



Solutions for Meat, Fish, Vegetable
and Professional Kitchens

More Efficiency...



Enhanced production requirements are solved by good planning, using innovative solutions, all of which are offered by MariMatic Oy! We provide effective Taifun® vacuum conveying systems, which are based on investment in machinery and automation; the short ROI giving better profitability for years to come, and the efficiency and integrated production methods have the benefit of relatively fewer personnel needed to operate each production line.

...More Revenue

Improved profitability and lower processing costs

Free your production area from bins and say goodbye to waste and by-product load peaks.

Improved hygiene

The waste is immediately removed from the working area as it is generated.

Prevents cross contamination

No cross contamination between clean and dirty areas. 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 operators to lift or stretch to reach 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, Taifun can be installed without major changes to the current facilities.

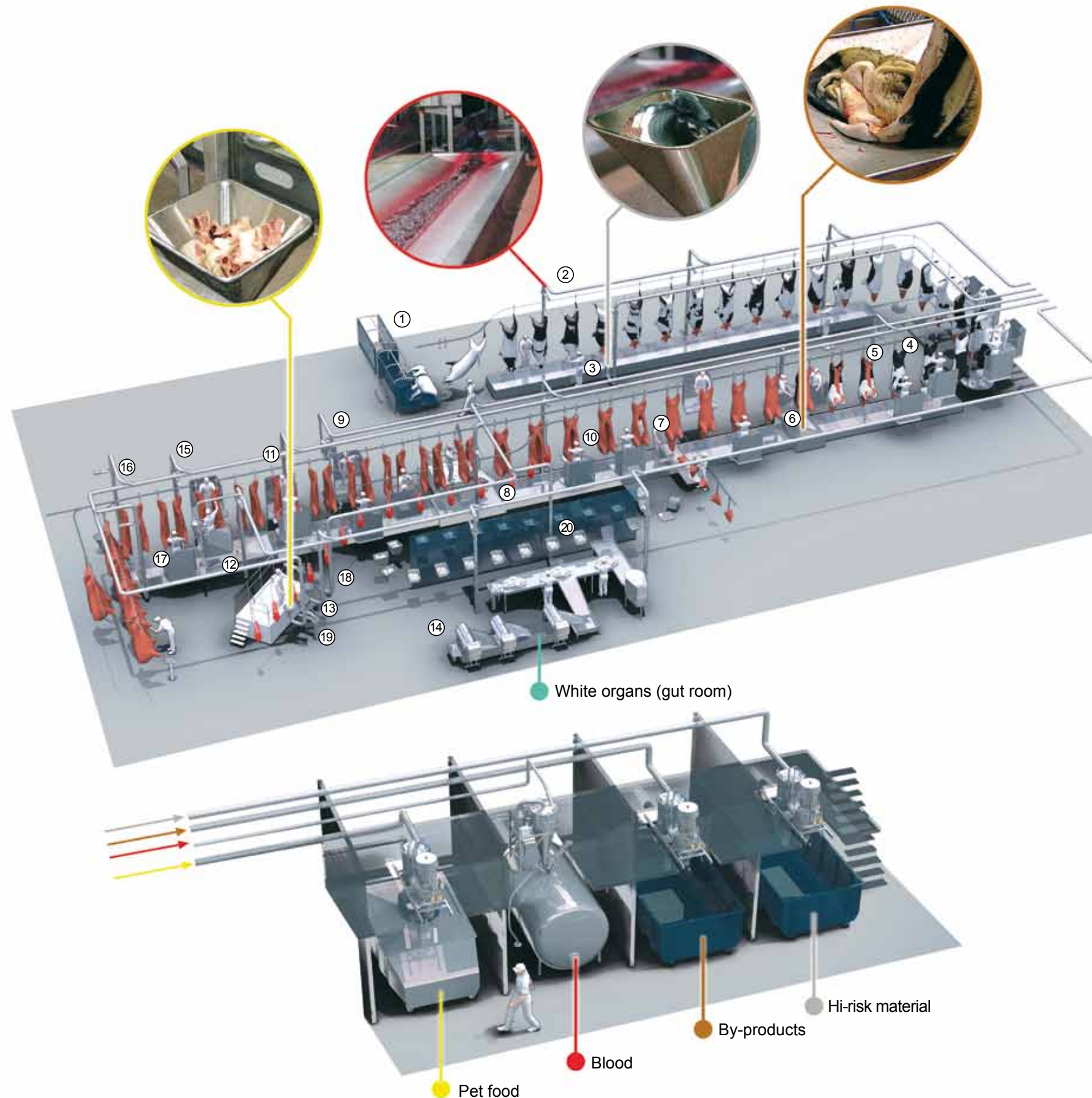
The scaleable solution for your needs

Build a new or retrofit your existing production facility from one or more of these solutions.

Packing waste

Food industry packing waste like various types of plastic materials can be conveyed using a combination of Taifun® and MetroTaifun® systems.

