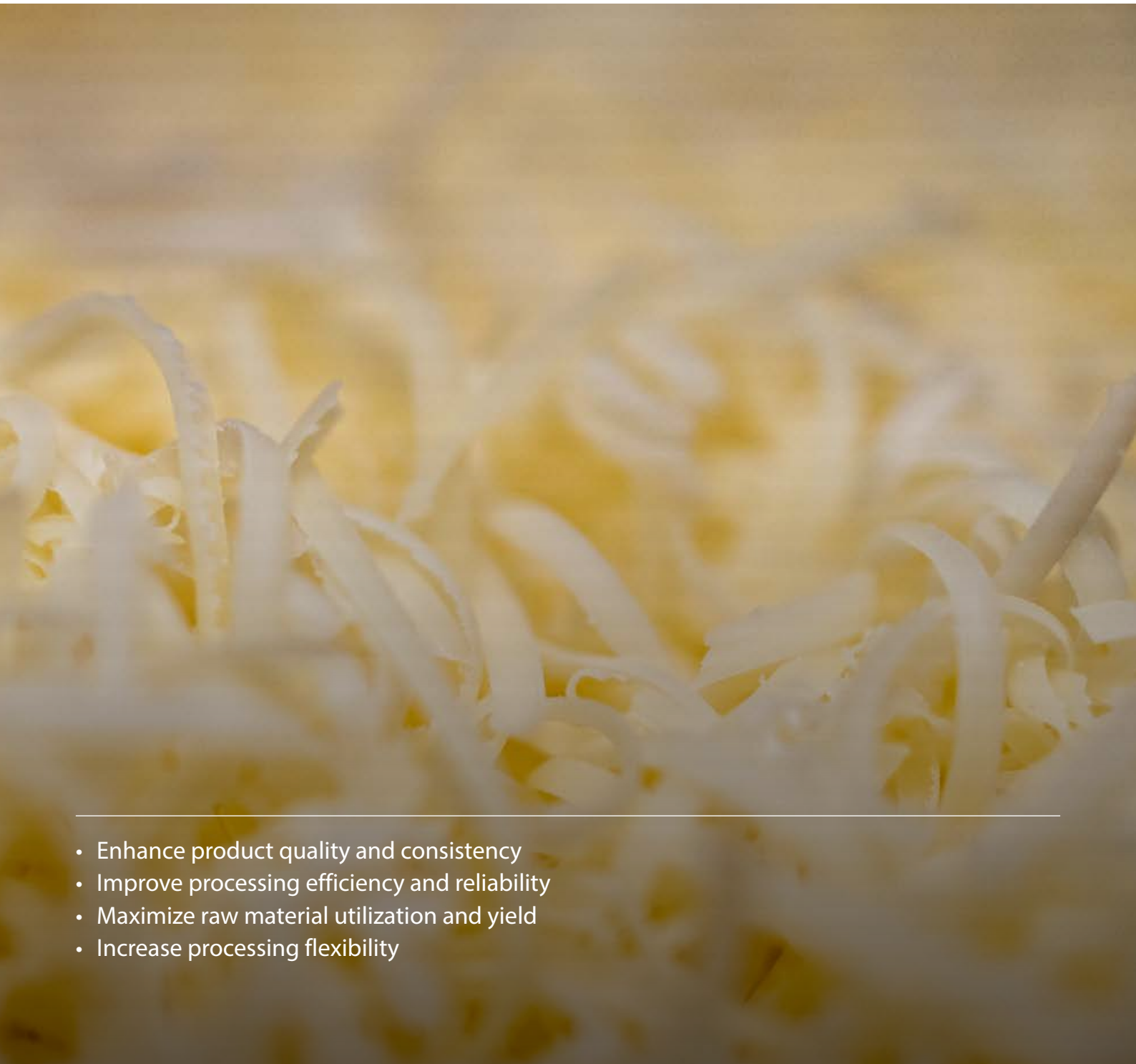


Full-line solutions and standalone equipment

Cheese processing

- 
- A close-up, slightly blurred photograph of shredded white cheese, likely cheddar or mozzarella, filling the lower half of the page.
-
- Enhance product quality and consistency
 - Improve processing efficiency and reliability
 - Maximize raw material utilization and yield
 - Increase processing flexibility



More sustainable processing

Experience more sustainable processing with our cheese processing equipment's innovative features, tailored to promote eco-friendly manufacturing while actively boosting your profitability.

