



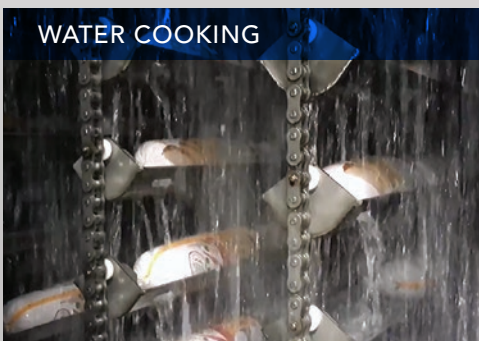
SERPENTINE COOK & CHILL SYSTEM SPECIFICATIONS

CONTINUOUS FLOW PROCESS.
OPTIMUM PRODUCT UNIFORMITY.
EXCEPTIONAL PRODUCT CONSISTENCY.

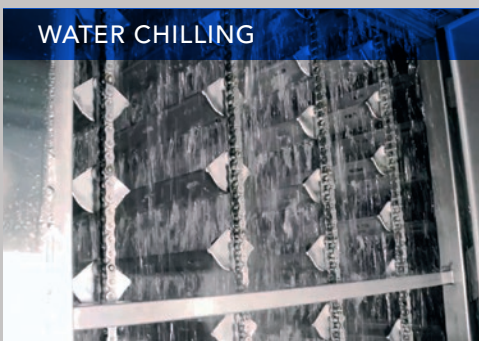
With separate cabinets designed to water or steam cook and chill via water, brine or glycol, our serpentine continuous cooking and chilling systems are ideally suited for large volumes of similar type of meat and poultry products such as slicing logs, turkey breast, molded products, D-shaped products, ground beef chubs, or pouched product. Capacity ranges from 2,500 to 20,000 pounds (1133 to 9071 kgs) per hour. The serpentine continuous flow process delivers the best product uniformity in the industry. Every piece of product travels through the same process conditions throughout its cycle, resulting in exceptional product consistency. This system can also be utilized for post-package pasteurization.



PRODUCT LOADING



WATER COOKING



WATER CHILLING



PROCESS COMPLETE

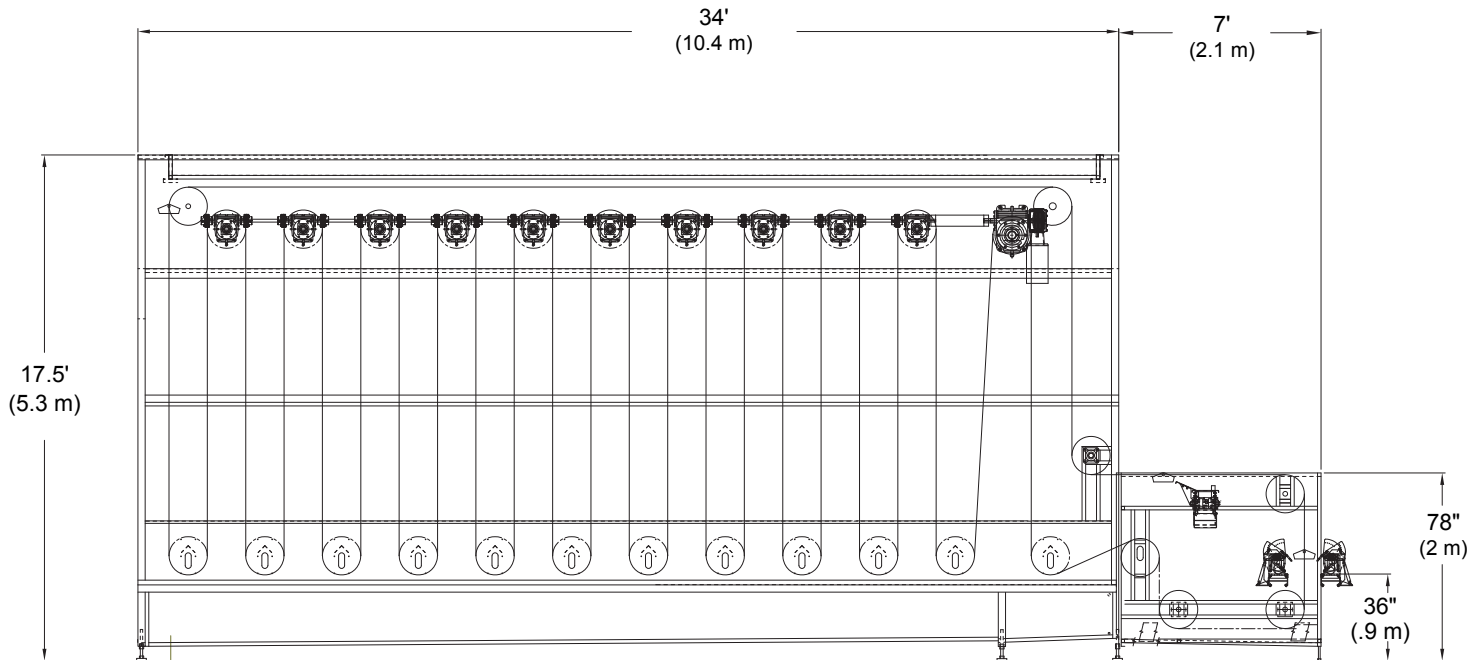


FEATURES

- Custom engineered for your application
- Water or steam cook capability
- Water, glycol or brine chilling capability
- Effective zone isolation allows for multiple cook zones to maximize yield
- Robust stainless steel, all welded construction
- Automatic loading and unloading increases shelf life and reduces labor
- Equipped with side doors for open access and sanitation
- Built-in clean-in-place (CIP) system
- Sanitary leg design keeps serpentine system off the floor for easy cleaning
- Low horsepower, durable and reliable main drive system eliminates messy oil bath required for worm and screw drives
- Allen-bradley PLC controls
- Product carriers can handle logs up to 60-in long or multiple shorter logs or packages
- Proudly built in the USA
- Increased profitability due to faster process times, reduced labor, improved process uniformity and increased slicing yields
- Serpentine processing requires less floor space when compared to batch processing operations. The design of the serpentine allows us to achieve high product density in a small footprint by using a vertical conveyor and taking advantage of ceiling heights.
- Adheres to AMI's 10 principles of sanitary design
- Designed for easy and low maintenance

TECHNICAL SPECIFICATIONS

CUSTOM ENGINEERED FOR YOUR APPLICATION.
CONTACT US FOR DETAILS.



372 CARRIERS IN MACHINE
349 CARRIERS IN GYLCO
8" WIDE FLAT BOTTOM CARRIER 12" PIN CENTER
SIDE SUMP NOT SHOWN
120" WIDE CARRIER
60 MIN DWELL



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

TEL 913.888.3333 | TOLL FREE 800.862.7536 | FAX 913.888.6440 | EMAIL: SALES@MARLEN.COM | WWW.MARLEN.COM



MARLEN INTERNATIONAL IS A MEMBER OF THE **DURAVANT** FAMILY OF COMPANIES

FOOD PROCESSING SOLUTIONS | PACKAGING SOLUTIONS | MATERIAL HANDLING SOLUTIONS | SUPPORTPRO

www.duravant.com