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OUR BRANDS. OUR OFFERINGS. OUR STORY.



THE DURAVANT FAMILY OF COMPANIES

MARLEN INTERNATIONAL | ARPAC | HAMER-FISCHBEIN | FISCHBEIN INTERNATIONAL | MESPACK | FMH CONVEYORS

[www.duravent.com](http://www.duravent.com)







## It's the Company Behind the Machine that Makes a Difference.

**Recognized as a premium manufacturer of highly engineered food processing equipment and systems,** Marlen International designs and builds equipment to process meat, poultry, pet food, fish, vegetables, fruit, bakery goods, confectionaries, snacks, dairy goods and many other products.

Sold under the brand names of Marlen, Carruthers and Afoheat, our products have long set the standard for quality and performance in vacuum stuffing and pumping, portioning, size reduction, thermal processing, and food handling.

We assure value to our customers through the highest consistency, accuracy, and product integrity. Our teams of expert engineering, design and technical personnel act as industry consultants and process partners – trusted by the world's leading food brands for over 60 years.

Marlen International delivers the optimum customer experience through Marlen Care predictive maintenance – an operational excellence program – and 24/7, 365 days/year factory-direct support. Marlen International is a Duravant Company.

**QUALITY. PERFORMANCE. INNOVATION.**



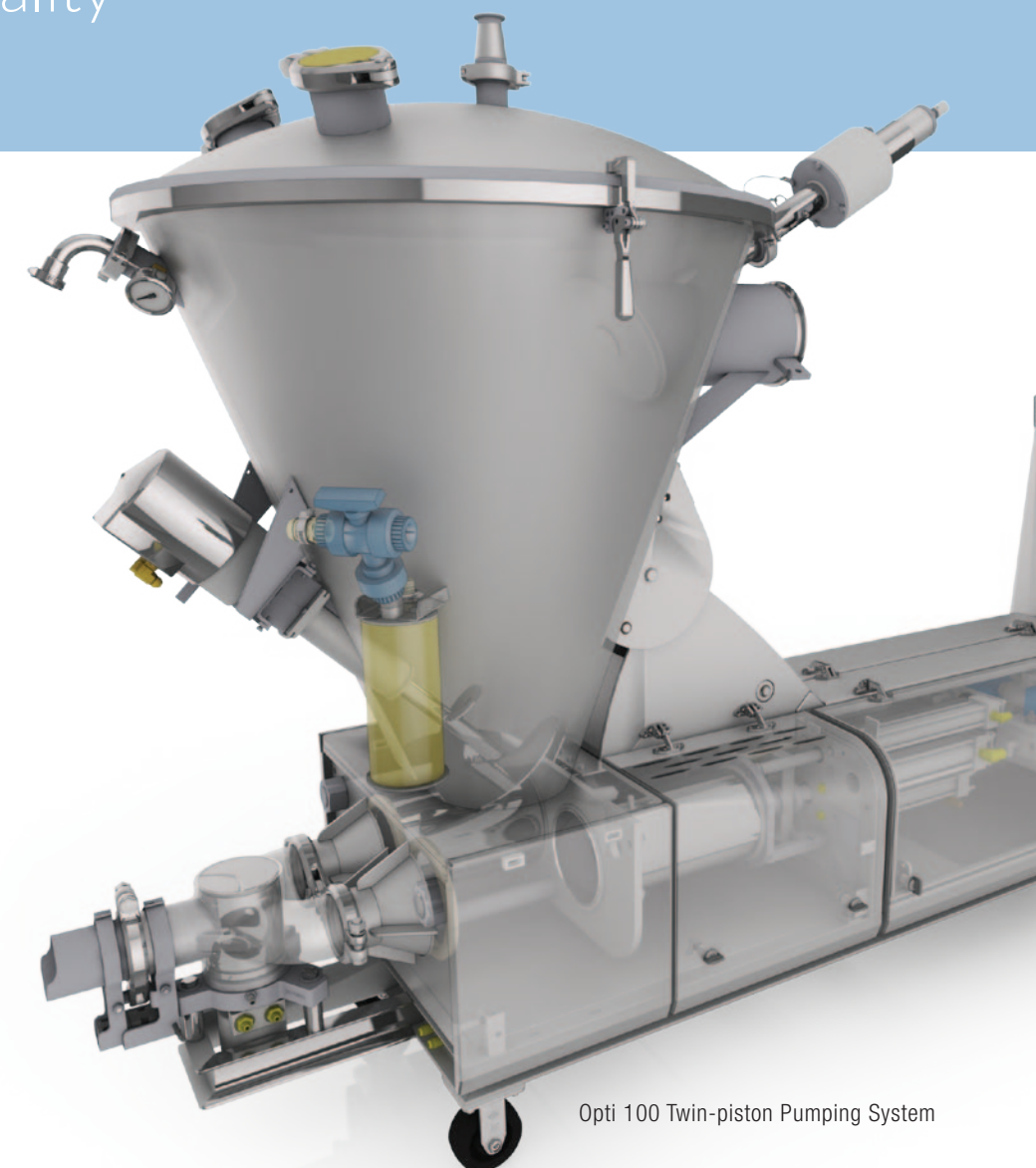
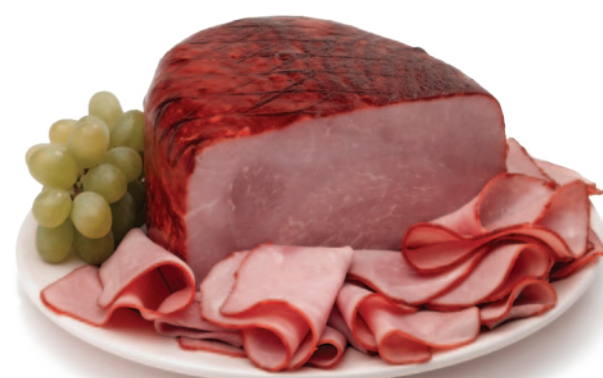




