



**MariMatic®**

Member of MariGroup

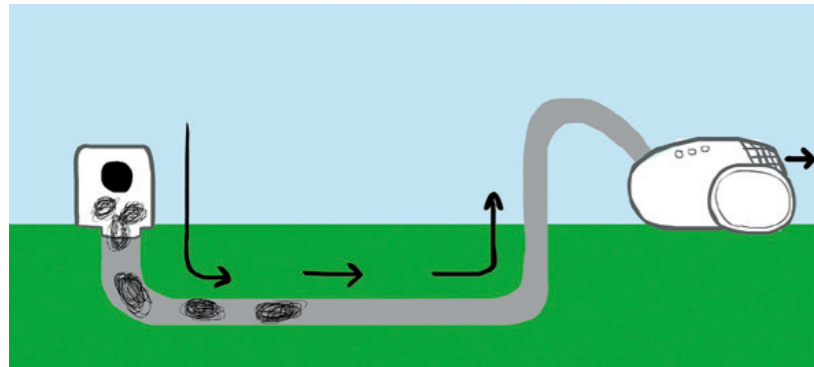


Vacuum Conveying Solutions for  
Waste and By-Products  
in the Food Industry

**Taifun®**  
Vacuum Conveying

## Comprehensive solution for waste and by-products

MariMatic's Taifun® vacuum conveying and vacuum cleaning systems are designed for industrial use, responding to the requirements of the food processing industry for collecting and conveying different types of materials, ranging from waste, by-products and raw material to final edible products. Taifun solutions for handling waste and by-products are both highly efficient and hygienic, and offer excellent safety and ergonomics as well.



Taifun vacuum conveying system works like a giant vacuum cleaner. Materials are collected to suction points and conveyed through the closed pipeline with a strong vacuum air flow safely to the destination points. No water is needed in transferring of materials.

Vacuum conveying systems have been supplied for poultry processing plants, abattoirs, vegetable processing plants, professional kitchens, fish processing plants, ship galleys and other industries in over 40 countries.



## Enhanced food production and food safety



Waste and by-products are collected hygienically to integrated Taifun suction points offering smooth and efficient material transportation. Suction points can be integrated into various food processing equipment.

For employees, the solution provides safe and ergonomic working conditions. Staff can concentrate on productive work instead of wasting time in transporting waste bins back and forth, or in cleaning them.



Materials can be conveyed even 1,000 meters away, up in the ceiling and throughout the plant. Transferring of waste in closed pipeline prevents food products from contamination.



## How Taifun works?

1. The waste or edible by-products are collected immediately from the working stations to integrated suction points.
2. The discharge of suction points takes place either by level control, time control or local push button.
3. Materials are conveyed through the closed pipeline with a strong vacuum air flow, safely to destination points.
4. Separators filter air from materials.
5. Strong vacuum air flow is generated either by ejectors and/or vacuum pumps.
6. The system performs an automatic rinsing after each processing day.
7. The operation of Taifun is monitored and controlled from the control panel.
8. In the system of edible ingredients, the unique Taifun CIP Washing solution takes care of the washing process with washing balls and several washing and rinsing cycles.

### System for waste

### System for edible by-products



## Different applications for suction points

Suction for large pots



Dishwashing station



Integration in marine galley working points



Dewatering funnel



Floor suction points



Suction points in processing area where needed



Over 35 years of experience – 1,000 conveying systems in 40 countries

Delivered and in operation



**Almarai**  
Poultry processing plant  
in Hail, Saudi-Arabia  
2014

36,000 chickens/hour  
~300 tons of waste/day  
~150 tons of by-products/day  
100 suction points  
4 CIP washing units

**Danish Crown**  
Pig processing plant  
in Horsens, Denmark  
2004

~100 tons of waste/day  
100 suction points  
3 CIP washing units



**Kapyysi**  
Central kitchen  
in Kotka, Finland  
2010

14,500 meals/day  
~1 ton of food waste/day  
11 suction points

**Mercabarna**  
Wholesale market  
in Barcelona, Spain  
2002

~30 tons of food waste/day  
10 suction points



Almarai, Saudi Arabia  
Amadori, Italy  
Belaja Ptitsa, Russia  
Dunn Rite, Canada  
Farmers Pride, USA  
Flandrex, Moescroen, Belgium  
Grupo Melo, Panama  
HKScan, Finland  
Inghams, Australia  
Kronfågel, Sweden  
Miratorg, Russia  
Wipasz, Poland



Bowes of Norfolk, UK  
Danish Crown, Denmark  
De Coster, Belgium  
Dumeco, the Netherlands  
Gagarin Ostankino, Russia  
Geo Adams & Sons, UK  
Ghinzelli Marino, Italy  
Micarna, Switzerland  
Miratorg Korocho, Russia  
Poket Pak, Belarus  
Premium Fleisch, Germany  
Woodhead Bros, UK



Klaas Puul Shrimp International, Morocco  
Marine Harvest, Scotland  
Pinneys of Scotland, Scotland  
Trio Trading, Finland  
Silver Food, Morocco  
Uniq Prepared Foods, UK



Agro-Invest, Romania  
Atria Suomi, Finland  
Ekro, the Netherlands  
Excorxador De Sabadell, Spain  
Defial, France  
Mróz, Poland  
Polmeat, Poland  
Sendai, Japan  
Skaneek, Sweden



Bharlev Industries, France  
Eisberg Dänikon, Switzerland  
Frigemo, Switzerland  
Limbantsis, Greece  
Mercabarna, Spain  
Mrs Crocket's Kitchen, Australia  
Parripak Foods, UK  
Salico, Finland  
Tuinderij Vers, Netherlands  
Vegetalia, Italy  
Vezet, Norway



Citymarket Jumbo, Finland  
CNP, France  
G'fresh Salads, UK  
Kapyysi kitchen, Finland  
Marcoule kitchen, France  
Tapiola City Centre, Finland  
Åland Health Care Center, Åland  
Östermalm's Market Place, Sweden

Around 30 marine galleys in  
cruise ships, passenger ferries,  
luxury yachts and cargo ships.



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MariMatic delivers also MetroTaifun®, the world's most modern Automatic Waste Collection System (AWCS). It conveys waste & recyclables through underground and/or above-ground pipelines that can extend up to 4 km (2.5 miles) from the waste collection point. MetroTaifun is a modern solution for various applications; large and small, including hospitals, residential areas, industrial areas and shopping centres, sports complexes, hybrid and mobile systems.

[www.metrotaifun.com](http://www.metrotaifun.com)

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