

TAIFUN[®]
For Food Industry



Vacuum Conveying Solutions for
Pig Processing

MariMatic[®]
A MariCap Company

TAIFUN®

For Food Industry

Benefiting your business by

Improved logistics and profitability, lower processing costs

No more need to move waste and by-products through the production area in bins. No more load peaks, as the vacuum system feeds material in even batches, leaving the area free of accumulating waste and by-products.

Improved hygiene

The waste is instantly removed from working area immediately it is generated.

Prevents cross contamination

No cross contamination between clean and dirty area. High hygiene solutions available for edible products.

Advanced sorting possibilities

New business opportunities by turning waste into sellable by-products.

Excellent ergonomics and working safety

The disposal funnels can be located where the work is carried out, reducing the need for operatives to lift or stretch out for anything.

Handling even more demanding materials

Spinal cord and rest fat removal as well as skin conveying are also possibilities with the Taifun system, engineered to the last detail.

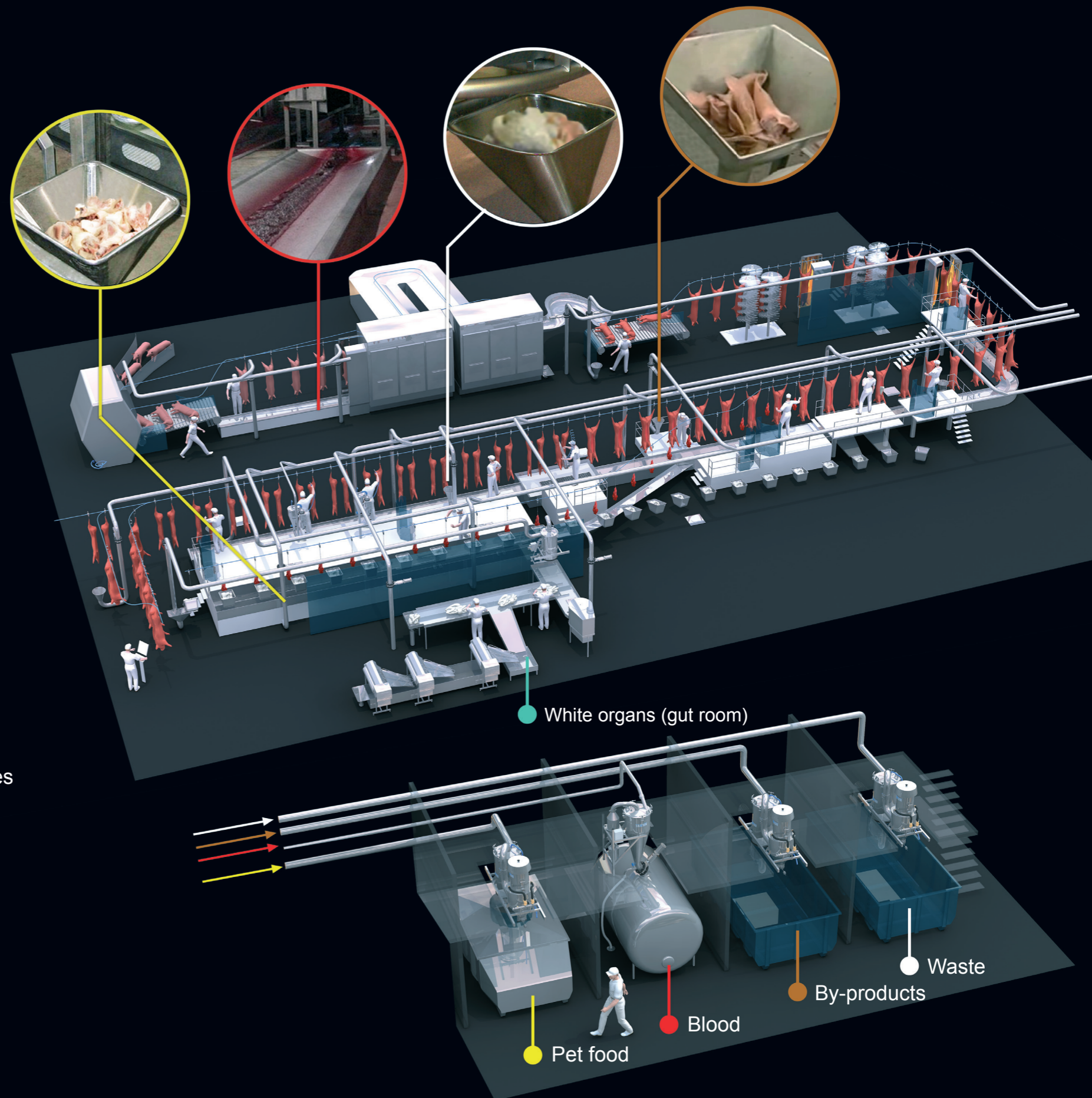
Easy processing line integration

In most cases can be installed without major changes to the current facilities.

The scalable solution for your needs

Build the needed solution from either one or more parts of the product range. I.e collecting and conveying blood from the bleeding area as well as fat removal system or just a fat conveying system.

Tell us your need and we will provide the appropriate solution.



“You name it, We do it”

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Main features

Ejectors

The ejector is compressed air driven, has no moving parts, is completely made of stainless steel, can withstand water, moisture and even solids, is easily cleanable and requires minimum maintenance. The energy usage of ejector driven systems is related to the amount of product and transport distance.

Spinal cord and rest fat systems

Spinal cord and rest fat systems can be provided as separate units or they can be integrated into the vacuum conveying system. These systems are equipped as standard with ejectors – this to avoid filters, water usage and maintenance.

Cleaning – rinsing system

An integrated self-cleaning automatic washing system further enhances operations and hygiene, and simplifies maintenance. The automatic washing system will be switched on after production. Warm water is fed into each suction point and funnel and then sucked through the pipeline to the separator. Additional detergent can be added either automatically or manually. Also the separator is rinsed with rotary washing nozzle. Washing balls can be sucked through the pipes for mechanical cleaning. For even higher demands of hygiene we have developed a High Hygienic CIP cleaning system.

Easy to extend

The flexible Taifun system can be extended with unlimited number of suction points.



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Profitable co-operation



Over 25 years of experience

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 650 Vacuum Conveying Systems have been supplied for fish processing plants, abattoirs, poultry processing plants, vegetable processing plants, professional kitchens and other industries.

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 by-products to final products.

MariMatic is a part of MariCap Group which develops, manufactures, markets, delivers and services customers in several industries.