## VACUUM STUFFING & PUMPING SYSTEMS

Producers of High Quality  
Premium Products.

**Our Marlen vacuum stuffing and pumping equipment** features twin-piston pumps with a variety of hopper options designed to match application and product requirements. From whole muscle to sectioned, formed and emulsified meat and poultry products to sliced peaches, diced tomatoes, and lobster filled ravioli, our twin-piston design allows for the gentlest handling to maintain product integrity while achieving high volume output.



Opti 100 Twin-piston Pumping System

### Marlen Extrusion Systems

Our OPTI-Xtrude is specifically designed for the extrusion of viscous, shear-sensitive corn masa and potato-based snack foods. Featuring a twin-piston pumping system, its zero-slip and low-shear operation make our OPTI-Xtrude a leader for continuous pumping.



### OPTI Series Vacuum Stuffing & Pumping Systems

With maximum of 34,000 lb. (15,422 kg) capacities, our OPTI Series vacuum stuffers and pumps come in a variety of models and pumping pressures for small-, mid- and industrial-sized, high speed applications. Available accessories include transducer portioning systems, depositors, inline grinding and forming systems, volumetric portioners, open hoppers, vacuumizing combo hoppers, load assist hoppers, auger hoppers and more.

DEVELOPER OF  
INNOVATIVE  
SOLUTIONS





## THERMAL PROCESSING SOLUTIONS

Smart Balance Precision for  
Process Repeatability.

**The key to thermal processing** is repeatability, optimal product uniformity and processing efficiency. Our custom thermal and chilling solutions are designed around the product, process and facility. Featuring the most robust sanitary construction and most efficient mechanical design, our fans, ducts, air plenum and alternating dampers work together to enhance airflow, resulting in consistent processing conditions for precise repeatable results.



Food Processing Oven

### Industrial Dehydrators for Jerky and Pet Treats

Custom designed industrial dehydrators for pet treats feature increased air velocity over the surface of the product, resulting in more uniform process conditions. Rapid moisture removal promotes faster drying cycles.

