MariMatic[®]

fish

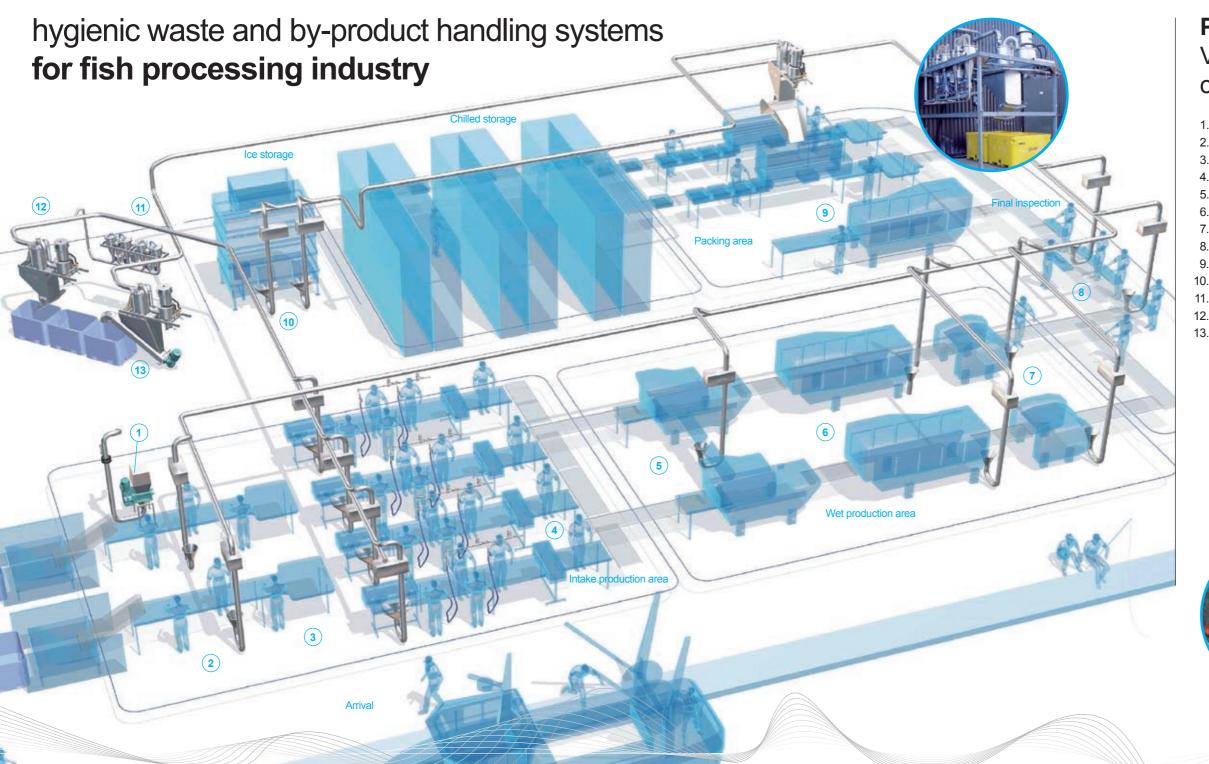






TNIFUN®





Possibilities for Taifun Vacuum Conveying Systems on Fish Processing Line

- 1. Shredder unit for suction point
- 2. Waste and by-products from sorting area
- Gut
- 4. Integrated guts removal units
- 5. Fish heads from heading machine
- 6. Fish bones from cutting / filleting machine
- 7. Fish skin from skinning machine
- 8. By-products from final inspection area
- 9. Machinery integrated to ice packing
- 10. Ice conveying from ice machine
- 11. Taifun machinery for integrated gut removal
- 12. Taifun machinery for double container
- 13. Taifun machinery with de-watering unit





TAIFUA®

co-operation in design

Our vacuum conveying system, which consists of funnels and piping, makes processing plants easier to design. Production facilities are easy to design as one-storey solution. Thanks to the overhead piping and small funnels, floor area is saved.

Hoppers are easy to install exactly where they are needed. No space needs to be reserved for storing and washing bins, containers and trays. Good ergonomics is easy to achieve.

excellent ergonomics

In Taifun's vacuum system the disposal funnels can be located where the work is carried out, reducing the need for operatives to lift or stretch out for anything. Hygiene is improved, as employees no longer have to push transport containers through the processing plant and wash them before returning them. Moreover, the noise level in the production area is lower than when using other methods.





profitable co-operation for a cleaner environment

Success requires new approaches. Co-operation with MariMatic, a vacuum technology professional, offers you many advantages.

MariMatic Oy has specialized in Taifun vacuum conveying technology since 1983, providing waste & by-product handling and conveying solutions for a wide range of businesses globally. Over 500 Vacuum Conveying Systems have been supplied for fish processing plants, abattoirs, poultry processing plants, vegetable processing plants, professional kitchens and other industries.



MariMatic[®] MariGroup

MariMatic Oy designs, manufactures and markets Taifun vacuum conveying and vacuum cleaning systems for industrial use, responding to requirements of the food industry and professional kitchens for handling and conveying different types of materials, ranging from waste and byproducts to final products.

MariMatic Oy P.O.Box 510 Pohjantähdentie 17 FI-01451 Vantaa, Finland Phone +358 207 508 510 Fax +358 207 508 511

MariMatic www.marimatic.com



TOIFUO®

Copyright © MariMatic Oy, Finland, whose property this documentation remains. No part thereof may be disclosed, copied, duplicated or in any other way made use of, except with the approval of Marimatic Oy, Finland.

The data published correspond, under reservation of all our rights, to the most recent information at the moment of publication and are subject to future modification. MariMatic receives the right to modify the construction and the execution of its products at any time. No rights can be derived from this publication.

Taifun is a registered trademark of MariMatic Oy.