILLING, ROASTING AND BROWNING FOR PLANT-BASED FOODS

Our Afoheat continuous grilling and browning solutions are known for adding value to formed meat alternatives, fruits, vegetables and bakery goods through our range of gas powered and electric surface treatment systems. Whether your application(s) require gas flame, infrared radiation or classic convective heat, Marlen's roasting, searing, browning and bar marking solutions are known for even transfer of surface treatment to food products for superior color and flavor development.





## SIZE REDUCTION EQUIPMENT

We design ultra-hygienic size reduction equipment to slice, dice, shred, strip cut and produce crumbled meat-like products (pizza toppings). 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. Our innovative and hygienically designed dicers and shredders are known for high throughput, complete flexibility for a wide variety of applications and tool free disassembly which reduces change-over and sanitation tear down times.



## INDUSTRIAL DEHYDRATION

Our robust industrial batch dehydrators provide a more uniform product with smart balance precision for process consistency and repeatability. Our custom thermal processing solutions are designed around the product, process and facility. Featuring the most 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. From mushroom jerky to sweet potato dog chews, Marlen's ability to rapidly remove moisture promotes faster drying cycles to deliver optimal product uniformity, day after day.

## WATER COOK (SOUS VIDE) AND CHILL SYSTEMS

Custom-built water bath systems for cooking and chilling handle a wide range of products such as food service pouches, meat alternatives, rice, pasta, and blanching vegetables. At the core of the design is the system's ability to control the water temperature  $\pm 2$  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 or your post-pasteurization needs. And, you can combine our water cook/chill systems with our flame grilling and infrared roasting solutions to complete value-added products.

## ACCURATE AND GENTLE PORTION FILLING SOLUTIONS

Our volumetric filling equipment is designed to fill solids with minimal liquid. Products considered as "hand fill only" can be processed at a very high volume, thanks to our innovative technology which is designed to synchronize with low to high speed continuous packaging lines. From cans, jars and cups to form-fill-seal pockets, our portion fillers are designed for single, multi-lane and vertical formats with fill weights up to 1-lb portions with our slide-fill technology and up to 2.5-lb portions utilizing our high-speed rotary volumetric fillers.





## VACUUM STUFFING, PUMPING & PORTIONING

Marlen has been known for over 60 years as an industry leader in continuous pumping and vacuum stuffing systems. Featuring twin-piston technology, our vacuum stuffers and pumps are equipped with a variety of hopper options designed to match application and product requirements. From sliced peaches, diced tomatoes and filled ravioli, our twin-piston design allows for the gentlest handling to maintain product integrity while achieving high volume output. When coupled with our portioning systems, we can stuff casings, fill cans, lined boxes and other package styles. We also offer extrusion systems for viscous, shear-sensitive corn masa and potato-based snack foods.



## BREADING, FRYING AND FORMING

Whether you're looking for individual breading and frying machines or a complete turnkey solution, we have the breading and frying equipment to meet your needs. We offer four separate machines for predesting, battering, breading and frying, which can be used as standalone systems or as a continuous, fully automatic line. Take the hassle out of production with our easy-to-use, flexible solutions.

## STAINLESS FOOD HANDLING AND HYGIENE SOLUTIONS

We offer a broad range of stainless food handling solutions to complement your thermal processing lines. Our racks, screens, trees, trolleys and vats are designed for ease of use and the harshest environments. When it comes to plant cleanliness, we offer stainless steel floor drains, handwash sinks, boot washers and more. Inquire for more information about our complete portfolio of stainless solutions.

## WORLDWIDE SOLUTION CENTERS & PROCESS PARTNERS FOR PRODUCT DEVELOPMENT AND TESTING

Come collaborate with our highly experienced team of food scientists, product line specialists, and culinary experts at any of our world-class solution centers located in the US, Europe and Thailand. Whether you're optimizing current processes or perfecting a winning recipe, our team will put our equipment solutions to the test.





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