

Townsend Further Processing

Quite simply the best

TOWNSEND
FURTHER PROCESSING

marel



- Meat preparation
- Portioning
- Marinating
- Coating
- Heat treatment
- Sausage production

Quite simply the best



Further processing and...

Townsend Further Processing is nevertheless always on the lookout for improvements. It so happens that pioneering innovation has been Townsend Further Processing's most important motto for well over fifty years.

The complete solution

Townsend Further Processing concentrates on equipment for the further processing of white meat, red meat, fish, potatoes, vegetables as well as meat substitutes. Since 2008 Townsend Further Processing has been part of Marel, a combination of strengths allowing us to offer the best solutions for a large number of production processes in the food industry.



■ ...technological perfection

To choose Townsend Further Processing is to choose technological perfection. Townsend Further Processing knows the food processing industry better than anyone. The ability to produce without down-time is an absolute must as is the ability to react flexibly to changes.

A Townsend Further Processing production line is a perfectly working unit built up from unique modules. With consistent end products in mind, Townsend Further Processing develops equipment for optimal production speeds at low operational costs. The result is superior modular systems for long production runs and production systems for small batches and quick changes of product.

Focused on yield

The control of production processes is always simple and effective. Townsend Further Processing equipment is hi-tech in its simplicity, ideal for daily use by operatives in the food industry. In addition, the company's continuing commitment to energy savings, to the prevention of ingredient loss and to reductions in labour requirements contributes to best possible yields for you the customer.

Further processing and...

■ ...DemoCenter

To choose Townsend Further Processing is to choose a production method without problems. In its DemoCenter in Boxmeer, the Netherlands, Townsend Further Processing provides convincing proof of how both individual machines and complete product lines excel in performance. The DemoCenter is the beating heart of Townsend Further Processing, where you can see in practice how superbly well equipment of interest to you performs, turning out end products satisfying all your requirements. It is also the place where your production situation can be mimicked and new products and processes extensively tested.

Your production; our dedication

The DemoCenter is the kitchen where you can brainstorm production methods and end products and where training sessions are held for your staff. A team of technologists and technicians stands ready for you and will ensure that your end product is the starting point. A professional chef holds sway in the DemoCenter.

You are welcome but only by appointment, as discretion and unconditional trust are the basis of all cooperation where the DemoCenter has to get to grips with customers' proprietary information.



■ ...after sales

To choose Townsend Further Processing is to choose a reliable future. Townsend Further Processing remains closely involved with its customers at all times and thinks product processes and end products through with them. Townsend Further Processing can train your staff, offer tailored maintenance contracts, is available to you 24/7 through its expert helpdesk and can provide worldwide cover supported by technologists and service technicians.

Our back-up; your security

Our technologists will solve each production problem promptly either on site or in the Demo-Center. In short, Townsend Further Processing is always there for you. Townsend Further Processing also gives you the confidence that an investment will retain its value by incorporating innovative updates or retrofit sets into existing applications.



Further processing and...

■ ...innovation

To choose Townsend Further Processing is to make a conscious choice for innovative solutions. For Townsend Further Processing, Research and Development means listening to the market and reacting in good time to new developments, always knowing what our customers' wishes are and how production processes and end products can be improved. Active internationally, Townsend Further Processing keeps its eyes open, spots trends and developments and is always the first to apply innovative technology successfully.



Out in front

Research technologists from Townsend Further Processing are working continuously with scientific research institutes and customers on rheology, coating, heating and other technological processes. The powerful combination of pioneering innovation, high quality and superlative service is daily proof of Townsend Further Processing' position as a trend-setting manufacturer.



■ ...meat preparation

To choose Townsend Further Processing is to choose versatility and quality. Whether you need to cut, grind or mix or you would like to analyse the fat content of your meat mass, we have the exact equipment for your specific needs. If you are processing meat according to a particular recipe – with added ingredients, a certain temperature, a defined viscosity – we can supply the systems you require. From beginning to end, across an endless range of possibilities, our systems can prepare your meat mass in a hygienic, user-friendly, efficient and high quality manner.

Partnerships

We have partnerships with reliable meat preparation equipment suppliers, together with whom Townsend Further Processing can make it possible for you to prepare any meat mass in a way that suits your needs and specifications.



Further processing and...



■ ...portioning

To choose Townsend Further Processing is to choose a production process under control. Townsend Further Processing is an international player in a world of almost endlessly diverse food products. Townsend Further Processing equipment, such as the RevoPortioner which makes perfectly portioned products at low pressure, will portion white meat, red meat, vegetables, fish, potatoes or a combination of these ingredients either filled or unfilled.