### Food Processing Ovens

Our food processing ovens, cookers, and smokehouses are custom designed to provide a more uniform product with smart balance precision for process repeatability day after day. With full control of the “breakpoint”, weight, appearance and internal temperature are maintained which is essential for a repeatable process and quality, uniform product.

### Blast Chill Cells

Our chillers feature a continuous chill process, allowing maximum heat reduction at a uniform rate, resulting in faster chill times, higher yields, and greater product uniformity while achieving maximum energy savings. Custom chilling recipes allow the product to aspirate naturally, giving up a precise amount of moisture and no more. This recipe not only brings about rapid stabilization but does so with optimum uniformity – no “hot spots”, no errant crusting.

OPTIMAL  
PRODUCT  
UNIFORMITY.  
DAY AFTER DAY.



## CONTINUOUS THERMAL SOLUTIONS

Premium Searing, Roasting  
and Bar Marking.

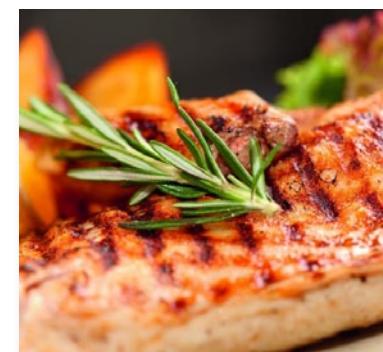
**Our Afoheat thermal processing** offering consists of gas powered infrared and direct flame technologies for grilling, roasting, searing and bar marking meat and poultry, fish, vegetables and baked goods. We add value through our capabilities that enhance the appearance, aroma or taste of value-added food products with our broad set of continuous thermal technologies.



Afosearer™ Direct Flame Technology

### Gas Powered Direct Flame Technology

Our gas powered direct flame technology is the key for perfect flame searing and grilling of high quality food products. Afoheat's energy efficient pre-mix burner system guarantees the lowest gas consumption while offering a number of multifunctional settings such as adjustable conveyor speed, conveyor height, burner power and temperature.



### Gas Powered Infrared Technology

Utilizing infrared gas powered technology, our roasting and grilling equipment is custom made to suit the product and capacity requirements. Our infrared radiation is complemented by classic convective heat which results in ideal and uniform heat transfer.



Afo grill™ Infrared Technology



### Bar Marking Technology

The Afomarker™ applies natural grill marks to any product without damaging the product's surface. Whether you're processing cooked, chilled or frozen food, the Afomarker is known for consistent bar markings.

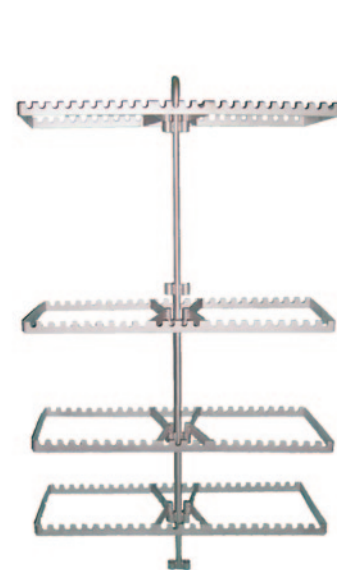
PROCESS  
PARTNERS –  
TRUSTED BY  
THE WORLD'S  
LEADING FOOD  
BRANDS



**With over 50 years of experience** designing and manufacturing a great variety of sanitary stainless steel products for handling and transferring in-process food products, Marlen is the choice for dependable and long-lasting plant logistics components. All our solutions are custom engineered to safeguard yields and protect product integrity, and we offer complimentary design services, if you have special requirements.

