

BETTER PORTIONING



INNOVATIONS MEAT PORTIONING AND REFINING.

TVI is a member of the MULTIVAC Group

Global presence - but also local to you

Since January 2017 TVI has been part of the MULTIVAC Group. With more than 80 subsidiaries we are represented on all continents. We provide comprehensive service and are always close to hand, and can therefore guarantee maximum availability for all our installed machines. More than 1,000 sales advisors and service technicians throughout the world use their know-how and experience to the benefit of our customers.

The high-tech systems from TVI represent a notable addition to MULTIVAC's packaging machines. The intelligent linking of the various units, which can be digitally networked to Industry 4.0 standards and controlled via one central operating unit, makes it possible to achieve a high level of efficiency and process reliability. All the components of a line are perfectly coordinated with each other.



Be persuaded yourself!



BEST PORTIONING QUALITY
HIGHEST LEVEL OF FLEXIBILITY
MAXIMUM YIELD
MINIMUM GIVE-AWAY
+ EFFICIENT OPERATING

= HIGHEST COST SAVING

TVI - A strong brand. From the very beginning.

Whether it is steaks, cutlets, roulades, chops, grill sticks or kebabs - customers throughout the world portion their meat efficiently, economically, hygienically and reliably with our powerful portioning solutions. In both the retail trade and catering. Day after day and without compromise.

We have specialised in meat portioning since our company was founded in 2004 - and we have become the leading manufacturer of meat portioning machines and complete portioning lines. Our wide product range comprises efficient and needs-based solutions for tempering, freezing, pressing, portioning and automating, as well as for winding grill sticks and producing kebab skewers. The high-tech TVI systems range from tempering of the initial product through to virtually every type of portioning, and from manual or automatic loading into trays with subsequent checking of weight and quality right up to transferring the finished portions to the packaging machine.

Our products and solutions have been proven countless times in practice, but they always remain innovative.

Today even more diverse opportunities than ever before are being opened up to us under the roof of the MULTIVAC Group. TVI's customers benefit from MULTIVAC's global Sales und Service network as well as from its comprehensive expertise in automation and packaging lines. Thanks to the „Better Processing“ strategy for the future, we are jointly heralding the start of a new era - one in which we can offer our customers even greater added value. From the systematic ongoing development of our product range right up to the integration of our high-quality portioning solutions in MULTIVAC packaging lines.







TEMPERING



T V I
BETTER PORTIONING

TEMPERING



TVI

*IDEAL TEMPERING -
ON A PALLET BASIS*



PTT 500-2000 multitemp

Thanks to the high-performance solutions from TVI, you can increase the efficiency and productivity of your company. Guaranteed.



Benefits

- Rapid tempering in E1/E2 euro containers on pallets
- Even temperature in all containers
- Ideal processing temperature with no drip loss
- Energy recovery

IMPRESSIVE TECHNOLOGY

- Even tempering of products in containers on pallets
- Rapid acceleration of chilling or warming processes
- Operating with circulating air; no separate chilling or warming source necessary
- Example: Tempering from approx. -18 to -2 °C within 10 to 14 h with minimal loss of juice (at room temperature of approx. 4 to 8 °C)

TEMPERING



← **PTT** multitemp
↓ Even temperature

↓ On pallets



TEMPERING



T V I

*EFFICIENT
PORTIONING THANKS
TO PERFECT
TEMPERING*



CBF 1000-2000 cyclefreeze

Thanks to TVI's innovative technology, your products are just what they should be after tempering - high-quality, fresh, tasty and above all perfectly portioned.



Benefits

- Ideal surface tempering and therefore highest quality, best yield and longest shelf life
- Energy-efficient compressor system
- Small footprint thanks to extremely compact construction
- Labour-saving freezing is possible

IMPRESSIVE TECHNOLOGY

- Quality: improved cutting quality, increased yield, optimum shape stability, very small loss of juice, less risk of colour change, no black bones (no CO₂ direct gas flushing)
- Longer shelf life for the end product
- Closed chill loop; therefore a fraction of the operating costs (compared to CO₂ tunnel or nitrogen)
- Homogeneous freezing thanks to optimum air circulation
- 'Pause mode' for even freezing in spite of brief line interruptions
- First-in/First-out
- Secure/accelerated chill chain
- No personnel required for freezing operation

TEMPERING



- ↓ **CBF 1000-2000** cyclefreeze
- ↓ Efficient and resource-saving



TEMPERING



T V I

PERFECT
CRUSTING FOR
EFFICIENT
PORTIONING



BBF 2200 multifreeze

Thanks to gentle freezing, the meat quality is retained. Due to its three product transport conveyors, the **BBF 2200** multifreeze is extremely compact and flexible.