Unbeaten in portioning

Efficient portioning equipment designed and built to the highest standards guarantees consistent end product quality and optimal non-stop production runs. Townsend Further Processing has also developed portioning equipment for small batches allowing quick product changes to be done cost-effectively. Townsend Further Processing technologists support customer portioning processes either on site or from the DemoCenter. They give expert advice on meat mass temperatures, filling pressures, filling times and recipes with the aim of achieving important product and production improvements for you the customer.



■ ...marinating

To choose Townsend Further Processing is to make a choice for profitable production benefits. Townsend Further Processing has reduced to an absolute minimum costly production time spent on marinating and adding herbs and spices. Using special marinating equipment to give important extra value to end products, Townsend Further Processing has developed a superior solution for marinating in-line.



Profit by innovation

There is no longer any need for extra product handling steps. This saves a lot of labour and reduces to a minimum the risk of bacterio-logical contamination. Marinating and seasoning using creative and innovative solutions from Townsend Further Processing brings the food processor revolutionary and profitable production benefits.



Further processing and...



■ ...coating

To choose Townsend Further Processing is to make a choice for the most attractive end products. Townsend Further Processing has a keen eye for both quality and appearance. Regardless of whether you choose to flour, batter or bread, whether you opt for Japanese crumb, tempura or milk wash, for a natural or formed product, Townsend Further Processing offers the best solution for an attractive and consistent end product. A special research team will look for the ideal solution, which it will translate into sophisticated technological practice. With technology such as the RotoCrumb, which breaks new ground, Townsend Further Processing makes the most diverse product coatings possible.



Excel in performance

Townsend Further Processing offers innovative solutions, which make full use of all our technological knowledge of adhesion, dosing, viscosity and temperature as well as marinating, seasoning and the combination of different applications. Townsend Further Processing will always be delighted to support you with this knowledge and experience, which we have translated into equipment, whose performance excels.



■ ...heat treatment

To choose Townsend Further Processing is to choose precise process control. Before an end product is packed or deep frozen, sophisticated heat treatment is its crowning glory. Townsend Further Processing has elevated the frying, steaming, cooking and grilling of end products for optimal added value into a real art form.



Further processing and...



Heat treatment custom made

Steaming, cooking and grilling take place in ovens such as the ModularOven with its patented separate environments, which form part of a unique, multiphase cooking concept. End products acquire their ideal color, temperature, crunchiness and taste in a continuous process. Sophisticated design with the possibility of controlling all technological parameters ensures the optimal management of dew point, dwell time, air circulation and temperature. This design and the parameters referred to above make for a constant evenly spread microclimate. In this way, each product undergoes exactly the same treatment resulting in uniform end products. Ovens with capacities from 500 to 6,000 kg/h are very energy efficient and are equipped with inbuilt cleaning systems. Townsend Further Processing also builds heat treatment systems for deep frying, which include the economical ValueFryer. Frying is a highly critical process, where attention must be paid to achieving an attractively colored, crunchy and perfectly coated end product.



■ ...sausage production

To choose Townsend Further Processing is to choose a sophisticated way of producing sausages. Whether sausage is fresh, cooked, smoked/cooked or dry, in a natural casing or in a casing made from alginate, collagen, cellulose or a hybrid material, Townsend Further Processing has the perfect solution for each type of sausage regardless of diameter or length.



The development of the linker for filling, linking and hanging collagen, cellulose and natural casing product was a groundbreaking step in sausage production in the 1960s. With the advent of its co-extrusion systems, Townsend Further Processing has brought about yet another revolution. Quality co-extrusion provides innovative developments in the production process giving significant labor and cost savings compared to conventional production methods.

