

## Revolutionary Portioning

What do you do when you have developed best-performing, revolutionary portioning equipment? You make it even better!

Since its conception in 1999, RevoPortioner from **Marel Townsend Further Processing**, has amassed a vast amount of knowledge and research, taking it from an innovative approach in portioning technology to a range of machines that provide the answer to many satisfied further processors across the globe.

There is now even a new 3D-drum available for the RevoPortioner, literally giving portioning an extra dimension. The 3D-drum can make any products with a cylindrical shape, opening up endless possibilities for new creations.

With the RevoPortioner from Marel Townsend Further Processing, you can make perfectly portioned products at low pressure, while retaining the texture and structure of your raw material. The consistent top-quality products are made without any leakage or product loss through an energy efficient process. All this with an unbeaten payback time. Too good to be true?

On 8 May 2014, you can join the Fish Portioning event at the fully-equipped DemoCenter, where various production processes will be showcased, demonstrating different types of Marel Townsend Further Processing cutting-edge technology. See the RevoPortioner live in action, learn more about its uniqueness and taste its attractive products.

The RevoPortioner can also be seen in action at the Meat ShowHow in Copenhagen, Denmark on 2 April and at Marel's Poultry Portioning event in Boxmeer, the Netherlands on 6 and 7 May 2014.

### About Marel Townsend Further Processing

**Marel Townsend Further Processing** concentrates on equipment for the further processing of white meat, red meat, fish, potatoes, vegetables as well as meat substitutes.

**Marel Food Systems** (ICE:MARL) is an Iceland-based company active within the food industry. It is primarily engaged in the development and manufacture of food processing equipment for the fish, poultry and meat industries. The Company also offers solutions for cheese processing and prepared-food products, covering various aspects of processing, from slaughtering and primary processing of raw material to packing and labeling of finished products.

Its brands include **AEW Delford**, **Carnitech**, Marel and **Scanvaegt**. In May 2008, the Company acquired **Stork Food Systems**. Marel Food Systems hf is also operational through sales and service units located in 40 countries. The Company is made up of eight business units, located in the Netherlands, Denmark, the United States, Iceland, Slovakia and Singapore. In addition, its sales and service network spans more than 40 countries.