



## Marel / Townsend RevoPortioner and Elpress cleaning system 2013



The Marel / Townsend RevoPortioner is used for low pressure forming of all kinds of whole muscle convenience products, such as hamburgers, nuggets, schnitzels and three-dimensional products, such as tenderloins, steaks and fillets. The RevoPortioner can handle different masses, such as red and white meat, fish, potato and plant-based masses.

This line consists out of the following:

- Marel forming machine
- Elpress washing machine for drums
- 3 different product drums
- 2 racks for drums
- 1 trolley for drums



### RM Support BV

Mekkelholtsweg 20, 7523 DE Enschede, Netherlands

Phone: +31 (0)74 256 9777, Cell phone: +31 (0)6 427 20 672

E-mail: [info@rm-support.nl](mailto:info@rm-support.nl), Internet: [www.interses.eu](http://www.interses.eu), [www.rm-support.com](http://www.rm-support.com)

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<b>Marel /Townsend RevoPortioner</b>	
Type	TRP 400
Serial number	10117780
Year of construction	2013
Outfeed belt	430 mm
Capacity	up to 1000 kg/hr
Drums.	3 pcs
Air pressure	8 - 10 bar
Power	3 x 400V, 50Hz 9kW
Dimensions	2670 x 1350 x 2180 mm
Weight	1300 kg

<b>Elpress cleaning system</b>	
Type	79801000
Serial number	13704265-18708-008
Year of construction	2013
Max. temperature	90 °C
Air pressure	6 bar
Warm water	3 bar, 60°C, 100 L/min.
Cold water	3 bar, 10°C, 100 L/min
Power	3 x 400V, 50Hz, 12kW
Dimensions	1370 x 820 x 1400 mm
Weight	310 kg
Include	Rank for drums



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