

WE ARE TVI

We know how to portion MEAT



A PORTION OF LOVE PLEASE

We give you that extra portion of attention to detail for free

EXTRA MILE? EXTRA SLICE?

We cut simply one more steak from your meat!

GO ALL OUT

Combined line and automation expertise.



LIKE BY HAND - ONLY FASTER

A barbecue grill without crispy barbecue grill sticks and juicy skewers?



WE ARE TVI

A PORTION OF LOVE PLEASE

We are mechanical engineers out of passion and a love of meat. This is what drives us: To make you and your customers happy. With TVI as your partner, you can rely **uncompromisingly** on the **highest quality**, absolute precision and the **greatest possible flexibility** in the processing of your products.

Depending on the application and size of your company, a variety of systems are available: So you can choose from the space-saving compact system to the universal high-performance system for portioning and automatic insertion with loading, from the barbecue skewer production machine to the skewer robot. We give you that **extra portion of attention** to detail for free.



TEMPERING THE FINE ART OF TEMPERING


The more perfect and even the temperature, the more efficient the portioning. TVI's innovative tempering technology provides the cleanest cuts, the most stable shapes with maximum durability and yield.

Freshness, colour, flavour and juice stay where they belong: in the meat.



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SCAN THE QR CODE
TO VIEW
MORE DETAILS





PORTIONING EXTRA MILE? EXTRA SLICE?

TVI's innovative portioning systems shape and cut in a single process. Their unique technology is optimised "for leftovers" with "to minimize waste" and precise down to the very last gramme. The result: maximum yield.

Your TVI system portions what you want and how you want it. With or without bones, in slices, cubes or strips. From thick to thin, from carpaccio to prime steak. Always aesthetically pleasing and economically efficient at the same time.

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SPECIAL APPLICATIONS LIKE BY HAND — ONLY FASTER

A barbecue grill without crispy barbecue grill sticks and juicy skewers? The popular grill classics are a must for many meat fans. Making them by hand is expensive and time-consuming. Why not leave the wrapping and arranging on skewers to our automated special machines and benefit from more efficiency, flexibility, productivity and reliably consistent quality?

TVI's unique special machines are just as easy to operate as our classic portioners. They provide the freedom for individual creations and can be seamlessly integrated into any MULTIVAC/TVI line system.

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ALL-ROUNDER NO MEAT? WE LOVE THAT AS WELL

Those who know how to portion meat are, of course, also able to cut other foods. Our love makes no distinction.

Whether plant-based meat, halloumi, corn on the cob, mussels or meat loaf – the portioning systems from TVI are true multi-talents and open to every taste. Give it a try!

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SCAN ME

SCAN THE QR CODE AND
DISCOVER OUR POSTER
GALLERY



Anyone can
CUT, but
we **PORTION**
without
WASTE!

This is best portioning quality
...highest level of flexibility
...maximum yield
...minimum give-away
...efficient operating

This is TVI.



TVI is a part of the MULTIVAC Group



This is
not
only
an ordinary
steak.

This is best portioning quality
...highest level of flexibility
...maximum yield
...minimum give-away
...efficient operating

This is TVI.



TVI is a part of the MULTIVAC Group



Give me
one
more...
steak.

This is best portioning quality
...highest level of flexibility
...maximum yield
...minimum give-away
...efficient operating

This is TVI.

We simply cut a cutlet
more from your meat!



TVI is a part of the MULTIVAC Group



INLAYING SYSTEM

INTO THE TRAY IT GOES

Others dress it up; with TVI, it's always just right: accurate in weight, resource-saving and hygienically tip-top. In trays of different sizes, materials and orientations. No matter what the product.

Whether manual or automatic – our modular placement systems offer you maximum flexibility with minimum personnel requirements. All components are completely compatible and are quick and easy to upgrade. The tool bag stays in the cupboard.



