

# MARELEC MC

## Grading systems



- High precision
- High capacity
- Hygienic
- Customized
- Low maintenance





Various infeed systems



MC3 high precision weighing unit with open structure



H-design for fast and intensive cleaning

**MARELEC MC** grading systems consist of an infeed belt, a dynamic weigher and a grading belt.

**MARELEC** sets the new standard for grading systems.

The **MARELEC** solution leads the way in the branch thanks to the various infeed, dosing and grading possibilities.



**Smart Batching Software**

The MARELEC MC grading system minimizes excess weight by selecting the correct product for each batch and by continuously confirming or adjusting the total weight per batch.

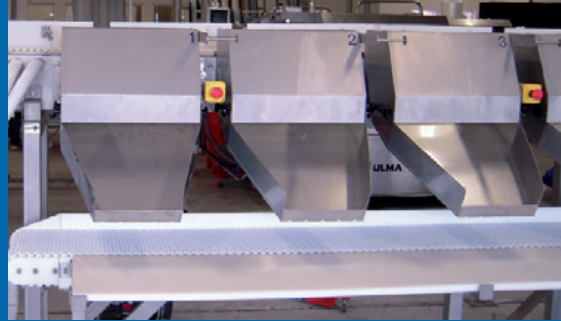
**FUNCTIONS**

- Grading according to weight
- Grading according to number
- Grading according to various sizes
- Minimum overweight ('smart batching')
- Grading with product identification (V3 camera)





Push arms for high speed grading



Various output models



Remote service



## SPECIFICATIONS

- Dimensions: 50 mm – 2 m long / 100 – 800 mm wide
- Range: 10 grams – 20 kg
- Accuracy: as from 0.3 gram
- Speed: 30 - 180 pieces / minute
- 999 programs in memory

## EXECUTION

- Stainless steel (choice between AISI 304 and 316)
- FDA approved food plastics
- IP 68 load cells / electronics
- Modular belts
- Drum motors
- User friendly software

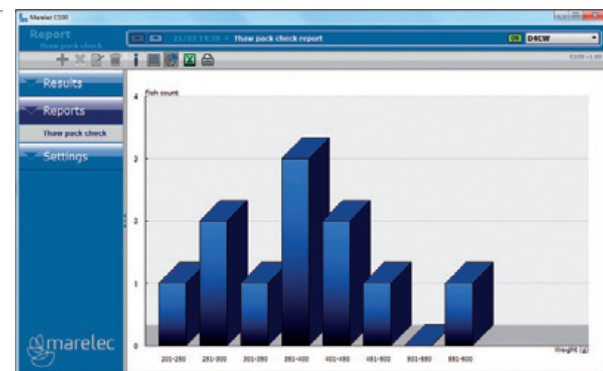
Option: presentation trays, tables or take-away conveyor



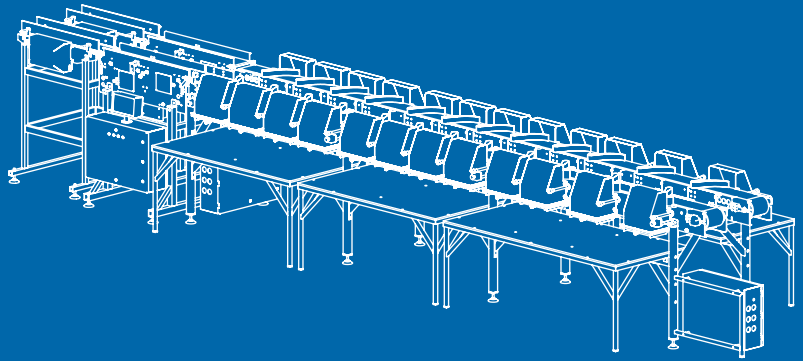
Option: label printer



MARELEC Bright Eye - MES software



# POULTRY



## WHOLE BIRD

In most slaughter houses, whole birds are scanned and given a certain quality which will determine if the bird will be cut into parts or if it will be processed as a whole. Whole birds are separated into tight weight ranges. Whether the birds are already in a bag, tied up or loose, the MARELEC grader will grade accurately at high speed. The grader can be configured in many ways: single, double or triple lines with common batching, equipped with trimming tables, customized batching bins... MARELEC has built up a lot of knowledge and experience over the years to offer the perfect solution.

