Superior flattening and tenderizing

Platino Flattener



- Optimal product quality with unrivaled texture and bite
- Uniform portion thickness and shape
- Significantly reduced bounce back after flattening
- Minimal drip loss

Unique technology for unrivaled product quality

If you want to ensure tender products with even thickness, uniform presentation and better ability to absorb marinade, the Platino Flattener is the perfect solution.

This compact machine uses patented technology to gently flatten and tenderize portions of fresh boneless meat to perfection. It is durable, user-friendly, and easily adjusted to accommodate different product types and thicknesses.

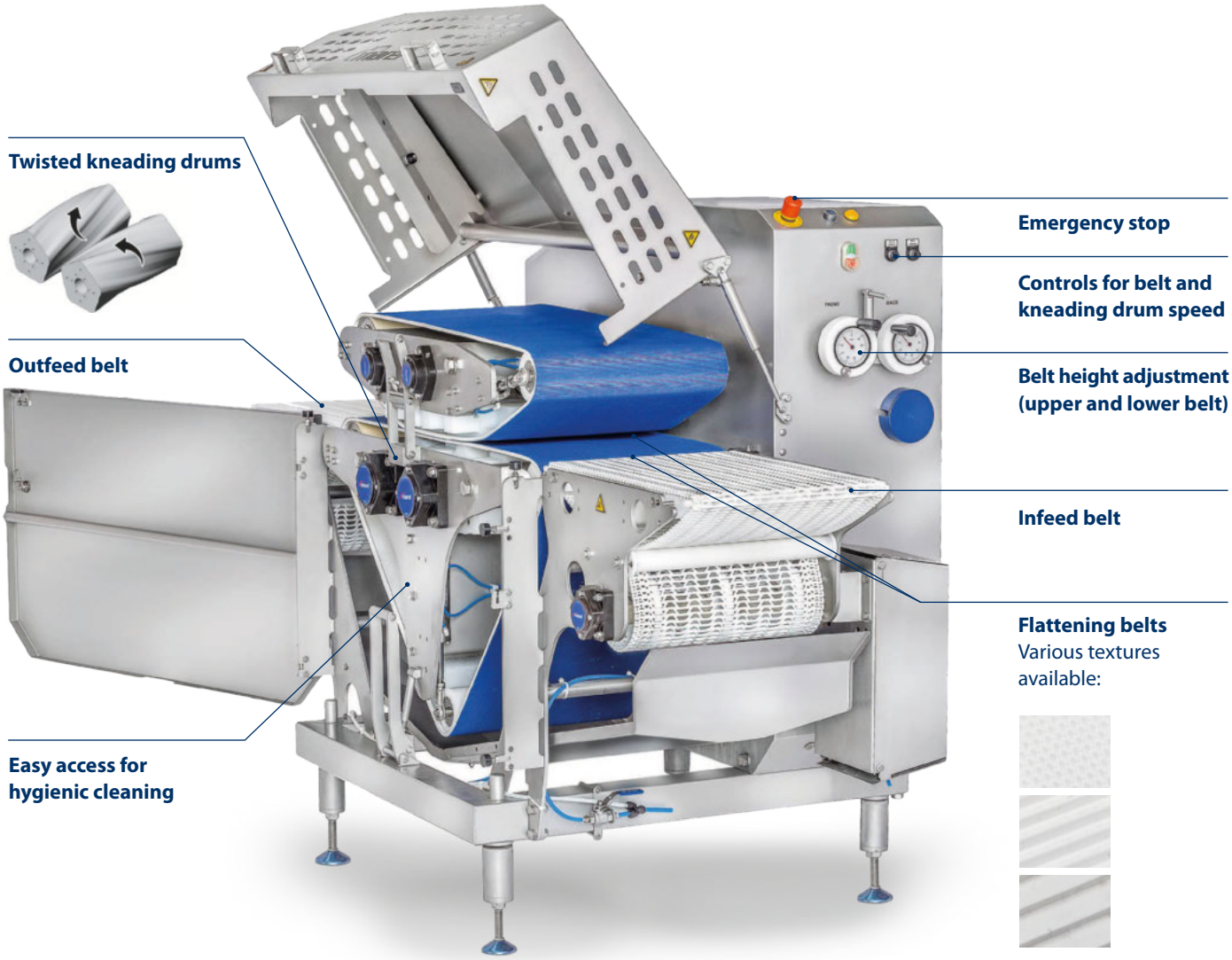


A highly flexible flattening

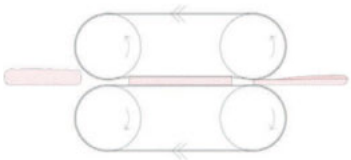
- 400 mm and 800 mm belt widths
- Three belt surfaces for product-specific coarseness
- Variable belt and drum speeds
- Stand-alone machine or integrated into a processing line

Increased marinade absorption

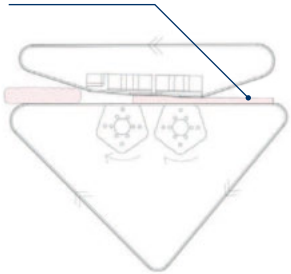
The Platino Flattner's unique methods break down the collagen and change the fiber structure of meat portions to allow extended access and activation of functional myosin proteins. This leaves the meat more pliable, which results in increased and faster brine and marinade absorption.



Traditional method



Platino method
Significantly less bounce back



Uniform shape and thickness

Twisted pentagon-shaped kneading drums use a patented flattening method to achieve superior flattening ratios. The special massaging effect works primarily by stretching instead of ripping and tearing muscle fibers. This ensures minimal bounce back and provides a more uniform presentation of end products.

Optimal texture and bite

The patented technology of the Platino Flattener uses significantly less pressure to flatten portions of meat. This preserves fiber structure resulting in unrivaled quality of bite, texture and taste. The unique method retains moisture to ensure minimal drip loss.

TRANSFORMING FOOD PROCESSING

marel

marel.com

ME277_EN_July_2021