Benefits

- Ideal surface tempering and therefore highest quality, yield and shelf life
- Energy-efficient compressor system
- Compact design (three product transport conveyors)
- Possible to supply various lines simultaneously
- Vaporiser unit can be fully cleaned, accessible from both sides

IMPRESSIVE TECHNOLOGY

- Quality: improved cutting quality, increased yield, optimum shape stability, very small loss of juice, less risk of colour change, no black bones (no CO₂ direct gas flushing)
- Longer shelf life for the end product
- Closed chill loop; therefore a fraction of the operating costs (compared to CO₂ tunnel or nitrogen)
- Homogeneous freezing thanks to optimum air circulation
- 'Pause mode' for even freezing in spite of brief line interruptions
- First-in/First-out
- Secure/accelerated chill chain
- Possible automatic delivery to portioning machine

TEMPERING



- ← **BBF 2200** multifreeze
- ↓ Small space requirement







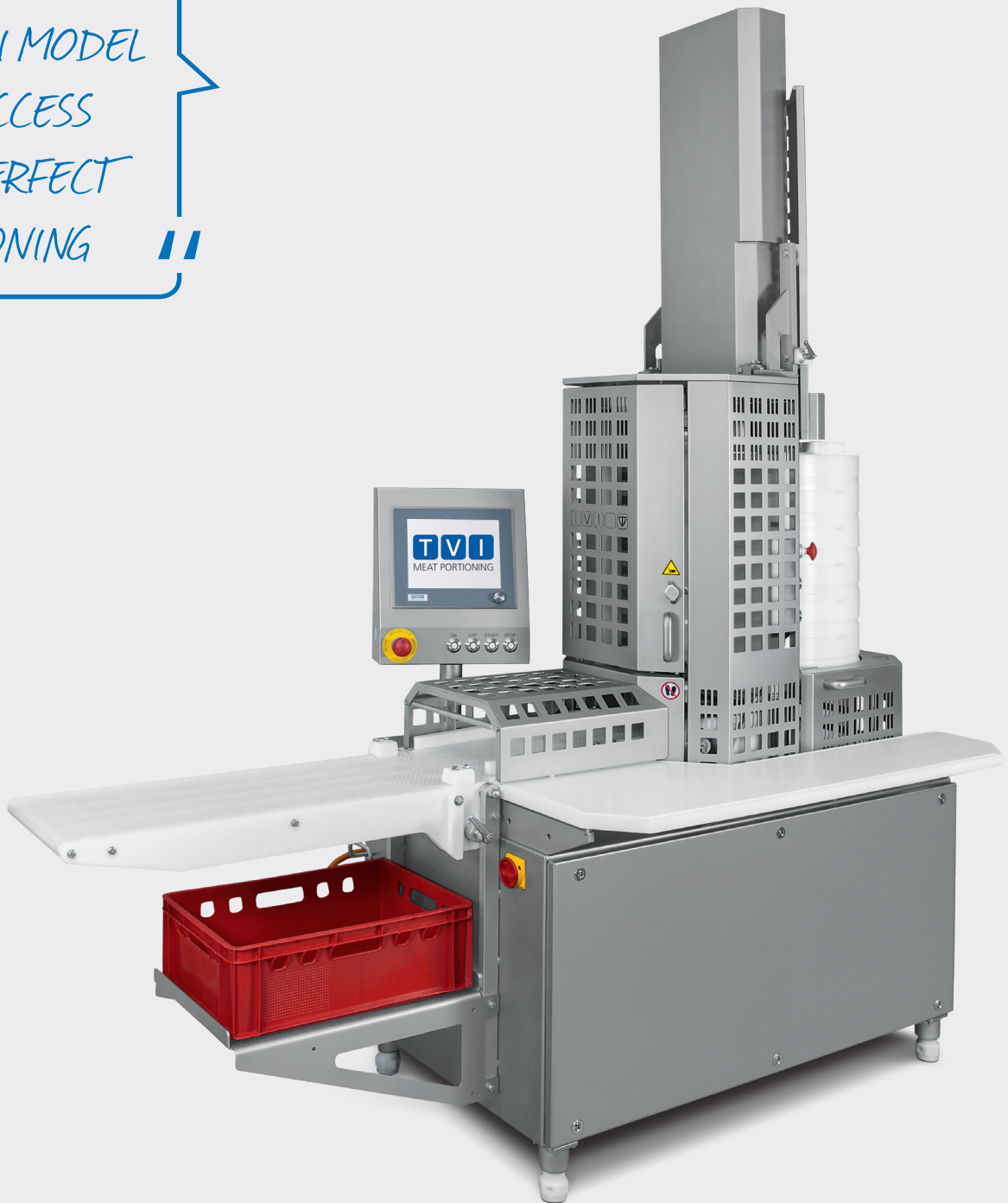
PORTIONING



T V I
BETTER PORTIONING



THE TVI MODEL
OF SUCCESS
FOR PERFECT
PORTIONING



GMS 520 singlecut

Despite its compact construction, our highly successful model sets the benchmark as regards quality, output, yield, precision and above all flexibility. The **GMS 520** singlecut is a multi-functional and highly flexible portioning system, which can also be automated thanks to its compartment and individual slice placement.



