



TINDO MACHINERY

FOOD PROCESSING
EQUIPMENT

PROFESSIONAL
MANUFACTURER



JINAN TINDO INTERNATIONAL CO., LTD.

Add: No. 554, Zhengfeng Road, High-Tech Zone, Jinan, Shandong, China

Tel: 0086-531-88090460

Fax: 0086-531-88915288

E-mail: info@tindotech.com

(Http://) : www.tindotech.com



Think For You. Do The Best.

Company Profile

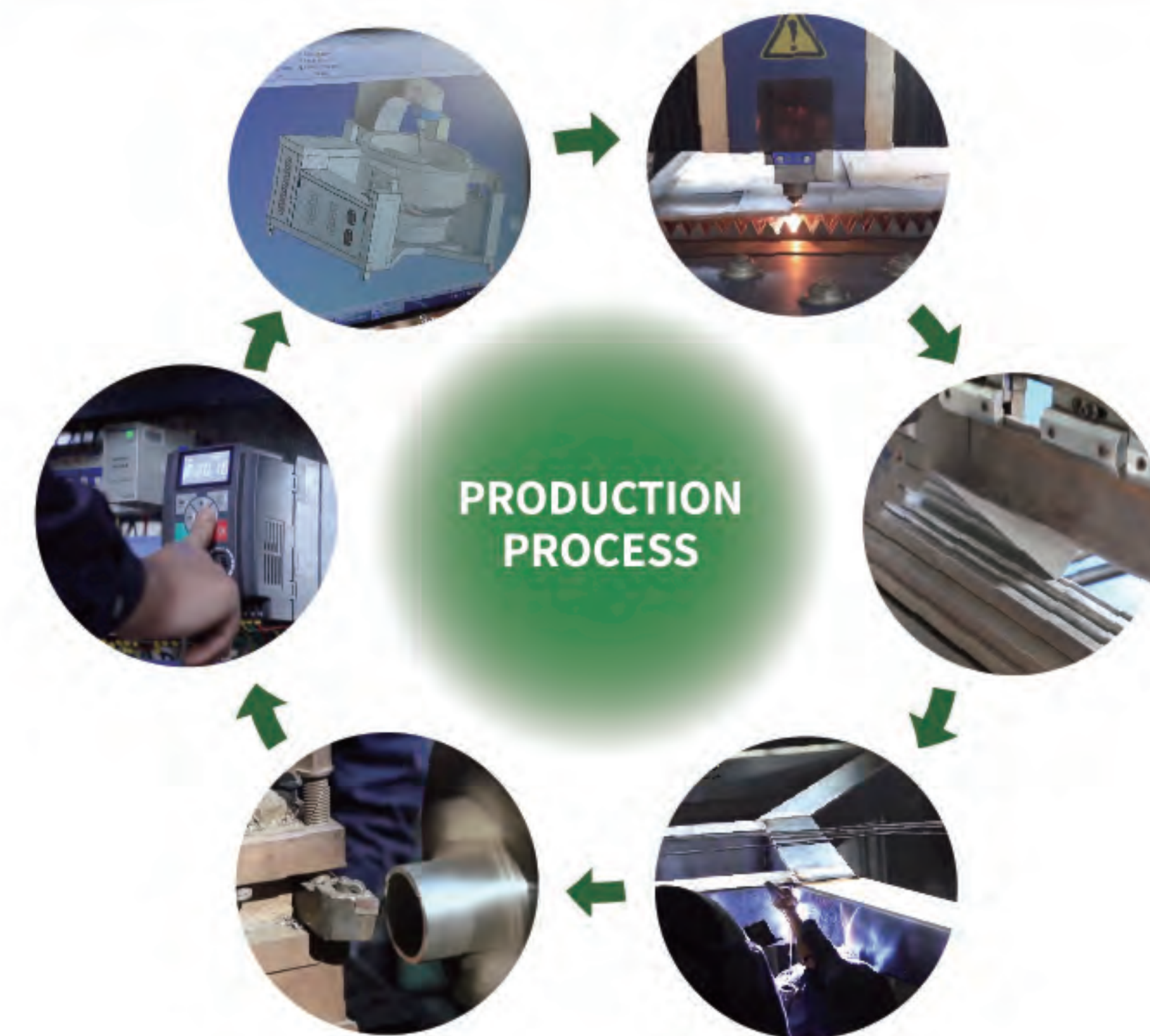
