

Product Name :
Vacuum Meat Mixer Machine

Product Code :
EQMH-CHINA-MY3014006



Description :

Vacuum Meat Mixer Machine

Technical Specification :

Vacuum Meat Mixer Introduction

Vacuum meat mixer is a necessary equipment for meat blending.

Meat processed by this mixer has great quality of even mixing, full expansion, good texture, bright color, and maximized protein extraction.

This blending machine is an ideal choice for producing sausage and meat balls, an optional machine for dumpling, wanton, etc.

Vacuum Meat Mixer Application

Used for all kinds of sausage products and meat ball products.

Used for dumpings, wanton, etc stuffing food.

Used for granular, powdery, pulpy, mushy and pasty raw materials.

Used for meat processing in the hotel, restaurant, eatery, etc.

Vacuum Meat Mixer Features

Made of high quality stainless steel, reliable and durable.

Even mixing: parallel double-shaft of spiral structure, ramp-type mixing paddle and spiral-propulsion stirrer improve the even mixing.

Good vacuum effect: the vacuum degree can be set as required to realize the best mixing effect.

Employing programmable controller and touch-screen controller to set working time and mixing procedure.

Workbin

60

300

Volume (L)
Power (kw)

1.5

$1.5 \times 2 + 1.1$



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