## POULTRY CUT-UP

Cut up parts come at high speed. If a slaughtering line processes 13.500 birds per hour, parts will come at a speed of 450 parts per minute. MARELEC graders will receive and process the parts with little or no human manipulation. Each cut-up part can have a dedicated in-feed system that suits the application. Whether we talk about wings, drums, legs or fillets, MARELEC will grade with high accuracy, while processing at optimal speed.

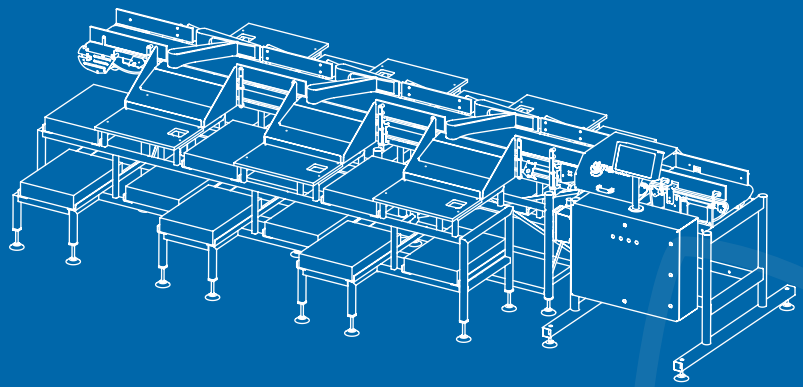


## SPECIALS

Did you think that every grader needs grading arms? Think again. Were you convinced that batching doors harm your fragile product anyway? Please have a look at our batching conveyors.

Some applications need a different approach. Not our possibilities, but your application determines how your machine will be configured. As a flexible partner, Marelec will be happy to offer a customized process to meet your demand. Your solution – our challenge. It's who we are.

# MEAT

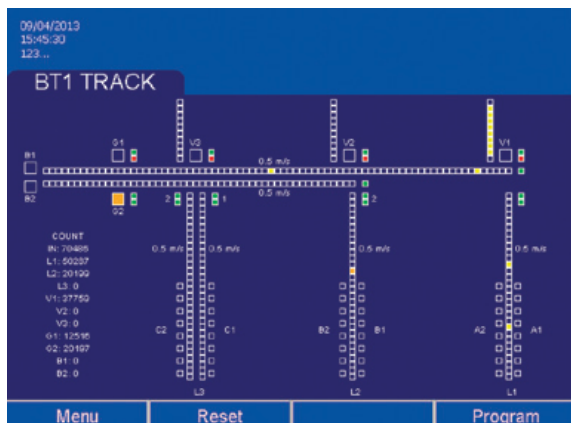


## TRIMMING LINES

Trimming lines are all about the people in your plant. They facilitate the work to be done, they offer optimal ergonomics for your staff. We deliver the right product at the right time. Meanwhile, trimming lines allow to control the process in detail. Do you want all weights to be monitored for each of your operators? Or do you prefer to stick to overall capacity follow up? Just name it – we will work out a solution according to your point of view: the right information on your desktop, the right equipment on the work floor.

## GRADING AFTER PORTIONING

If a portion cutter is used to optimize the yield of the product, different portion sizes will leave the portioner. All of them will probably have their own destination – that's where the grader comes into the story. You can either choose to have the portioner decide which gate a portion goes to, or you can opt for a complete separation, weighing and grading line. In the first case we grade with retractable belts, as in many cases we don't need to accelerate the product. In the second case, acceleration is necessary for separate weighing, and conventional pushing arms can be used.