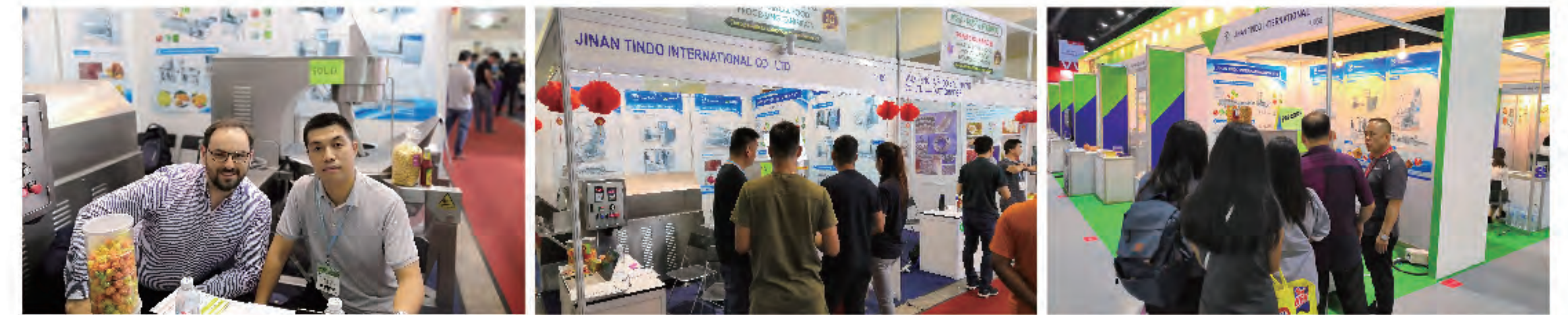
- TINDO Machinery comes from China. We face the global market and provide professional food processing equipment solutions. The equipment includes grillers, steamers, fryers, food prepared machinery, etc. These equipment are widely used in the industrial production of meat products, fruit and vegetable products, prepared foods, sauces and other foods.