Benefits

- Portioning quality without compromise
- Maximum flexibility (meat with and without bone, diced or in strips)
- Optimum yield thanks to perfect forming
- Highest level of weight accuracy
- Small number of personnel required thanks to automatic single slice placement or shingling
- Perfect support for downstream processes

IMPRESSIVE TECHNOLOGY

- Highest level of cutting quality (with and without bone) due to optimum 'shear cutting'
- Parallel cutting guides and end-stop plate (parallel chops)
- Flexibility (possible applications for the machine): with and without bone, diced, strips, butterfly cut
- Slice thickness from 2 to 50 mm
- Different placement variations
- Precise weight portioning, optimised for trim
- Forming and cutting in one process
- High level of visual quality thanks to even forming
- Very simple operation with intuitive menu guidance
- Rapid product change without tools
- Line compatibility (line linking with modular TVI solutions)
- Line communication with other TVI equipment (e.g. checkweigher etc.)



← **GMS 520** singlecut

↓ Ideal yield

↓ Automatic placement





/// HIGHEST LEVEL OF
FLEXIBILITY AND
ACCURACY COMBINED
WITH SINGLE SLICE
PLACEMENT - SHINGLING ///



GMS 1600 multicut

Thanks to its flexible three-dimensional forming, this universal high-output portioning system enables users to achieve the highest level of portioning quality for product with and without bone. From pork fillets to beef topside and from carpaccio to grilling meat, all products can be portioned.



Benefits

- Portioning quality without compromise
- Highest level of flexibility with and without bone
- Optimum yield thanks to 3D forming
- Maximum weight accuracy
- Ideal forming due to 3D forming system
- Support for downstream processes thanks to automatic single slice placement or shingling
- Minimum personnel required
- Infeed and downstream processes can be automated

IMPRESSIVE TECHNOLOGY

- Flexible, three-dimensional forming
- Highest level of cutting quality (with and without bone) due to optimum shear cutting
- Parallel cutting guides and end-stop plate (parallel chops)
- Flexibility (possible applications for the machine): with and without bone, butterfly cut
- Slice thickness from 2 mm
- Different placement variations
- Precise weight portioning, optimised for trim
- Various cutting requirements accommodated (weight, thickness and yield)
- Very simple operation with intuitive menu guidance
- Rapid product change