### Ask us about:

- Loading and suction hoppers
- Belt conveyors with optional juice-savers
- Portable and stationary screw conveyors
- Self-feeding silo conveyors
- Dumpers and cart lifters to meet any need
- Operator and sanitation platforms
- Custom sanitary floor drains
- Bacon trees
- Custom product racks and screens
- Individual ham molds
- Ham press tower racks
- Long-life trolley wheels
- Custom vats and Euro style dump buggies



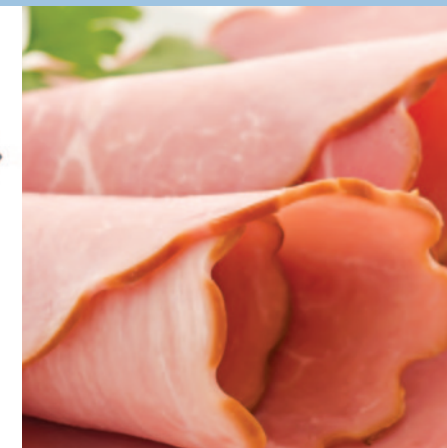
Bacon Trees



Custom Racks



Custom Floor Drains



Trolley Wheels



Platforms



Ham Molds



Vat Combo Dumpers



Belt Conveyors

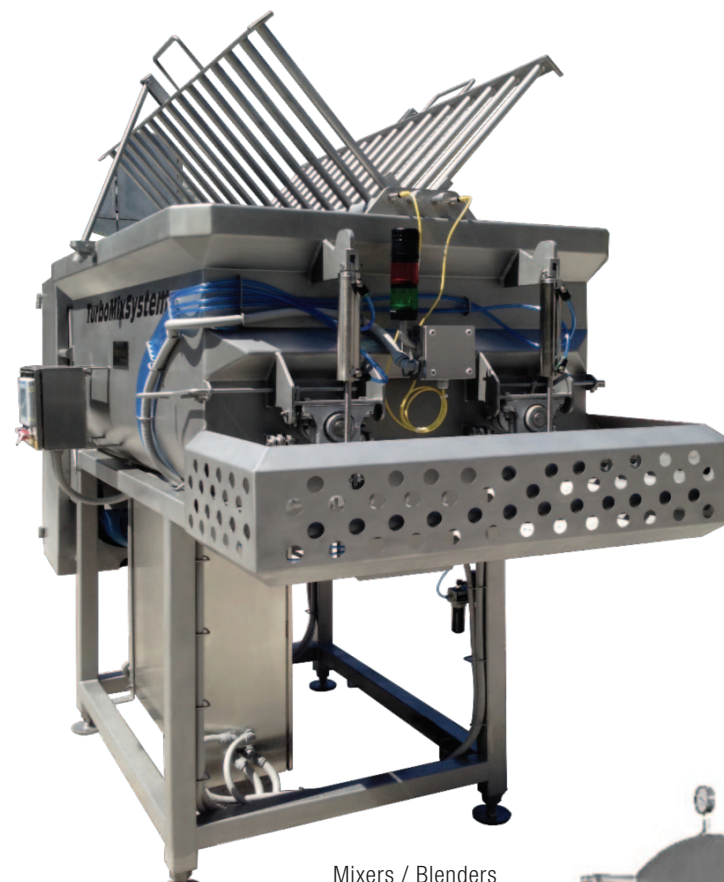


Suction Hoppers

BUILDER OF  
LONG-TERM,  
PRODUCTIVE  
RELATIONSHIPS.



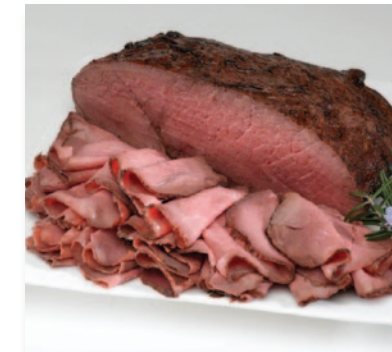
**Our custom stainless steel food processing solutions** are built for industrial food processing environments and custom designed around the product applications and the facility. Our teams of expert engineers and process partners have been trusted by the world's leading food brands for nearly 40 years.



Mixers / Blenders  
(with or without vacuum)



Paddle Agitators  
(ribbon agitators available as an option)



Transfer Pump Systems

**The Turbo Ham System** delivers maximum mechanical impact for rapid protein extraction while safeguarding product integrity, thus ensuring consistently high yields with premium product appearance. Massaging arms are driven by variable speed drives, and the unique hopper design eliminates unwanted pinch points between agitators and the walls of the vessel.