An example of a Taifun system



Taifun solutions are always built according to your specific needs

1. Central vacuum cleaning system for cleaning floors and machinery
2. Collection of blood from the bleeding area
3. Head masks (high risk)
4. Blood and trimmings from transfer area
5. Genitals and tail ends
6. Skin (separate system)
7. Blood from head removal (high risk)
8. Saw dust (high risk)
9. Spinal cord removal (high risk)
10. Trimmings from organ removals
11. Carcass fat
12. Restfat removal
13. Pluck fat from pluck sorting room
14. Gut fat from gut room
15. Trimmings and neck cleaning
16. Carcass trimming
17. Small trimmings from carcass inspection
18. Organ inspection to high risk offal
19. Organs to pet food from organ inspection
20. Intestines to high risk offal

MetroTaifun system for large scale systems: Case Tampere Vuores



Vuores is a joint district of Tampere and Lempäälä being currently developed on the borderline of Tampere and Lempäälä. By 2015 the district will be equipped with housing for more than 13,000 residents and facilities for 3,000 - 5,000 employees.

The MetroTaifun Automatic Waste Collection System was selected for Vuores since it consumes only 1/3 of the energy compared to conventional pneumatic waste collection solutions and 1/2 of the traditional garbage truck and container based collection method. When ready, the system will consist of about 400 waste inlets and 13 km of pipe work. The MetroTaifun automatic waste collection system has started to collect waste in the 2012.

The smaller pipe size also allows the system to be easily retrofitted into existing infrastructures.



Municipal waste is fed to the input and is sorted by fractions.



Municipal waste arrives at the waste collection station and is sorted for recycling for further use.

Taifun's Main Features

Machinery

Taifun® machinery is built completely from stainless steel and the units can be created as either a combination of an ejector and separator or vacuum pump and separator.

The vacuum is created with either an ejector or vacuum pump. The ejector is cost effective when the system has a low capacity; however, on the other hand the vacuum pump is more cost effective when there is a high capacity or a larger pipe diameter network is installed.

The ejector has the advantage of high-speed vacuum creation, ease of cleaning and low maintenance.

Cleaning

The standard Taifun® vacuum conveying system is equipped with an automatic rinsing system, which means that the funnels are automatically filled with water, and then the soiled water is sucked out of the suction point funnels through the pipeline to the separator, after which the separator is rinsed with a rotary washing nozzle.

For more demanding hygiene requirements, MariMatic Oy has designed a meticulously hygienic CIP (cleaning in place) system, which consists of a complete CIP unit with piping networks, suction points, washing ball feeders and a separator.

Conveying systems for long distances

Using the MetroTaifun® vacuum conveying system waste can be conveyed up to kilometers from the collection point.



MariMatic Oy, a member of MariGroup company, designs, manufactures and markets vacuum conveying and vacuum cleaning systems for industrial use, the food industry and professional kitchens for handling and conveying different types of materials, ranging from waste and by-products to final products.

Since specialising in vacuum conveying technology in 1983, MariMatic has supplied globally over 900 systems for fish processing plants, abattoirs, poultry processing plants, vegetable processing plants, professional kitchens and other industries.

Selected Taifun references

- Australia, Australian Country Choice
- Belgium, De Coster
- Brazil, Perdigao
- China, Xinsanwei
- Croatia, Vajda
- Denmark, Danish Crown Grindsted
- Denmark, Danish Crown Horsens
- Finland, Atria Oy
- Finland, HK Ruokatalo Oy
- France, Abattoir Fipso Aquitaine
- France, Defial
- France, Kermené S.A.
- France, La Stéphanoise D'Abattage
- France, SVA Gatine Viandes
- Germany, Düringer Fleischkontor
- Germany, Norddeutsche Fleischzentrale NFZ
- Germany, Pommersche Fleischwaren Anklam GmbH
- Germany, Premium Fleisch Ag
- Germany, Smd Duisburg
- Italy, Ghinzelli Marino S.p.A
- Japan, Sendai
- Japan, Shosak
- Netherlands, Dumeco
- Netherlands, Ekro
- Poland, Jaroslaw S.A.
- Poland, Lagrom Sp zo.o
- Poland, L-Meat
- Poland, Miesnego Olewnik
- Poland, Mroz Zaklady Przetworstwa
- Poland, Ostroda Morliny S.A.
- Poland, Polmeat
- Poland, Pozmeat
- Poland, Zaklady Miesne Krotoszyn
- Poland, Zaklady Miesne Miestar
- Poland, Zaklady Przetwórstwa Duda-Bis
- Romania, Agro-Invest
- Russian Federation, Belgrankorm
- Russian Federation, Korocha
- Scotland, Scotbeef Meat Packers
- Slovenia, MIR
- Slovenia, Sentjur
- Spain, Campofrio
- Spain, Escorxador De Sabadell
- Spain, Matadero Frigorifico Avinyo S.A.
- Spain, Productos Porcinos Secundarios
- Sweden, Skanek E.K.
- Switzerland, Micarna
- Switzerland, Sige
- UK, Bowes of Norfolk Ltd.
- UK, Cranswick Country Food
- UK, Geo Adams & Sons Ltd.
- UK, Woodhead Bros.