We have an experienced design and manufacture team, and invest a lot of money every year in researching new technologies and developing new equipment to maintain industry competitiveness. Our equipment has CE certification, we can realize the design and customization of the entire assembly line from A to Z.

We provide a complete after-sales service system, regularly participate in industry exhibitions in Thailand, Malaysia, Vietnam every year, and have accumulated a large number of high-quality customers and distributors in Southeast Asia, America and Europe.

TINDO, THINK FOR YOU, DO THE BEST!

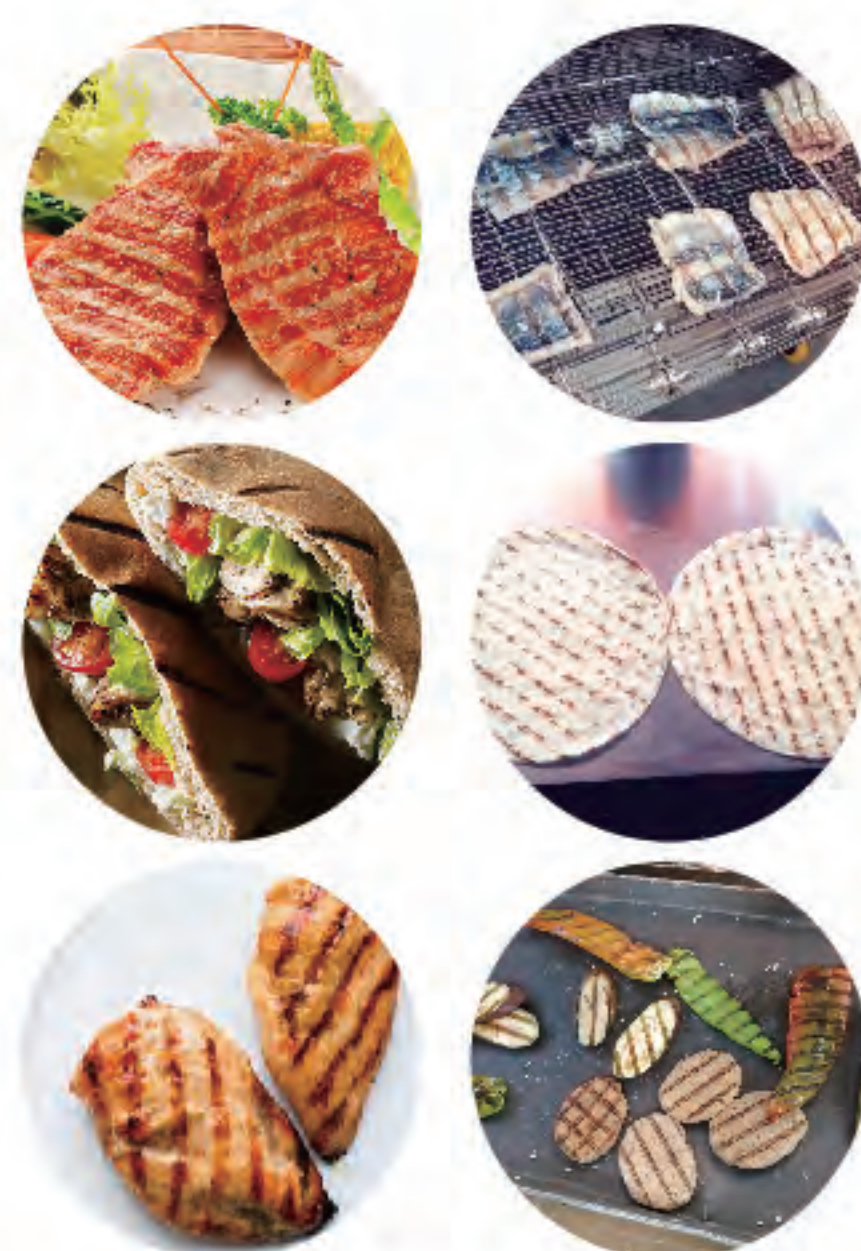
Sixteen years of industry experience, has won the trust and praise of customers all over the world



Grill marker is suitable for marking Meat (Burgers, Beef), Aquatic products (fish, shrimp), Dough products (Bread, Pita, Chapati), Vegetables (Peppers, Eggplant, Artichoke). The products is necessary to have always the same thickness during the whole production. It allows to grill also wet and salted products (drained or centrifuged in advance). It makes possible to obtain the required improvements on your products' appearance.

Features

- Special electric heating elements, heating fast, with clean processing environment.
- Special Gas burners, can run by LPG gas or city gas.
- Conveyor speed adjustable by inverter place on the main panel.
- Gap of rolls adjustable from 0 to 40 mm height.
- Two Digital thermoregulators for the controlling and changing each roller temperature.



Model	YW600E-I	YW600G-I
Heating source	Electric	Gas
Installed power	31.12kw	1.12kw
Effect width	600/1000mm	600/1000mm
Dimension	1600*1400*1600mm	1600*1400*1600mm

Contact Cooker is excellent for cooking boneless products such as chicken fillets, meat patties, steak, bacon, pancakes, fish fillets, shrimps and vegetables. It is based on the principle of cooking the product continuously between two cooking belts. Energy is transferred from the heating plates through the cooking belt and direct to the product. The contact cooker seals the natural juices and fats in the product for highest quality and minimum cooking losses.

Features

- Electric heating, no fire flame, temperature range up to 260°C.
- Continuous belt cleaning system with scrapers
- Adjustable plate height accommodates products up to 50mm high.
- Independent electric platen temperature control
- Adjustable cooking time, options oil applicators



Model	JK250-1	JK250-4	JK600-1	JK600-4
Heating power	18KW	64KW	36KW	144KW
Effect width	250mm	250mm	600mm	600mm
Dimension	2050*850*1750mm	4050*850*1750mm	2050*1200*1850mm	4050*1200*1850mm

Continuous Fryer

Continuous fryer consists of automatic belt conveying system, elevation system, oil adding system, oil temperature controlling system. It can use electric, gas, diesel as heating source. It can achieve industrial production, it's used in the pre-frying and deep-frying process, of various kinds of chicken, beef, pork, fish, shrimp, meat, potato, fruit and vegetable, nuts ect.