Turbo Ham System Agitator  
(with no sharp edges)



Turbo Ham Systems

DESIGNERS  
OF HIGHLY  
ENGINEERED  
PROCESS  
EQUIPMENT.



## SIZE REDUCTION EQUIPMENT

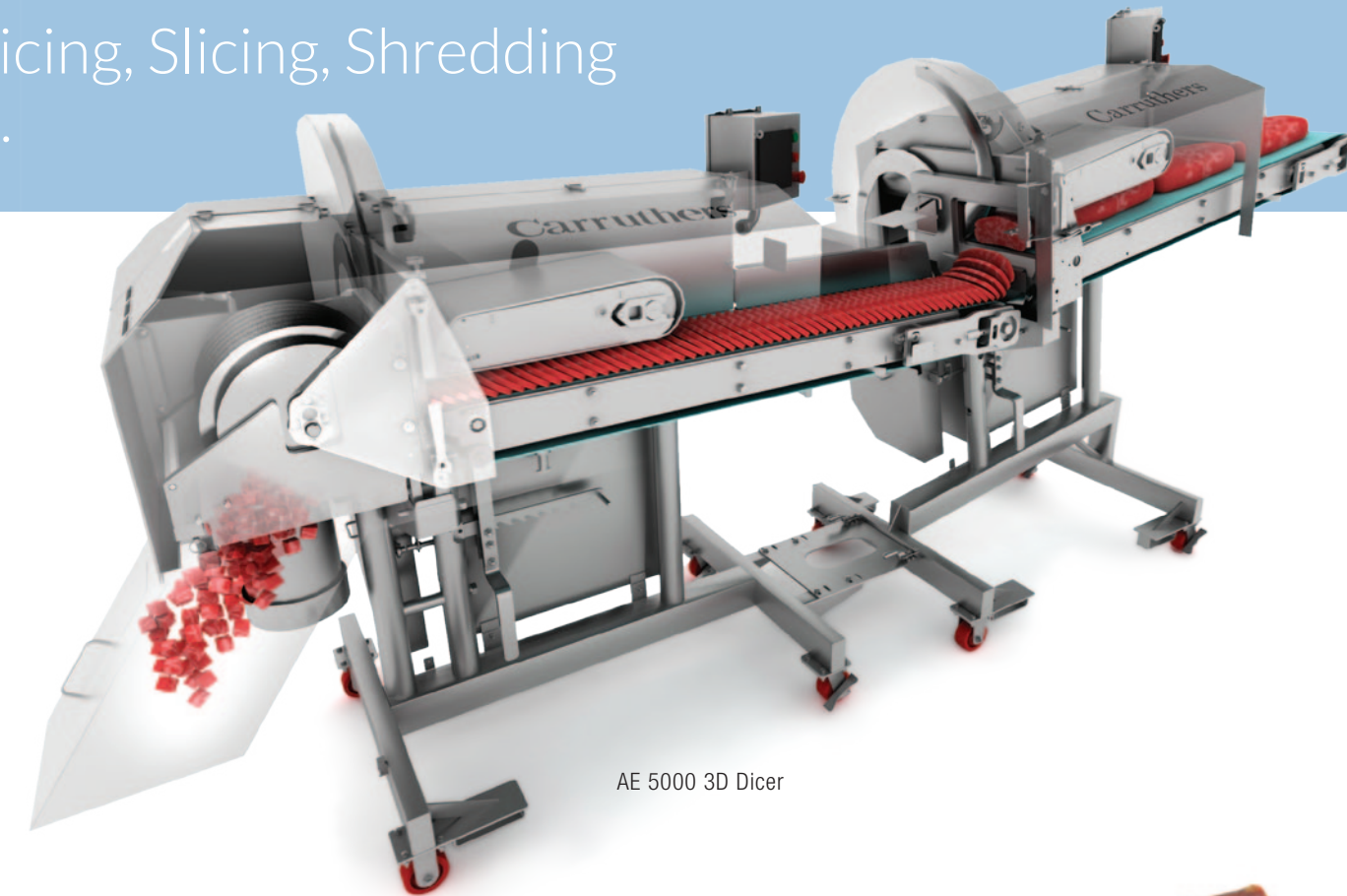
Quality Dicing, Slicing, Shredding and More.