Prioritizing food safety

To ensure you surpass food safety standards effortlessly, we continually invest in technology that focuses on automation and digitalization to enhance hygiene and put you firmly in control of quality.

Superior quality products

More profitable processing

Whether you're a dedicated retail supplier, producing delectable pizzas, or a seasoned specialist in creating convenience foods, you can rely on our equipment to meet all your cheese processing requirements with precision and efficiency.

At Marel, we're committed to helping you maximize the value of your raw materials and deliver quality products that meet dynamic market demands. Our cutting-edge technology and customizable designs will bring greater flexibility to your processing, enhance product quality, and ultimately drive greater profitability in your business.

Superior quality products

Give your products a competitive edge using our patented technology to bring the utmost precision to your processing.

Unbeatable throughput and uptime

Experience unmatched levels of efficiency and reliability thanks to our equipment's innovative features that set the industry standard for productivity.

Highest levels of yield

Maximize your raw materials utilization and deliver the highest levels of cost-effectiveness using the unique designs of our innovative equipment and solutions.

Unmatched processing flexibility

Stay ahead of the curve and adapt your processing quickly and effortlessly via our customizable configurations and wide range of product options.

Why choose

Marel dicing solution?



TREIF's patented cutting technology ensures unmatched precision for superior results.



Smaller footprint and modular design allow easy line integration or demand-based installation.



Extraordinary versatility gives multiple product lines from a single machine.



Energy-saving and waste-minimizing features ensure more sustainable and eco-friendly processing.

Dicing equipment

To help you meet the challenges of today's market demands, Marel and TREIF offer world-leading dicing solutions tailored to your unique needs, whatever your operation's size. With over 70 years of combined experience, we deliver innovative dicing equipment and software to future-proof your business and drive processing sustainability.



CASAN

- Advanced dicing
- Medium to larger-sized cheese processors
- Easy line integration or standalone operation
- Throughput capacity: 3.0 t/hr (6,614 lbs/hr)



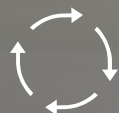
Artisan dicers

- Entry-level dicing
- Canteens, commercial kitchens and smaller cheese processors
- Standalone operation
- Throughput capacities: 800 - 3,500 kg/hr (1764 – 7716 lbs/hr)

Why choose
**Marel portion
cutting solutions?**



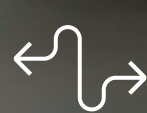
Superior accuracy ensures minimal giveaway and increased product utilization.



Industry-leading, high-speed performance delivers unmatched throughput and efficiency.



Solutions to fit any portioning demand for virtually any type of cheese product.



Easy line integration or plug-and-play for demand-based installation.

Portioning equipment

Join forces with Marel, MAJA, and TREIF to access the industry's most extensive range of portion-cutting technology. With over 125 years of combined expertise, our state-of-the-art portioning machines and software will allow you to overcome daily challenges, stay competitive, and ensure success in an ever-evolving market.



TREIF FALCON evolution

- High-speed, automated portioning
- Fixed weight and fixed thickness portions
- Medium to larger-sized cheese processors
- Easy line integration or standalone operation
- Processing volume: up to 550 cuts/m



TREIF HAWK

- Plug & Play solution
- Fixed weight and fixed thickness portions
- Medium-sized cheese processors
- Easy line integration or standalone operation
- Processing volume: up to 360 cuts/m



TREIF LION

- Fixed-thickness portions
- Commercial kitchens and medium-sized cheese processors
- Standalone operation
- Processing volume: up to 400 cuts/m
- Chamber: 350 x 240 mm



TREIF PUMA

- Fixed thickness portions
- Canteens, commercial kitchens and smaller cheese processors
- Standalone operation
- Processing volume: up to 400 cuts/m
- Chamber: 220 x 240 mm

Why choose

Marel slicing solutions?