Features

- Double mesh belt conveyor, transports the products through the heated oil.
- The hold-down conveyor which can adjusted in height, ensures the products remain immersed.
- Optional a built-in filter system removes floating sediment out of the fryer.
- The internal oil circulation is controllable to ensure optimum temperature distribution and effective sediment removal.



Model	DZ400*1.8	DZ450*5	ZQ650*7
Capacity	100-200kg/h	400-600kg/h	800-1000kg/h
Heating Power	24kw/h	Gas consumption 5-15 m³/h	Gas consumption 25-35 m³/h
Belt width	400mm	450mm	650mm
Oil volume	140L	600L	1000L
Dimension	1800*700*1300mm	5000*1150*1950mm	7500*1350*1950mm

Vacuum Fryer

Vacuum fryer is widely used in fruits and vegetable crispy production. It is the whole process of core equipment. Its vacuum -0.098 MPa can be achieved, thereby reducing the frying temperature, enhanced heat transfer efficiency, saving energy, and the quality of the final product has also been improved.



Features

- High vacuum to avoid excessive infiltration of oil materials, so the final product more than other similar products are crisp and delicious.
- The shape of chips is more flat and the color, flavor and nutrition is more fine.
- The content of oil is lower, more healthy.



Model	VF250	
Processing capacity	50~110kg/batch (different raw materials, will have different capacity)	
Basket volume	250L	
Processing time	Around 30 min/batch	
Oil temperature	Environment temp~120℃	
Heating	Heating source	steam
	Steam consumption	250 Kg/h
	Interlining steam pressure	≤0.2 MPa
Deoiling speed	0~300 r/min	
Cooling water consumption	25 T/H	
Total power	22.5KW	

Steam Oven/Dryer/Smokehouse

It uses stainless steel structure, with smoking, cooking, cleaning, drying, roasting and other functions. It is widely used in food dehydration and roasting process for industries.

Features

- The time, temperature, humidity, air exhaust power parameters, can be adjustable in the operation.
- Simple operation, drying, cooking, smoking process time and temperature can be automatically adjusted according to the set value.
- Automatic alarm when the work finished or fault happened.



Model	YX-50	YX-100	YX-250	YX-1000
Capacity	50kg/batch	100kg/batch	250kg/batch	1000 kg/batch
Power	4.2kw	4.2kw	3kw	12 kw
Steam pressure	0.1-0.2Mpa	0.1-0.2Mpa	0.1-0.2Mpa	0.1-0.2Mpa
Temperature	<100℃	<100℃	<100℃	<100℃
Cart size	730*730*915mm	816*860*1150mm	1000*1030*1980mm	1000*1030*1980mm
Main oven size	1000*1000*1600mm	1220*1000*2300mm	1290*1510*3100mm	4635*1510*3100mm
Weight	360kg	620kg	1700kg	3500kg

Cooking Kettle

Industrial Cooking Kettles are among the fundamental equipment in food processing. These enable heat treatment of a broad array of food products at elevated temperatures and pressures. Food, beverage and dairy sectors utilize them for cooking and mixing. High pressure inside cooking kettles delivers distinct advantages. It boosts the safety and shelf life of food products while retaining nutrients and minimizing energy costs. That apart, high pressure shortens cooking times, imparts better odor and taste to the food product, and maintains its catchy appearance.

Cooking kettles are utilized to:

- Cook, Stew, or Mix Foods.
- Lower Liquid Content in Foods.
- Pasteurize or Sterilize Foods.



Capacity	Bowl Diameter	Bowl Depth	MachineDimension	Heating Power (electric type)
100L	700mm	500mm	2100*1100*1450mm	18KW
200L	800mm	550mm	2200*1150*1500mm	18KW
300L	900mm	600mm	2300*1200*1550mm	27KW
400L	1000mm	650mm	2400*1250*1800mm	27KW
500L	1100mm	700mm	2500*1300*1850mm	36KW
600L	1200mm	750mm	2600*1350*1900mm	36KW

Battering Machine

• Coating Series •

Preduster (Flouring machine)

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Battering machine can offer an even coating of the chicken (poultry), beef, meat, seafood etc with a two-layer batter curtain on the top and a batter under-bath. It is suitable for the processing procedure before breading and predusting.