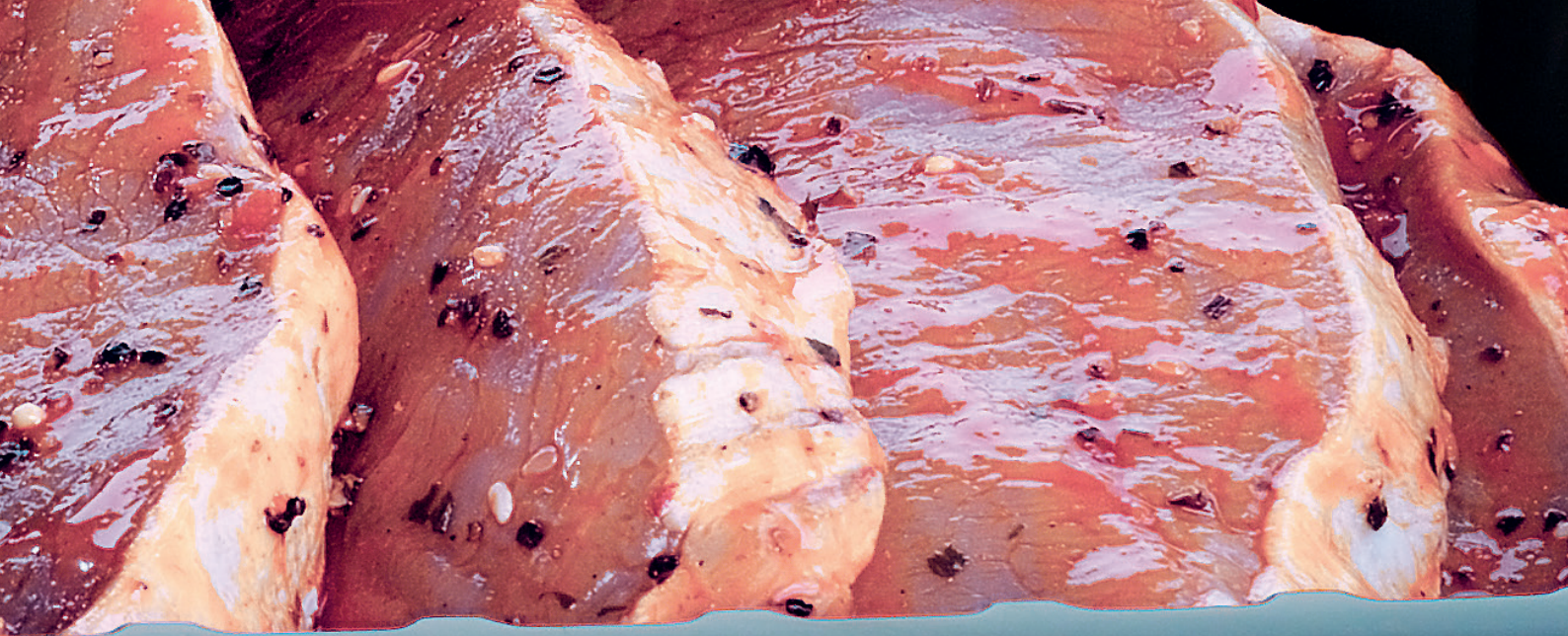


← **GMS 1600** multicut
↓ Ideal forming

↓ Optimum yield







LOADING



T V I
BETTER PORTIONING



EVERY MEAT PRODUCT
WITH PRECISE WEIGHT
CONTROL IN EVERY
TRAY



FPS 500 multitray

The **FPS 500** multitray production line with its precise weight control is ideal for the manual or automatic loading of slices or other pieces of fresh meat into trays, and it is a high-performance system composed of perfectly coordinated individual modules.



Benefits

- 100% fixed-weight packs
- Controlled, minimum give-away
- Enormous flexibility for a wide range of products
- High degree of automation
- Maximum product hygiene
- Modular construction, can be individually extended
- Simple operation, minimum use of personnel

IMPRESSIVE TECHNOLOGY

- Highly flexible loading line for portions in trays
- Different tray sizes and orientation possible
- Automatic loading of simple products (shingled, without bone, diced)
- Manual loading with low level of personnel for demanding products (e.g. product with bone, grading product)
- Quick change without tools for tray formats and tray orientation