**Industry leading size reduction equipment** includes Carruthers slicers, dicers, shredders, strip cutters, and Marlen jet knives. Continuous flow solutions for fresh or cooked product allow our customers to take control of their processing with less handling, improved hygiene, and reduced labor costs.



### High Volume Shredding Equipment

Our innovative and uniquely designed auto-shredder is a continuous flow machine with throughput exceeding 2,000 pounds (907 kg) per hour without the expense of intensive manual labor. This is our solution for a consistent “hand pulled” look for beef, pork or poultry. Tabletop models are available for smaller batches.



AE 5000 3D Dicer



### AdvantEdge AE 5000 Series Dicers/Slicers/Loggers/Strip Cutters

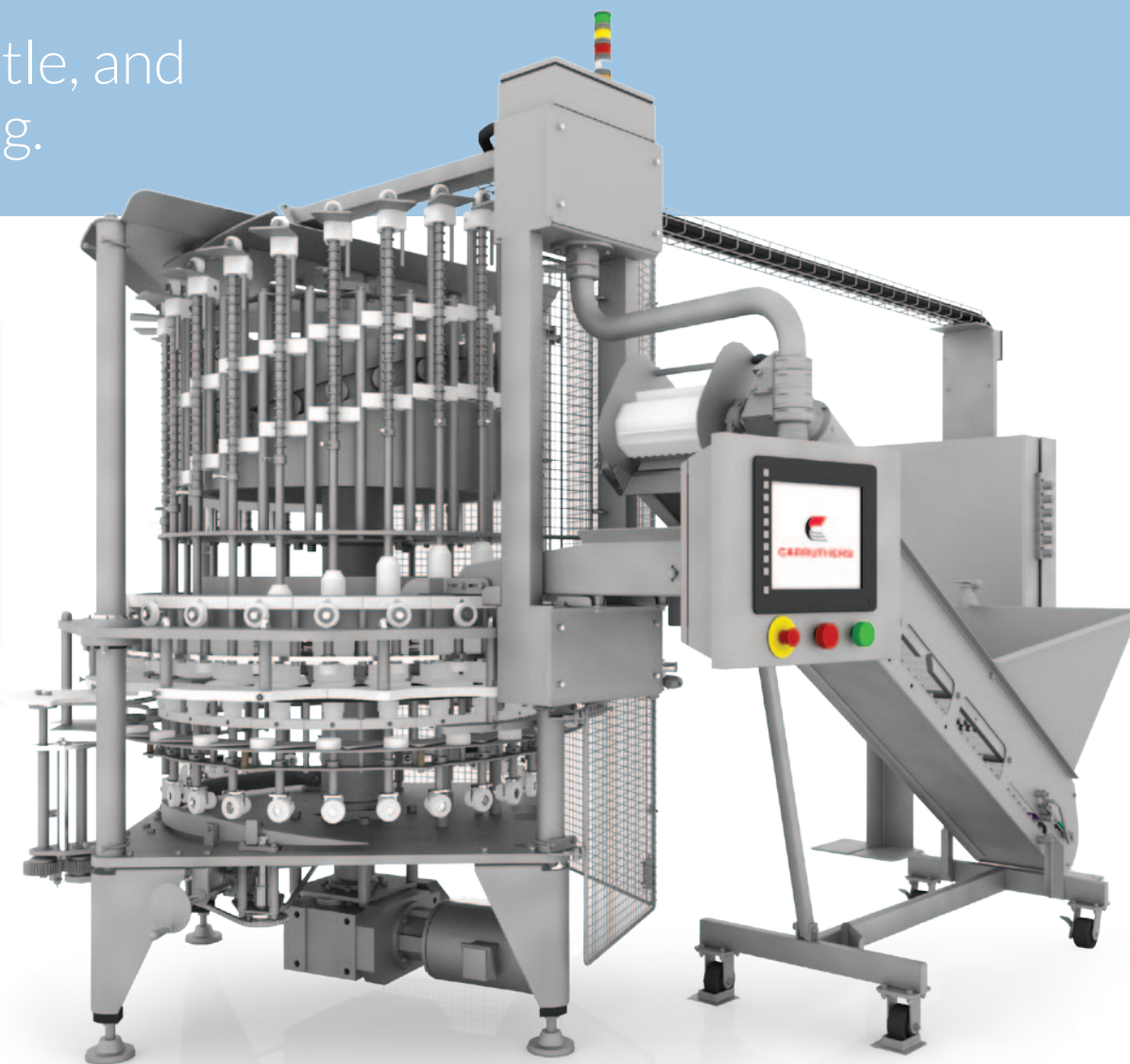
Our high volume one, two and three-dimensional AdvantEdge dicers/slicers provide complete versatility for dicing, slicing, cubing and strip cutting a variety of fresh or cooked meats, seafood, cheese and other products. All Carruthers AE 5000 models are designed for continuous flow processing while resulting in higher quality product, less handling, improved hygiene and reduced labor costs.