Preduster (Flouring machine) coats the bottom of the products by the layer of the flour on the conveyor belt, and coats the surface of the products by the unique belt pouring the flour evenly to the passing products on the belt. This can ensure the coating evenly, equally, and the coating quantity is controlled.

Features

- Special design of batter pump can greatly reduce the cutting of the batter, less damage to the viscosity of the batter.
- SIEMENS electric apparatus guarantee the safety and reliable protecting device.
- Can be precisely combined to a forming machine, a breading machine or a fryer to realize the continuous producing.
- Stainless steel made, creative design, reasonable structure and reliable features.



Features

- The upper and lower flour layer thickness can be adjusted;
- The power fan and vibrator remove excess powder;
- Because of the special technology of mesh belt dusting, it is even and reliable.
- The specially designed screw lifting is suitable for mixing powder, corn starch, potato starch and wrap-ping powder.
- At SIEMENS electrical parts are safe and reliable;



Tempura Battering Machine (Dipper)

Tempura battering machine (Dipper) realized the batter coating by dipping the products into the batter bath. It is widely used in the tempura products, meat, poultry, seafood and vegetable.

Drum Flouring Machine

The product passes through the pre-powdering feeder, a layer of base powder is spread on the surface of the mesh belt, and a layer of coating powder is sprinkled on the top, and the product is wrapped and transported into the drum. Through the rotation of the drum, the materials entering the drum are separated and coated evenly, increasing the product Flouring amount, resulting in a scaly shape, suitable for flouring bulk materials. The external circulation sieving device is used to sieve the granular wet powder through a vibrating sieve to improve the powder coating utilization rate.

Features

- The space between the upper and lower belt can be adjusted, which gives a wide range of variety products.
- Powerful blower can remove the excess batter.
- Easy and reliable operation and adjustment.
- Using SIEMENS electric apparatus, and reliable protection device.
- Dismountable design, easy to completely clean, got CE authorization.



Model	BAT400	BAT600	TBAT400	TBAT600
Belt speed	3~15m/min	3~15m/min	3~15m/min	3~15m/min
Power	2.6kW	2.6kW	2.17kW	2.17kW
Belt width	400mm	600mm	400mm	600mm
Dimension	1775×835×1450mm	1775×1035×1450mm	3100×920×1400mm	3100×1120×1400mm

Model	FLU400	FLU600	FLU600D
Belt speed	3~15m/min	3~15m/min	3~15m/min
Power	2.93kW	2.93kW	3.5 kw
Belt width	400mm	600mm	600mm
Dimension	2655×835×2150mm	2655×1035×2150mm	4200×1210×2000 mm

Breading Machine

Breading machine coats evenly the chicken, beef, meat and seafood a top layer by outpouring the crumbs from the hopper and a bottom layer while the products are passing the conveyor.

Features

- Excellent crumbs circulation system virtually reduce the cutting damage of the crumbs.
- Adapts not only to crumbs, but also to coarse crumbs.
- Using frequency conversion speed regulation, easy to adjust, easy to realize standardized production.
- Access to former, battering machine and fryer for a continuous production line.
- Stainless steel made, creative design, reasonable structure, and reliable characteristics.



Fresh Breading Machine

Japanese fresh breader coats the surface of the products by the bread crumbs poured out from the upper hopper and coat the bottom of the products by the special designed lower conveyor. Widely being used for meat, seafood and vegetables crumbs coating.

Features

- Use the PU belt, avoiding the damage of the structure and pattern of the wet crumbs.
- The frequency conversion control of the speed for the upper and lower strap also for the upper belt.
- The air tube can blow off the extra crumbs.
- The unique blanking designs.