Premium slicing solutions deliver perfectly sliced, beautifully presented cold cuts.



Unique ECO SLICING technology lowers energy costs and production time.



Innovative TREIF blade technology, combined with advanced software, gives flexibility to process all types and shapes of cheese.



Smaller footprint saves floor space and ensures easy line integration or standalone operation.

Slicing equipment

Together, Marel and TREIF bring you the most innovative slicing technology and advanced software the industry offers. Experience increased processing flexibility and adaptability, and position yourself to meet market demand and consumer trends quickly and efficiently.

TREIF DIVIDER 660+

- Advanced, high-speed slicing
- Larger-sized cheese processors
- Easy line integration or standalone operation
- Styling options: zigzag, endless and shaving
- Slice thickness: 0.5-50 mm (0.02-2.0")
- Blade rotation: max 660 rpm



TREIF DIVIDER lineUp

- Advanced slicing
- Medium to larger-sized cheese processors
- Easy line integration or standalone operation
- Styling options: zigzag, endless and shaving
- Slice thickness: 0.5-40 mm (0.02-1.6")
- Blade rotation: max 400 rpm



TREIF DIVIDER startUp

- Entry-level slicing
- Canteens, commercial kitchens and smaller cheese processors
- Standalone operation
- Styling options: zigzag and endless
- Slice thickness: 0.5-40 mm (0.02-1.6")
- Blade rotation: max 300 rpm



Why choose

Marel flake ice equipment?



HY-GEN protected

- Hygienic ice production
- Fast and simple cleaning
- Manually and/or fully automatically



Efficient refrigeration with ice temperature approximately -7°C

- Quick product cooling
- Slow melting
- Long freshness



Dry-frozen flake ice

- Dry surface
- Virtually no melting water
- Easy storage
- Easy handling
- Attractive appearance



Lightweight (density 0,42 kg/dm3)

- Up to 30% lighter than other types of ice
- Less ice required for display filling
- Savings on transportation costs

Flake ice machines

MAJA, a part of Marel, has been supplying highly reliable and energy-efficient ice machines since 1960's. Our many decades of knowledge and experience make us the ideal partner for all your needs in ice production.

MAJA-SAH 85 L and SAH 170 L flake ice machines

- Compact flake ice machine with integrated condensing unit
- Ice output: approx. 85 – 170 kg/24hrs



MAJA-SAH compact flake ice machines

- Compact flake ice machine with integrated condensing unit
- Ice output: approx. 250 – 3,000 kg/24hrs



MAJA IXT Silo

- Bulk flake-ice storage
- 1,000 kg - 4,000 kg silos



Why choose Marel forming solutions?

Consistently uniform products with unrivaled shape retention and weight accuracy.

Minimal raw material waste ensures best possible yields.

An endless variety of 2D and 3D shapes can be created to customize a product range.

Low cost-of-ownership gives significant financial benefits.

Forming equipment

RevoPortioner

- Processing volume: Low, medium and high
- Belt widths: 400, 500, 600, 700 and 1000 mm (15, 20, 23, 27 and 40")



PlateFormer

- Processing volume: Low/medium
- Belt widths: 400 and 600 mm (15 and 23")



Forming drums

- Highly customizable
- Helix drum for higher volumes



Why choose Marel coating solutions?

Unrivaled product consistency for pre-dust, wet and dry coating of virtually any cheese.

Unbeatable coverage achieved with innovative technology at each step of the coating process.

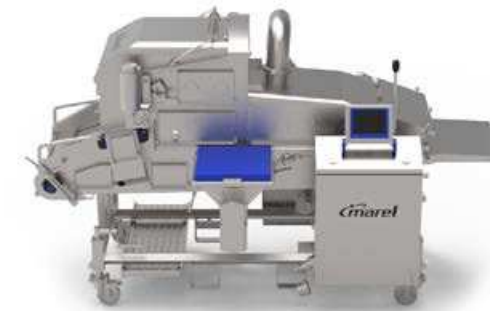
Maximum yield as well as bite, taste and presentation with exceptional pick-up.