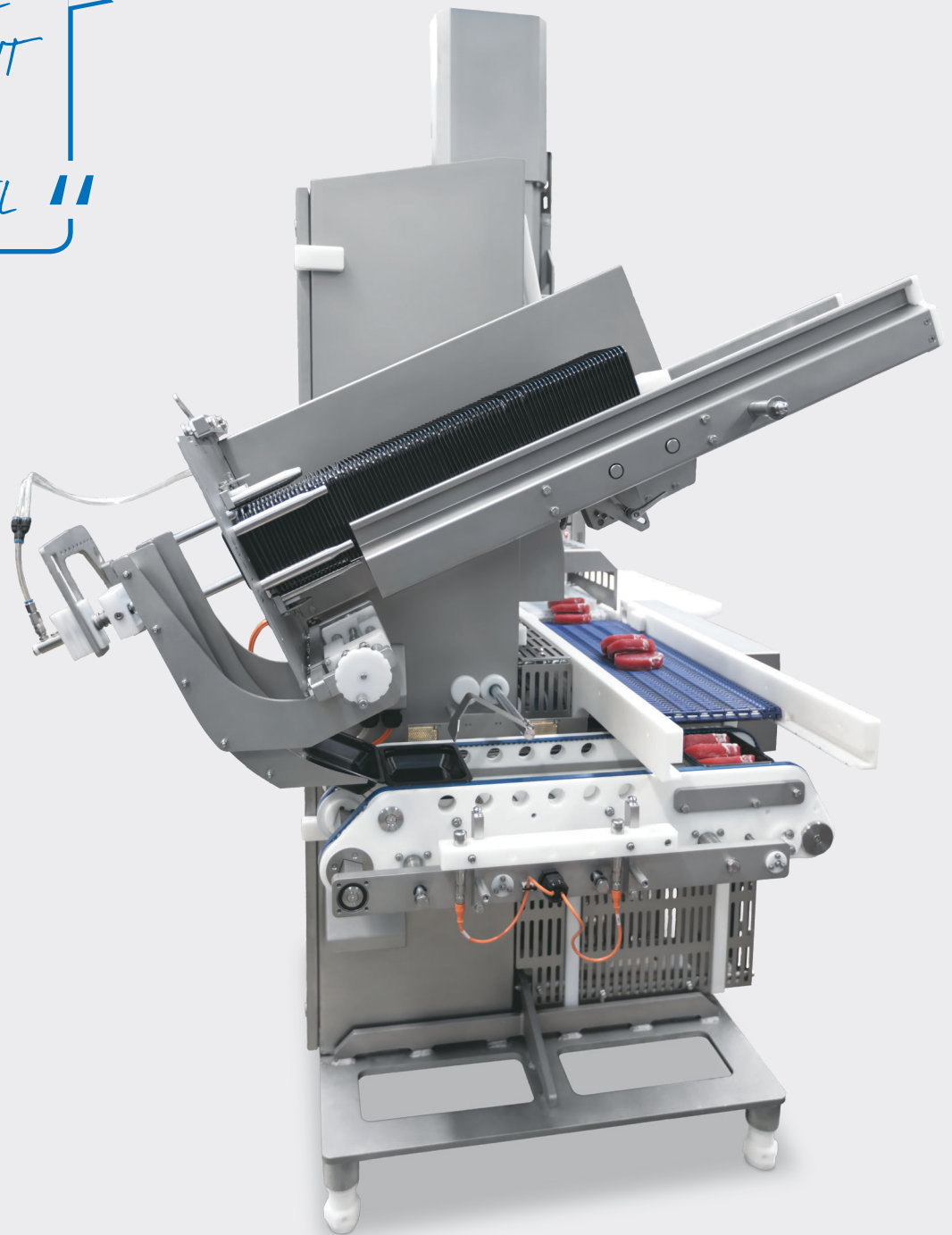


LOADING



T V I

/// HIGHEST LEVEL
OF LINE OUTPUT
AT LOWEST
STAFFING LEVEL ///



AIR 520 flexload

The **AIR 520** flexload production line with its precise weight control is ideal for the manual or automatic loading of slices or other pieces of fresh meat into trays, and it is a high-performance system composed of perfectly coordinated individual modules.



Benefits

- Maximum productivity
- Highest level of product hygiene
- Simple operation
- Very flexible for a wide range of products
- Small space requirement

IMPRESSIVE TECHNOLOGY

- Fully automatic, flexible loading of portions in various tray sizes and orientation
- High output per operator
- Up to three GMS 520/AIR 520 modular portioning units can be combined
- Small space requirement
- Good product hygiene
- Rapid change without tools of tray formats and tray orientation