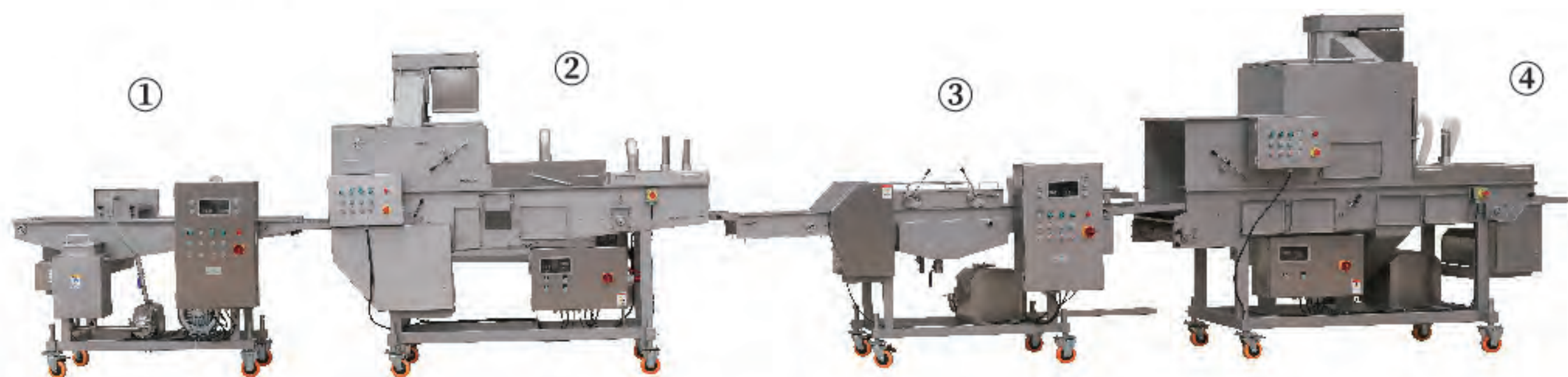


Model	BRD400	BRD600	F-BRD400	F-BRD600
Belt speed	3~15m/min	3~15m/min	3~15m/min	3~15m/min
Power	3.7kW	3.7kW	3.35kW	3.35kW
Belt width	400mm	600mm	400mm	600mm
Dimension	2638×856×2240mm	2638×1056×2240mm	4342×1474×1940mm	4342×1674×1940mm

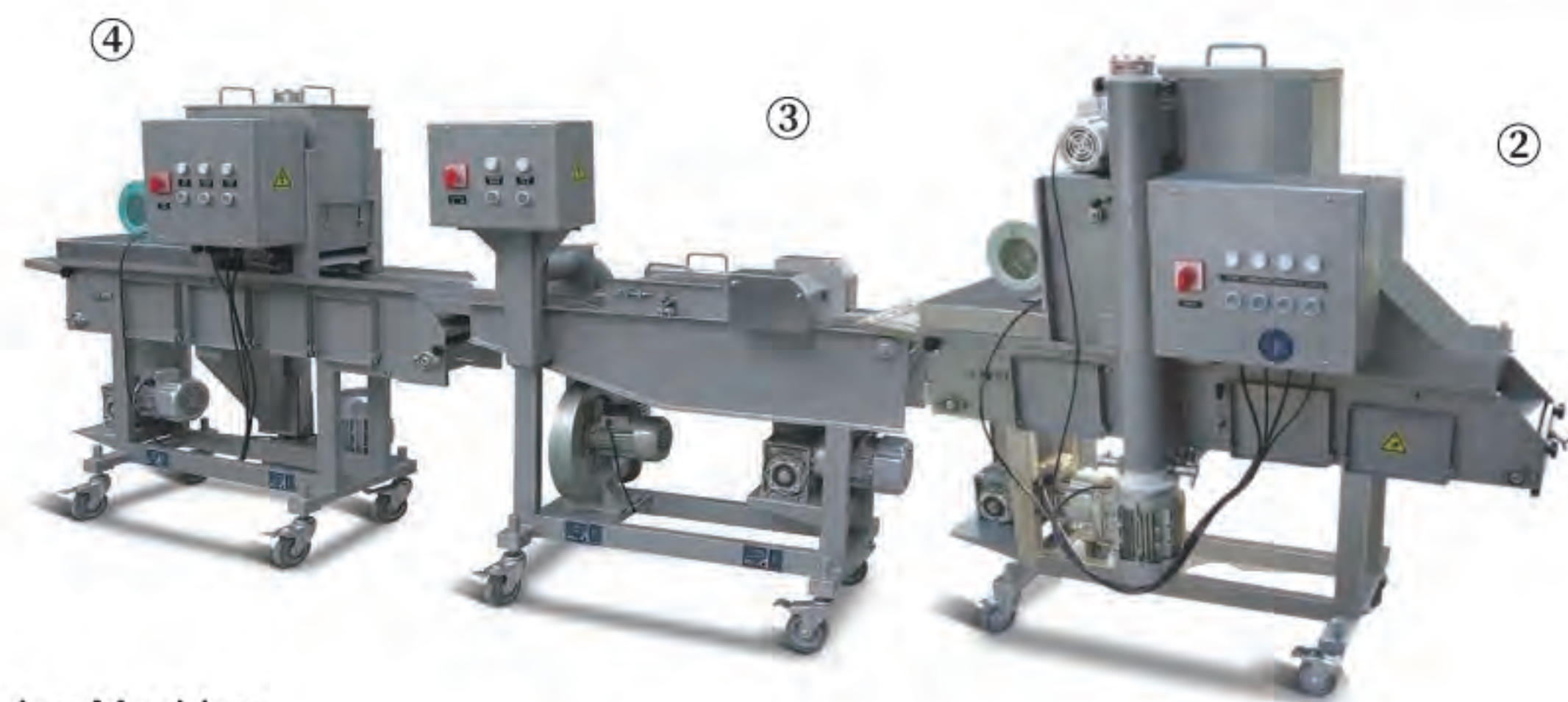
Entry-level Prepared Food Production Line