From consistent portions and maximum yields, our Carruthers AdvantEdge series produces optimum quality products and handles the toughest applications in today's food production environment.

DESIGNERS,  
MAKERS AND  
MAINTAINERS  
OF HIGHLY  
ENGINEERED  
PROCESS  
EQUIPMENT.



**Our volumetric filling equipment** is designed for meats and other dry solid products. We have a variety of fillers in many portioning configurations to suit a multitude of packaging line needs.



High Speed Volumetric Filler

### Slide-Fill Portion Fillers

Carruthers' slide-fill basin technology enables the gathering of product pieces or random, irregular sized products for consistent portioning into a broad variety of container formats. Engineered for gentle handling, our slide-fill fillers preserve the product's integrity, resulting in excellent product appearance.

Designed to synchronize with low to high speed continuous packaging lines, our 1/4/6-PAK models are capable of filling entrée and ready meal portions. From trays, bowls, cans, jars and cups to thermoformed packages and vertical pre-made pouches or bags, Carruthers slide-fill portion fillers are designed for single, multi-lane and vertical formats and reach speeds up to 150 containers per minute.

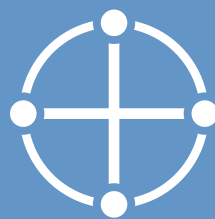
### High Speed Volumetric Fillers

Carruthers' high speed rotary filling machines use innovative volumetric filling technology to solve hard-to-fill product challenges. Our rotary models are designed to fill solids such as meat, poultry, seafood, rice, pasta, vegetables and more.

Capable of filling cans, jars, and cups, our high-speed PAK fillers reach speeds up to 600 cans per minute with fill weights up to 1-lb. per portion. Carruthers fillers accurately portion product at very high volumes – products that are often referred to as "hand fill only".

PROVIDER  
OF THE BEST  
PRODUCTS,  
SOLUTIONS  
AND SERVICE  
QUALITY IN  
EVERY MARKET  
WE SERVE.





MARLEN CARE

Bringing Value to the Total Customer Experience.



MARLEN CARE

**MARLEN CARE** is our commitment to being there for the full lifecycle of your projects from conception through order fulfillment and then ongoing technical and operational support as long as you own our equipment.



Always On Duty. Unmatched Performance.

**Why sign up for MARLEN CARE PLUS?** Following routine maintenance schedules, keeping critical replacement parts on hand and providing operators and maintenance technicians with regular training results in maximum uptime of Marlen, Carruthers and Afoheat equipment. Marlen Care PLUS allows operations to leverage our trained and certified technical staff to perform deep diagnostics of their Marlen, Carruthers and Afoheat equipment utilizing our 1000-point audit process. During onsite visits at agreed-upon intervals, a Marlen Care representative conducts a review of spare parts inventories to ensure the plant has the optimal stock levels for **improved system reliability** and **peace of mind**.