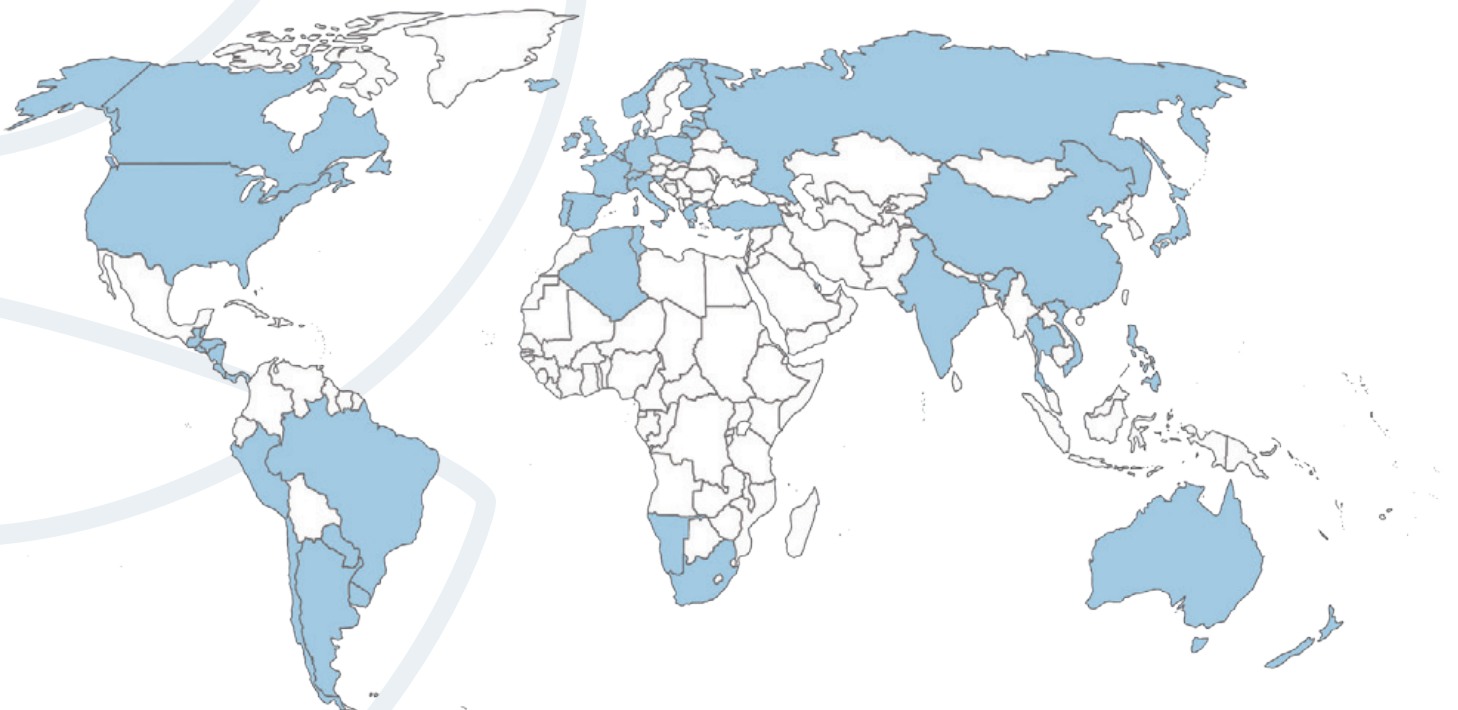
## MARELEC BRIGHT EYE

When a factory has different machines and devices installed, the logistic connection between them determines the efficiency of the process flow. This can be controlled and monitored with MARELEC Bright Eye MES software from reception of raw material to the shipment of a finished product. Traceability, processing of orders, remote control of all machinery in the plant, yield monitoring...: they're just a few examples of our possibilities.



## IN BALANCE WITH YOUR NEEDS

MARELEC Food Technologies started with marine electronics for the trawler industry. Soon after, robust yet reliable weighing and sorting systems for the fish industry were developed both for use on shore as well as at sea. The unique features such as the high speed precision and the custom design were then integrated into solutions for the meat and poultry industry. Nowadays, we are world leading in designing and producing highly advanced weighing and sorting systems as well as intelligent portioning machines. A team of talented and enthusiastic designers and technicians are responsible for the in-house production of our systems. We focus on durable, innovative and flexible solutions. Furthermore we have a network of international agents in over 30 countries - who are available whenever someone needs advice, a fast delivery and service after sale.



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