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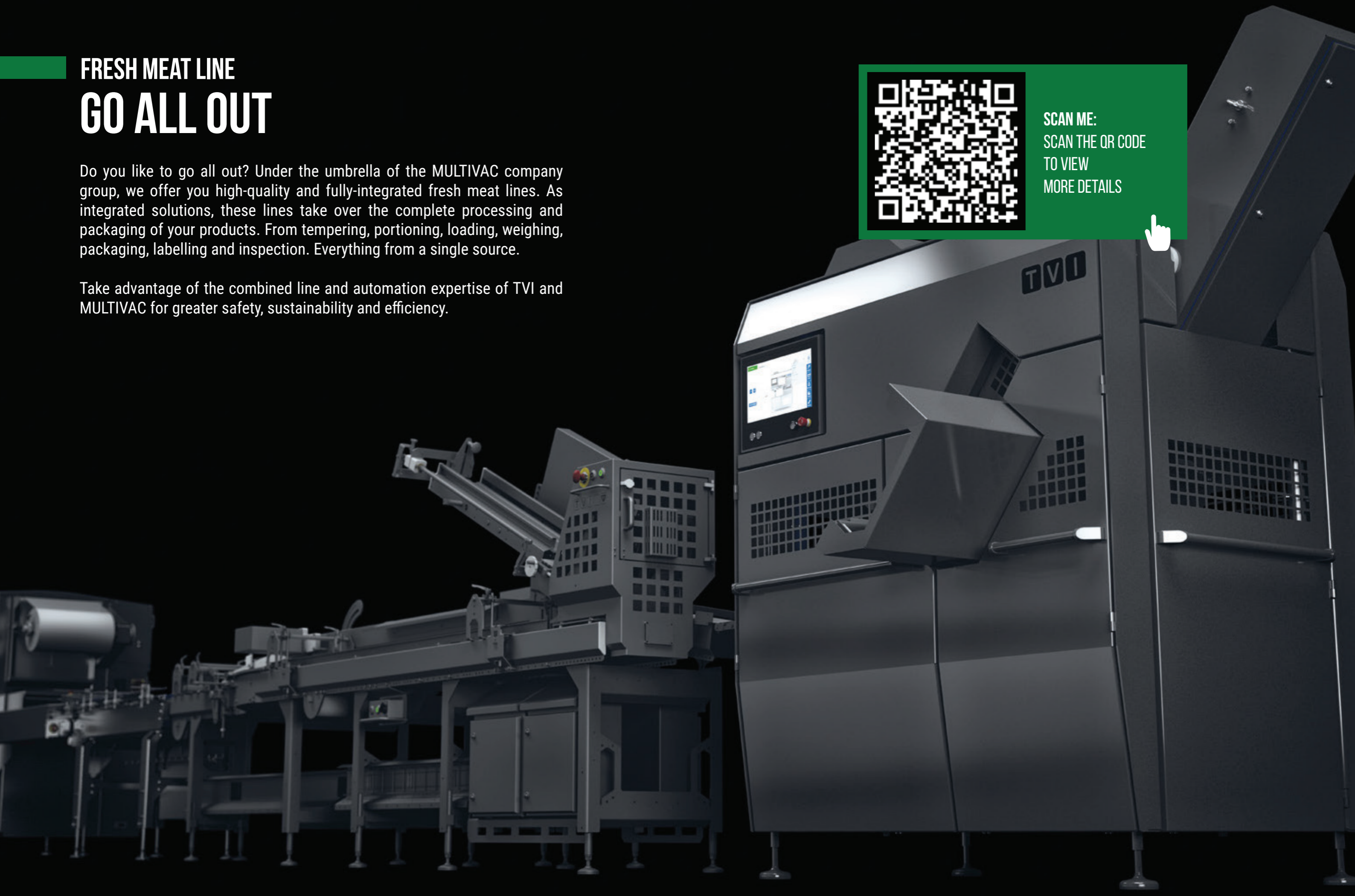
FRESH MEAT LINE GO ALL OUT

Do you like to go all out? Under the umbrella of the MULTIVAC company group, we offer you high-quality and fully-integrated fresh meat lines. As integrated solutions, these lines take over the complete processing and packaging of your products. From tempering, portioning, loading, weighing, packaging, labelling and inspection. Everything from a single source.

Take advantage of the combined line and automation expertise of TVI and MULTIVAC for greater safety, sustainability and efficiency.



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The heart of every portioning machine is a sharp knife. To maintain its excellent cutting properties, it must be sharpened or honed regularly. You can leave this to TVI's professional sharpening service or simply do it yourself with the help of our special knife sharpening machines.

Whether as a manual solution for smaller companies or as an automatic sharpening machine for large companies – the TVI knife sharpening machines make sharpening child's play and your TVI knives the real cutting edge.

THE CUTTING EDGE

KNIFE SHARPENING MACHINES



TRAINING AND APPLICATION CENTER
THE PROOF OF
THE PUDDING IS
IN THE EATING

You like to convince yourself with your own eyes, directly on site? The entire range of TVI services is available to try out in our TAC application and customer centre. Put us to the test to your heart's content and experience how accurately our machines portion by weight and respond precisely to your wishes in a realistic environment.

On top of that, we use the TAC for customised training. Here, your employees will learn all the tricks of the trade to really get the most out of your TVI system. For maximum yield and profit – and taste.



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AFTER SALES SERVICES LIKE CLOCKWORK

Our German engineers tinker, measure and calculate with every fibre of their beings. All the machines we develop and produce are like our children. We are also happy to take care of maintenance, spare parts procurement and repairs after we have sent them out into the world.

Our professional service team is always there when you need support: fast and uncomplicated, all around the globe and around the clock. So that your TVI system runs reliably and like clockwork at all times.



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