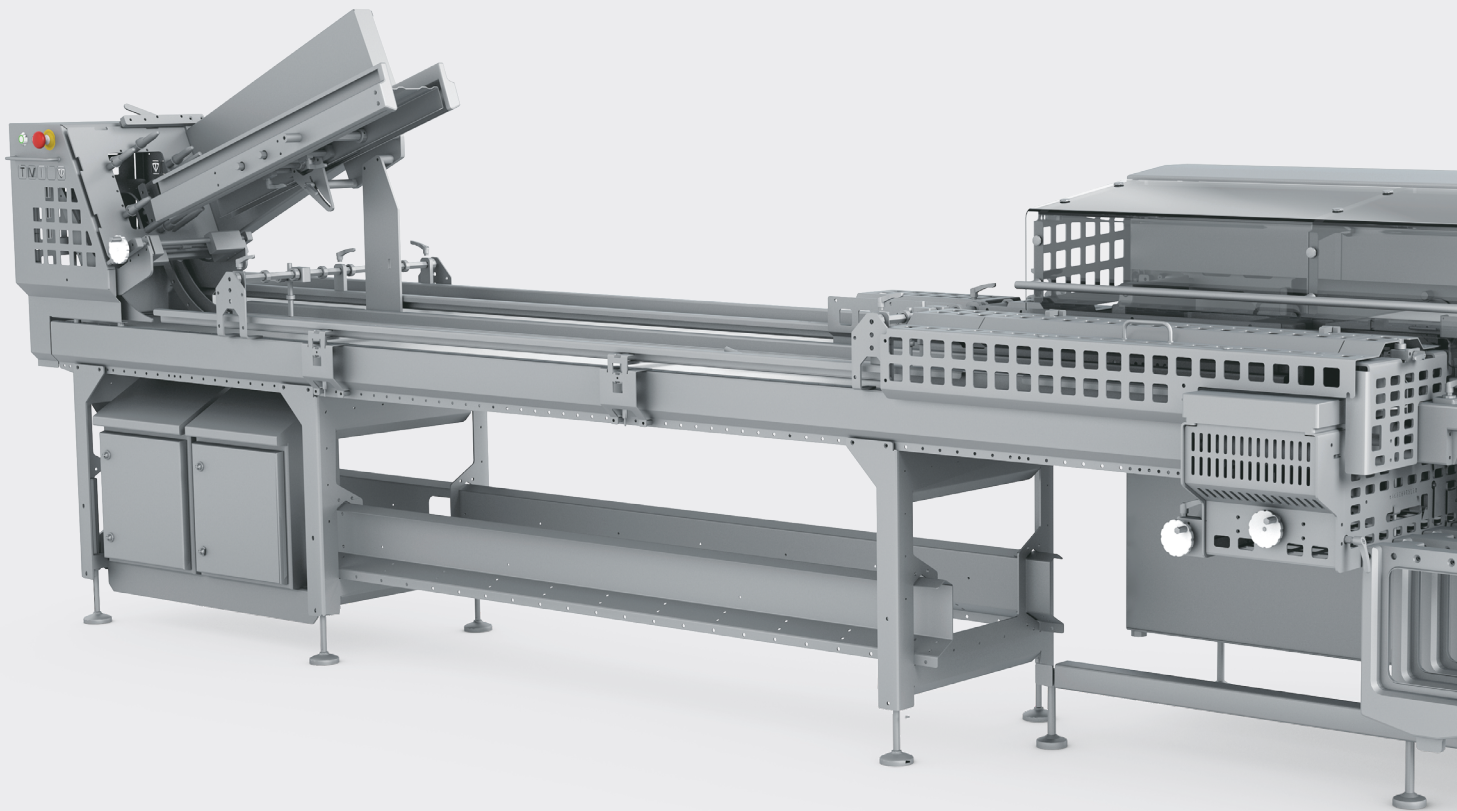


← **AIR 520 flexload**
↓ Highest level of product hygiene



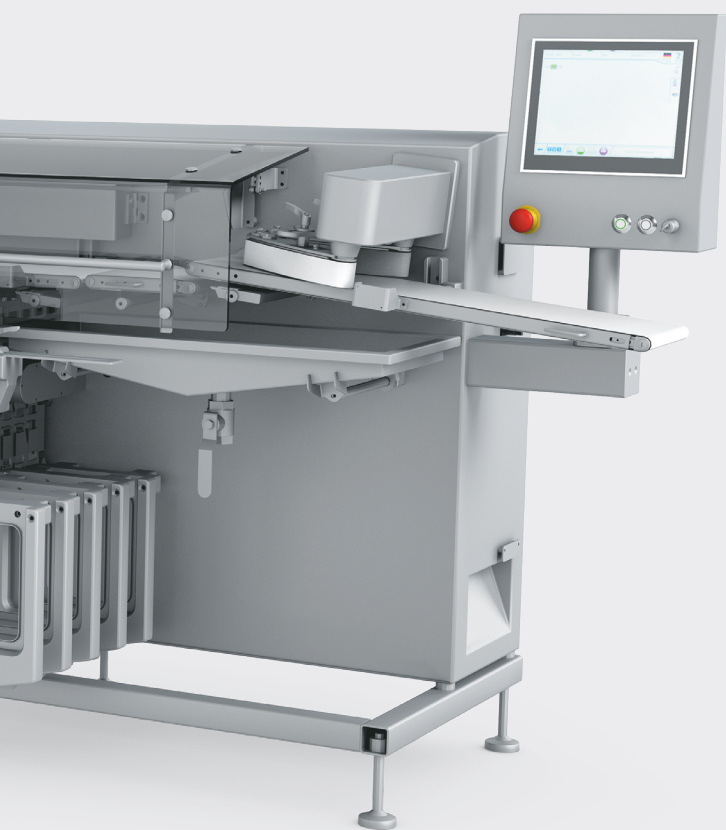


*MARINATED PRODUCTS,
CLEAN, HYGIENIC AND
EFFICIENT....
SIMPLY PERFECT!*



AIS 520 autoload

The **AIS 520** autoloader from TVI. It stacks or shingles marinated or non-marinated slices and then places these into the trays without dripping thanks to a patented, movable loading system.



Benefits

- Contamination-free shingling and loading of marinated slices into trays
- No sealing faults thanks to uncontaminated sealing flanges
- Excellent loading quality
- Maximum flexibility thanks to easy and quick format change
- Highest level of productivity and hygiene
- Simple operation
- Shingling of marinated single slices
- Integrated TDS 300 multitray denester

IMPRESSIVE TECHNOLOGY

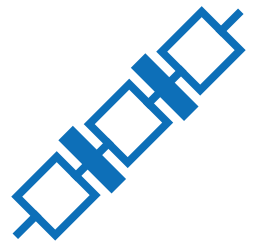
- Fully automatic, flexible loading of marinated and not marinated portions in various tray sizes and orientation
- Shingling of marinated single slices
- No sealing faults thanks to uncontaminated sealing flanges
- Perfect product hygiene
- High output per operator
- Rapid change without tools of tray formats and tray orientation