ENTRY-LEVEL AUTOMATIC PREPARED FOOD PRODUCTION line can automatically finish the procedure of battering, flouring (predusting), bread crumbing processing. This line shares the reputation of high automatization, mini size and easy operation, very simple cleaning design.

This line can process diversified materials: Meat (Poultry, beef, mutton, pork), Seafood (fish, shrimp), Vegetable (Pumpkin, potato, green peas), cheese and their mix.
The end products include the very popular hamburger, chicken nuggets, chicken or beef steak, potato patty etc. It regularly becomes the most ideal choice for the small or middle scale factory, home factory and dispatching center.



Can update to large capacity



- ① Battering Machine
- ② Preduster
- ③ Tempura Battering Machine
- ④ Breading Machine

Model	BAT200	FLU200	BRD200
Capacity	100kg/h	100kg/h	100kg/h
Power	0.62kw	0.98kw	0.86kw
Width of conveyor belt	200mm	200mm	200mm
Dimension	1400x550x1250mm	1730x650x1480mm	1720x650x1400mm

Automatic Plate Forming Machine can automatically perform various procedures such as meat filling, forming and outputting, and combine a fully automatic prepared food line when connecting with the batter, preduster, fryer, cooker, instant freezer and packing machine. It is suitable for forming meat, poultry, fish, shrimp and other aquatic products, potatoes, cereals or vegetables. It can produce hamburger patties, chicken nuggets, chicken tenders, fish steaks and other products.



Features

- Four-screw feeding is used to reduce the shearing of raw materials.
- Product mold replacement is convenient, fast, quantitative accurate, a variety of molds to choose.
- Electric apparatus parts use PLC control, with touch screen operation.
- Hydraulic parts adopt Italy, Japan brands original parts to guarantee the stable running of the whole machine.
- Pneumatically system adopts Japan brand original system.



Model	SF600	MF600	MF400	MF240A
Belt width	600mm	600mm	400mm	200mm
Power	19.12KW	15.12KW	11.12KW	0.12KW
Production capacity	500~2400kg/h	500~1000kg/h	200~600kg/h	100~200kg/h
Stroke times	15~100times/min	15~50 times/min	15~45times/min	15~35times/min
Dimension	3170×1176×2430mm	3170×1176×2430mm	2828×830×2136mm	2100×620×1600mm

Drum Type Forming Machine

The drum forming machine can automatically complete the filling, forming, sticker (optional), output and other processes. Products of different shapes (round, square, oval, triangle, heart and other special shapes) can be produced by changing different molds.

Features

- Screw feeding, speed adjustable.
- Cylinder filling, big pressure, perfect molding effect.
- Steel wire cutter, with waterline clean function.
- Optional paper cushion system.