## Maintenance and Operations Training for Best-in-Class Competence

Continuing education is a process we feel benefits both our Customer and Marlen. As plant personnel changes or updates to Marlen equipment are made, we believe it's important to ensure operations and maintenance staff is well-trained so that our customers can maximize their return on investment. **Therefore, we provide world-class complimentary equipment training monthly in the 4,000-square foot Solution Center, located at our headquarters in Riverside, Missouri.**



## OEM Genuine Replacement Parts

Marlen, Carruthers and Afoheat equipment is designed to provide many years of quality performance. To ensure the lowest total cost of ownership over the lifecycle of your equipment, our replacement parts programs optimize production and result in reduced downtime.

We maintain a comprehensive inventory of parts meeting exacting OEM specifications at our warehouse located just minutes from Kansas City International Airport to ensure fast and reliable availability of spare and wearing parts to all our customers. In addition, our factory-trained staff of field care technicians and application engineers are available 24/7 – 365 days per year – for emergency parts needs and shipments on rare occasions when things really go wrong.

EQUIPMENT THAT WORKS HARD.

PEOPLE THAT WORK HARDER.

## Benefits of Marlen Care PLUS

### ➤ Peace of mind.

Rest assured knowing that your Marlen, Carruthers or Afoheat equipment is consistently maintained for optimal performance and improved system reliability.

### ➤ Up to 50% decrease in downtime.

Results from our 1,000-point audit process and corrective action plans.

### ➤ Extension of plant staff.

Leverage our team's expertise.

### ➤ Decreases cost of replacement.

Prevents costly repairs and the need for standby equipment.

### ➤ "Right-sized" spare parts inventory, plus 5% parts discount.

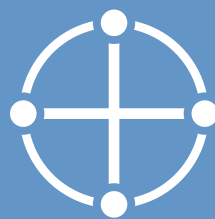
Better inventory at lower prices.

### ➤ Regular training.

Our commitment to training extends far beyond initial installation.







## SOLUTION CENTER

World Class Environment for Product Development and Testing.



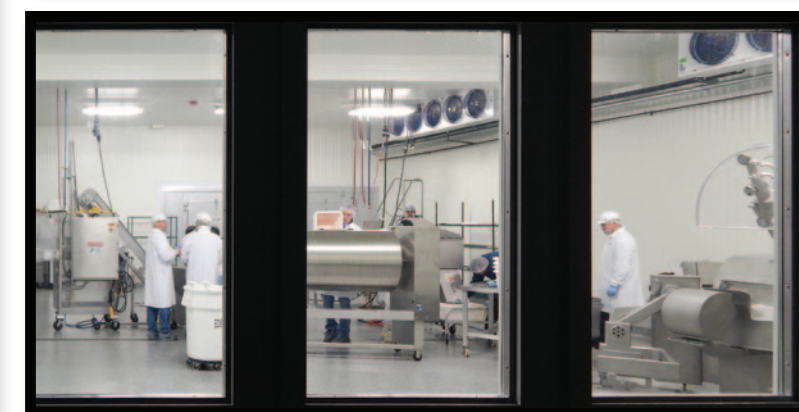
### World-Class Solution Center & Development Facility

**Designed for the convenience of our Customers,** our world-class 4,000-sq. ft. (371 sq. meters) Solution Center is centrally located at our headquarters in Riverside, Missouri, and serves as a perfect environment to test new products or processing methods without interfering with plant production.

Whether developing new products, wanting to speed time to market or gathering critical information to determine whether a new project should be undertaken, processors can lean on our highly experienced food processing technologists for their product testing efforts.

### Solution Center Benefits:

- Enables collaboration with Marlen application, product and process solution scientists and specialists to test new products or processing methods
- Serves as an off-site environment for equipment maintenance and operations training without interfering with plant production
- Facilitates multiple manufacturers consulting under one roof for remarkably improved processes



IT'S THE COMPANY  
BEHIND THE  
MACHINE THAT  
MAKES THE  
DIFFERENCE.

MARLEN CARE 



QUALITY. PERFORMANCE. INNOVATION.

