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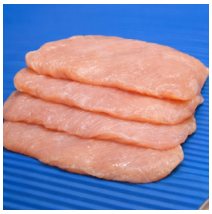
Flattener Pro-Series

For controlled flattening of fresh and soft-frozen meat and vege-tarian products.

The OctoCore Flattener flattens and rolls out fresh and soft-frozen meat and vegetarian prod-ucts to a consistent, repeatable thickness. Prod-ucts are conveyed between an upper and lower belt, where three pairs of rollers apply alternating pressure; a gentle “patting effect” that flattens the product without damaging its structure. The result is a standardised product thickness that supports more even cooking, better coating adhesion and improved yield in downstream processing.

Product Applications

Suitable for boneless chicken breast fillets and thigh meat, pork cuts, schnitzel, steaks, roulades and other fresh or soft-frozen boneless meat and vegetarian products.





Key Benefits

Consistent Product Thickness: Achieves uniform, repeatable thickness across all batches, supporting standardised downstream processing.

Improved Coating and Cooking Performance: Increased surface area enhances coating adhesion and heat transfer, supporting more even cooking and colour consistency.

Higher Yield: Consistent thickness helps reduce cooking time and minimise cooking losses.

Gentle Product Handling: The alternating “patting effect” flattens products gradually, preserving texture, structure and visual appearance.

Efficient Cleaning: Tool-free belt exchange, a hinged upper belt frame and a residue collection trough simplify maintenance and daily sanitation.

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Working Principle

Products are conveyed between an upper and lower belt system throughout the flattening area. Three pairs of pressure rollers apply alternating pressure, gradually flattening the product without damaging its structure. An integrated hold-down conveyor and swivelling discharge conveyor ensure gentle transfer of the flattened product to the outfeed or next processing step, while excess liquid drains into a drip tray.

Key Technical Data

Processing method	Controlled dual-belt flattening
Belt type	Plastic and wire mesh belt
Belt width	400, 600 or 1000
Belt speed	Continuously adjustable, 4–28 m/min
Product thickness	Adjustable, 4–45 mm
Working height	1020 mm (±75 mm), adjustable
Cooking length	6–14 m
Power	3 kW, 16 A
Construction	Stainless steel and food-approved plastics

Models and Configurations

The Flattener System is available in one industrial-grade configuration, built for high-capacity production environments with a focus on hygiene and durability. Belt width is selected according to the product, required capacity and available factory space.

Line Integration

The Flattener can operate as a standalone machine or as part of a continuous processing line, with adapted infeed and outfeed conveyors supporting stable product transfer. It is typically positioned before a Belt Grill to standardise product height ahead of contact cooking, ensuring consistent surface contact, improved heat transfer and more uniform cooking results.

Fast installation
Delivered as a single, pre-assembled unit for Plug & Play integration. With all required utilities in place, installation and commissioning can be completed within a day.

One Partner for the Processing Line
OctoCore can coordinate equipment interfaces, product transfers and line layout across multiple processing stages.

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