

RevoPortioner 400

Ready to conquer your specific market

Flo-
Mech

TOWNSEND
FURTHER PROCESSING

Flo-Mech are the UK & Ireland sales partner for Townsend Further Processing, previously Stork Food Systems.

Townsend Further Processing offers solutions for all your further processing challenges: portioning, marinating, coating, frying, cooking and sausage-making for poultry, red meat and fish, as well as non-meat and potato products.

Part of Marel, Townsend Further Processing offer even more advanced products and systems including automated slicing, weighing and labelling, covering the whole process from treating raw products up to an attractive shelf ready presentation.

The technology behind Townsend's RevoPortioner has been a success story for some years now. This low pressure portioning machine is well-known for its high capacity production of attractive products, which are always of the same shape, weight, size and quality. RevoPortioner can handle a very wide variety of meat masses at low and high temperatures as well as **fish, non-meat and potato mixes**. Besides being quick and easy to change over, its air-permeable forming drum allows virtually any shape to be made.

RevoPortioner 400: a little giant

- Produces up to a maximum of 1,000 kg/hr
- Very compact build
- 400mm belt width
- Integral pump, allowing it to be put in line quickly
- Flexible production
- Interestingly priced

Effective Technology

The strength of every RevoPortioner is its technology. Whilst maintaining product quality, texture and structure, the machine portions quality products at low pressure. Once the forming drum has been filled, the end product is blown off using air. Water is no longer necessary. This is good for product quality and makes for first-class control of the following process when flouring, battering, crumbing, frying, cooking or packing (fresh) product. There is no thinning of the batter or water. This results in consistent pick-up by the product. By not using water, coating adhesion is also considerably better. During frying there is less risk of coated products bursting open and oil life is much improved too.

Flexible Technology

RevoPortioner's portioning drum is quick and easy to change over, allowing flexible reaction to demands from the marketplace. Some examples of the products RevoPortioner can make are **hamburgers, nuggets and potato waffles**. The air-permeable forming drum is ideal for the portioning of three dimensional products such as tenderloins, steaks and fillets. Perfect extra-thin products, products with a defined edge or very small products such as fingers and popcorn can be made too. With immediate effect, high volume automated "cordon bleu" production is also possible. RevoPortioner is used here as a top former. It makes for first-class performance, not least by positioning product precisely on the belt.



For more information on the RevoPortioner and how it could add value to your operations, please contact Martyn Henson on +44 (0) 1733 233166 or via email martynh@flo-mech.com

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