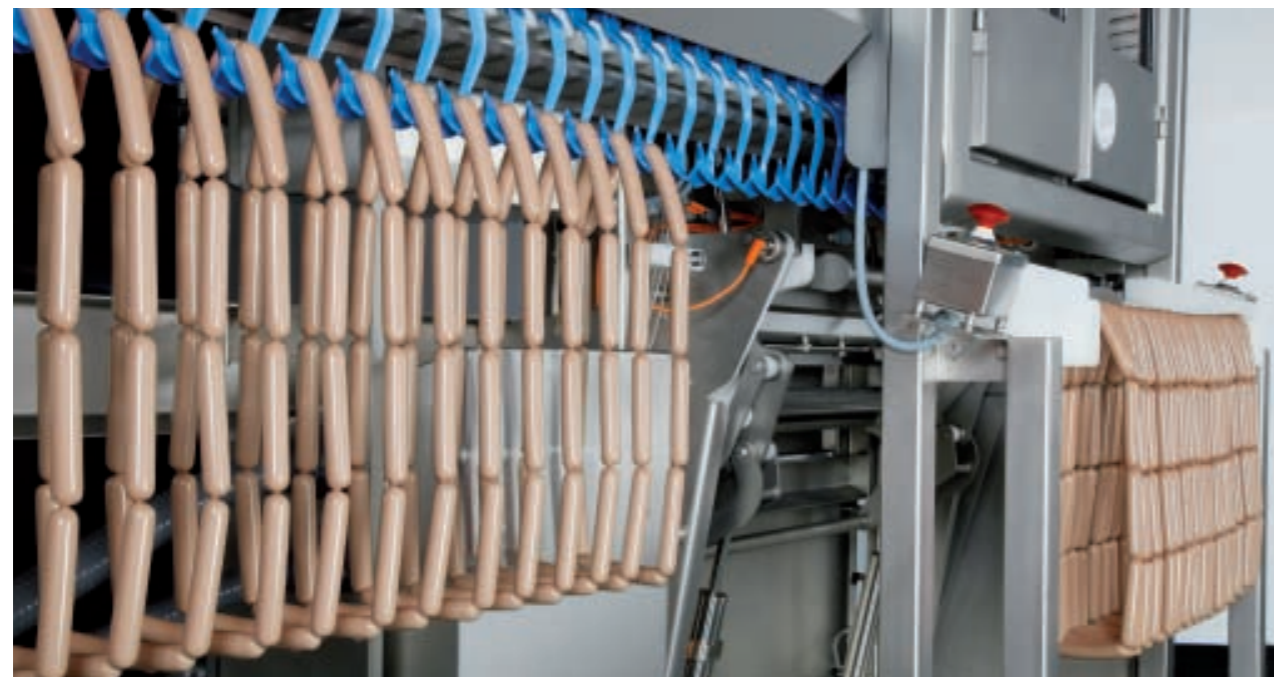


Further processing and...



The step to perfection

Townsend Further Processing offers the QX Co-extrusion and other automated co-extrusion systems that simultaneously extrude a continuous flow of meat batter and a thin outside layer of gel, making the casing as the sausage is produced. The technology enables use of all types of gels and has proven to be the least-cost method by which you can produce the best quality sausage. Food safety is optimal, as Townsend Further Processing' co-extrusion with Cook-in-Pack® technology produces a ready-to-eat sausage that is exempt from the Listeria rule. This technology also extends shelf life of ready-to-eat sausage by 60 days or more over conventional systems, so processors can eliminate the addition of antimicrobials to the meat formulation. With the ability to precisely manage the qualities of sausage such as bite, taste, colour, size and shape, Townsend Further Processing adds important value to your high-quality sausage products.



■ ...freezing

To choose Townsend Further Processing is to choose a variety of freezing solutions. In order to protect and preserve the quality and freshness of your product over a longer time, freezing can be an important step in your production process.

Lower freezing times – increased profitability

We provide a wide variety of freezing solutions using the latest advancements in freezing technology in order to meet your demands for higher quality end-products. Today, we offer freezers which range from upwards/downwards running Spiral Freezers to Superflow Easyclean Tunnel Freezers with impingement technology. Our continuous innovation in freezing technology has enabled us to constantly develop new space-saving, energy efficient and more importantly, cost-effective freezing concepts which allow you to focus on what matters the most – maximizing your profit potential.



■ ...batching

To choose Townsend Further Processing is to choose reliable batching. During the batching process, your finished products will be mixed and weighed into portions that can be packed into a wide variety of packaging.

Precise and flexible batching

The Multihead Weigher deals with all infeed, mixing and weighing requirements. It automatically portions and packs food products into virtually any kind of tray, thermo pack, bag, can, glass or box. The Multihead Weigher will gently create exact portions, after which they will be packed. The Multihead Weigher is suitable for an extremely wide range of products and is easy to operate and clean. Products are handled in a very hygienic environment. Cost savings are high with the Multihead Weigher due to its low giveaway and little need for maintenance.





Contact details

Townsend Further Processing

Design, manufacture, worldwide sales and service of further processing systems for portioning, marinating, coating, heat treatment and sausage-making for poultry, red meat, and fish.

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