Endless product opportunities with highly flexible equipment – both standalone and complete line solutions.

Coating equipment

Active Flour Applicator

- Uniform coverage
- Dust-free environment



Active Batter Applicator

- Control over top and bottom coverage
- Optimal pick-up



Active Tempura Applicator

- Optimal pick-up
- Handles batters up to 4,000 cP



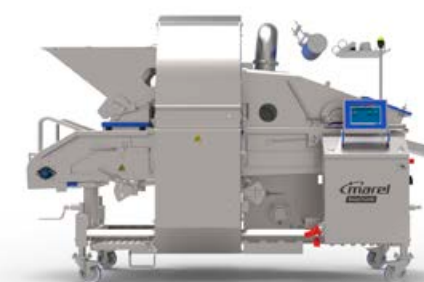
Active Mixer

- Consistent batter
- Labor-saving process



RevoCrumb

- Control over top and bottom coverage
- Handles fragile and coarse crumbs



RevoBreader

- One machine—three functions
- Unrivaled homestyle coating



Why choose a

Marel fryer?



Consistently uniform products with perfect color, texture and taste every time due to an advanced heat management system, which creates a uniquely stable frying climate.



Innovative filter options tailored specifically to throughput and product type ensure optimum particle removal and minimum oil degradation.



Worry-free oil management using an innovative system to automate flow and achieve optimum oil usage and quality.



Faster sediment removal means particles are quickly removed, giving significantly cleaner frying and extending oil life.

Fryers

GoldFryer

- Uniquely stable frying climate
- Faster sediment removal
- Innovative filter options



Why choose Marel's underleaving, stacking and loading equipment?

Fully automated systems ensure a smooth, constant flow of products to maximize processing efficiency and minimize manual labor.

Standalone machines allow easy line integration or demand-based installation.

Advanced laser and vision grading techniques optimize product presentation and ease of packing.

Underleaving, stacking and loading equipment

Sleepers Technique is part of Marel and a leading global specialist in underleaving, stacking and loading solutions. Our cutting-edge systems not only guarantee impeccable product presentation but also ensure optimal processing efficiency and adherence to the highest standards of hygiene and food safety.

VI-09 Inliner

- Merges products from multiple lanes into a single lane
- Handles single or grouped portions and formed products



VI-28 and VI-17 Tray Loading System

- Loads cardboards and trays
- Vision system ensures optimal product presentation



VI-41 Shuttle Loader

- For automatic product loading into trays or packaging machines
- Can also stack and transfer products onto other conveyor belts



Why choose

Marel's end-of-line equipment?



Labeling and packing

Marel's systems – consisting of weighing units, packing stations, weigh price labelers, label applicators and pack handling equipment – consistently deliver perfectly handled packs by automating the end-of-line operations.

WPL9000+ Series

- Range of automatic weigh price labelers
- Number of Top and Base labelling options with auto changeover to minimise downtime
- Bespoke cheese centralisers to ensure consistent pack presentation
- Handles all popular pack sizes at up to 100 packs/min
- Available with a choice of reject and metal detection options



Compact WPL

- Automatic retail product labeling made simpler than ever
- Plug-and-play solution—can be installed and set up in a day, incorporating on-screen context driven help menus
- Dedicated off line label design software
- Top and Base labelling
- Reliably weighs, prices and labels at a rate of 70 packs per minute



Concept 500 Label Applicator

- Free standing, high speed printer applicator that can be fully integrated into a WPL
- Applies labels up to 150ppm
- A variety of configurations offered to meet labelling needs twin top / twin base and combinations of these
- Direct thermal and thermal transfer label printing supported



Checkweighers

Marel checkweighers can inspect the weight of virtually any product. They work quickly and reliably, waterproof to IP69K for easy washdown – to very high levels of accuracy.

MCheck2

- Weighs and checks a wide variety of packs
- Approved for both in-process and end of line applications
- Ensures compliance with average weight legislation
- Continuous flow dynamic weighing with accuracy down to 0.5g
- Innova compatible for real time monitoring
- Variety of options for metal detection and reject solutions to meet all your needs