SPECIAL APPLICATIONS

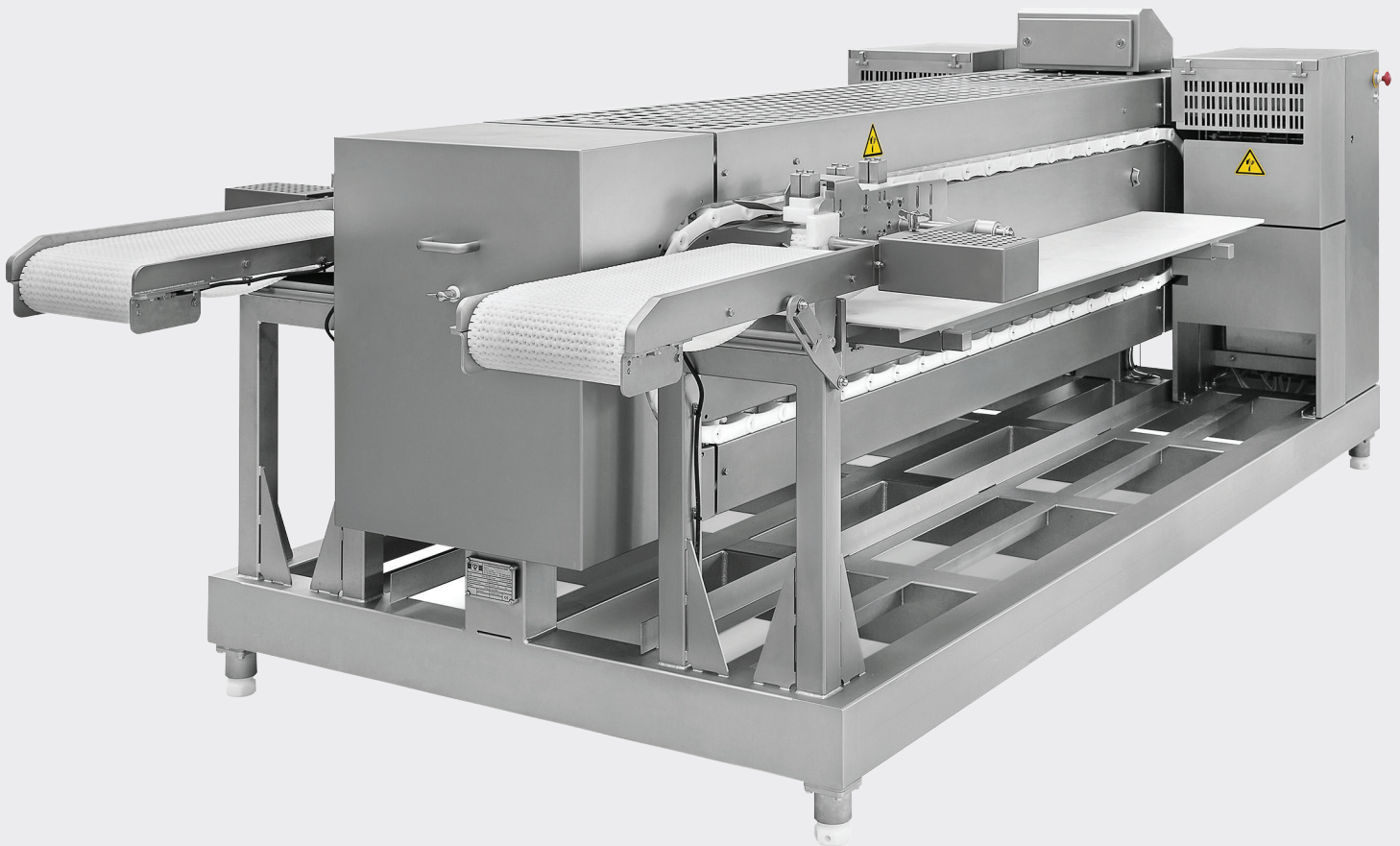


T V I
BETTER PORTIONING





" THE
EFFICIENT
ROUTE TO
GRILL STICKS "



GFW 3600 multitorch

The **GFW 3600** multitorch from TVI is unique in the market. This highly efficient system was specially developed for winding grill sticks, which are so popular particularly in the summer. It offers TVI customers a big competitive advantage over other market players, and it has the following features.



Benefits

- High level of grill stick quality
- Automated process
- Output of up to 3,600 - 4,200 grill sticks per hour
- 50 to 70 percent less personnel required
- High output rate per employee
- Low level of work involved, simple training
- The meat only has to be placed on the stick, everything else is done automatically by the machine
- 60 to 70 percent less space requirement

IMPRESSIVE TECHNOLOGY

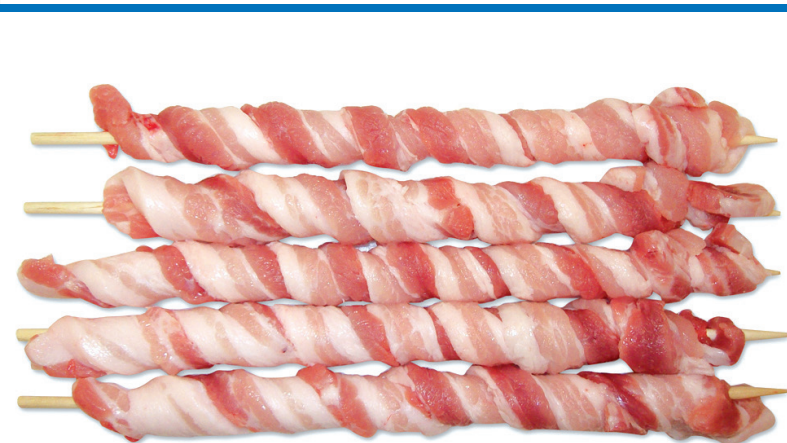
- Very high level of personnel efficiency due to reduction in manual work
- Simplification of the manual processes; this means simple training of new staff
- Consistent grill stick quality
- Flexibility in skewer length
- High level of productivity thanks to full automation of part-processes (skewer separation and transport, winding and placement)
- Modular integration in TVI line systems is possible

GRILL STICKS



← **GFW 3600** multitorch
↓ 3.600 - 4.200 grill sticks per hour

↓ Highest grill quality





THE PERFECT
SOLUTION FOR
YOUR KEBAB
PRODUCTION



ASR 300 multipick

TVI's innovative **ASR 300** multipick skewer robot offers pure diversity. From diced meat, which can be cut with a TVI portioning system, right up to vegetables, mini sausages, fruit or cheese. This highly efficient system was specially designed to produce a wide range of skewered kebabs, and it represents the highest level of flexibility and output.



Benefits

- Optimum product quality
- Enormous saving in personnel costs
- High production output
- Quick training of staff
- Simple operation
- Small space requirement

IMPRESSIVE TECHNOLOGY

- Consistent quality of skewer appearance, looks hand-made
- Wide range of products, recipes and components is possible (meat, fruit, vegetables, shrimps, meatballs, sausages etc.)
- Flexible skewer lengths and shapes (e.g. round or flag skewers)
- Simplification of the manual processes; this means simple training of new staff
- Very high level of personnel efficiency due to reduction in manual work
- High level of productivity thanks to full automation of part-processes
- Modular integration in TVI line systems is possible
- Fully automatic loading possible with suitable tray sizes







TECHNICAL SERVICE



T V I
BETTER PORTIONING



*FOR A LONG LIFESPAN
AND MAXIMUM
PRODUCTIVITY FOR ALL
YOUR TVI SOLUTIONS.*

Upgrades

We are constantly perfecting our existing solutions and continue to develop them further. You can bring many of your existing machines and lines up to state-of-the-art through upgrades - and ensure that your competitiveness in the market is maintained.

Online-Diagnose

Benefit from our customer-friendly remote service. This enables us to detect faults at an early stage and eliminate them very quickly. This ensures that your TVI solutions have a high level of availability. And also maximum reliability.

Training and optimisation

We would be pleased to offer you training courses, which are perfectly tailored to your machines and requirements - either in our factory or with you on site. The benefits? Convenient and informative as well as increasing productivity.

TECHNICAL SERVICE

Life-cycle servicing -

for a long lifespan and maximum productivity for all your TVI solutions.

Without restrictions.

Highest level of productivity

Maximum lifespan

Minimal downtime



Accessories

Thanks to our many years of project experience, we can match our optional accessories perfectly to your individual requirements. Reliable and proven.

Replacement machines

You don't want the servicing to adversely affect your production? We can of course offer you a replacement machine during the servicing. This means that your production remains in action without interruption.

TECHNICAL
SERVICE

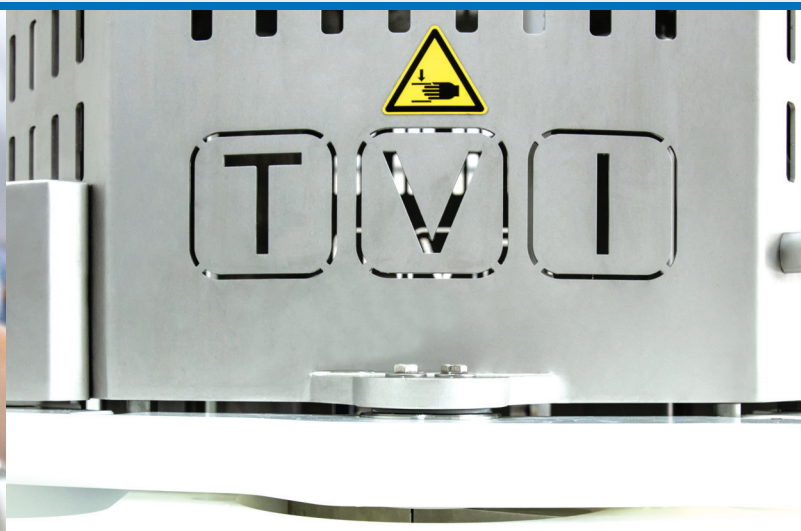


Preventative maintenance

Minimise downtime and machine stoppages - our servicing packages are tailored perfectly to your machines.

Spare parts

We have all the common wearing and spare parts available, and we can offer the quickest possible supply of spare parts. Reliability without bottlenecks and compromise. Our servicing packages are of course perfectly tailored to your machines.



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