Model	MF300	MF200
Belt width	300mm	130mm
Power	0.95kw	0.55kw
Production capacity	150-300kg/h	100-130kg/h
Stroke	35times/min	35times/min
Dimension	1650x670x1530mm	860x600x1400mm

Encrusting Machine

It is a device with complete functions and wide applicability. According to different types of skins and fillings, different filling foods can be produced. Various snacks and foods can be produced in batches.

Features:

- With frequency conversion adjusting the screw extrudes, it automatically encrusts and forms.
- Skin and stuffing delivery adopts a double twisted screw structure, digital frequency conversion control, and the conveying volume of the skin and stuffing, and the weight of the product can be adjusted arbitrarily.
- Main parts are made of stainless steel and aluminum alloy, meet the food hygiene standards.
- Forming, filling, skin feeding and control board are driven by independent motors, not prone to joint failures, and easy to repair, disassemble and clean.
- High degree of automation, accurate quantification and simple operation.



Meatball Making Machine

It is applicable to production of beef balls, pork balls, fish balls, chicken balls, can produce spinach vegetable balls, carrot vegetable balls, letin-ous meatballs and soy protein balls meat vegetables series. The production is with elastic, toughness, after long cooking not scattered.

Features

- The diameter of balls is adjustable by different molds.
- Easy operation and low maintenance cost.

Model	99A	5000A	RW30
Capacity	0-5000pcs/h	0-5200pcs/h	240pcs/min
Power	2.2kw/220v	2.5kw/220v	1.1kW/380V
Production size	>10mm with stuff	>10mm without stuff	14-30mm without stuff
Dimension	1500*800*1500mm	1550*980*1300mm	660*350*1450mm



Meat Flattening Machine

It flattens the fresh or frozen meat by 6 pressure rollers to a certain thickness to increase the surface of the products. Thus makes the products to reach the consistency of cooking time and reduce the frying time. It is a professional equipment to produce the Chicken steak, meat steak and fish steak. The machinery is widely applied for all the poultry, meat, beef, fish, potato, cheese and boneless meat, etc of thickness less than 40mm.

Features

- Adopt quick loading design, easy to clean;
- Water spray device to prevent products from sticking to the conveyor belt;
- Have a reliable safety protection device;
- It can be connected with the tenderizer to realize continuous production;



Meat Tenderizer Machine

Meat tender applies the mechanical method to cut the meat gently with two groups of sharp multi-cutters sawteeth-like meanwhile damage the connective tissue, tendons and ligaments, then makes the salt water immersed into the meat fiber, which can shorten the rolling processing time, perfect the structure of the meat.



Features

- Adopt quick loading design, easy to clean;
- Have a reliable safety protection device;
- Using SIEMENS electrical components is safe and reliable;
- It can be connected with flattener to realize continuous production.

Model	YY600	YY400	NH600	NH400
Speed of the belt	3-15m/min adjustable	3-15m/min adjustable	3-15m/min adjustable	3-15m/min adjustable
Width of the belt	600mm	400mm	600mm	400mm
Space between the axes	0-40mm	0-40mm	-5-30mm	-5-30mm
Power	1.5KW	1.5KW	1.1KW	1.1KW
Overall dimension	2135×915×1320mm	2135×715×1320mm	1685×850×1304mm	1685×650×1304mm

Automatic Fresh Meat Slicer

• Cutting Series •

Meat is cut horizontally into multiple slices in single cut, with minimum thickness 3mm. Through knife device changing, chicken breast butterfly can be cut and slicing thickness adjustable. It is mainly used for fresh meat or micro frozen meat such as beef, mutton, pork, chicken and fish without bones. Imported blade, sharp and durable, uniform cutting thickness. The knife set can be changed to cut products in different sizes.

Features

- It can cut tough products with tendons or cartilage, and vegetables can also be cut into pieces, and the finished products are cut cleanly without water loss.
- The shield is equipped with a safety switch, and the whole machine is made of stainless steel and FDA-compliant non-metallic materials
- The compressed conveyor belt adopts pneumatic lifting, which is convenient for cleaning and changing tools, saving time and effort
- Adjustable cutting thickness, high efficiency and high cutting precision
- The conveyor belt is driven by electric drum, which is safe, reliable and easy to clean.



Meat Strip Cutter

Meat is cut vertically into strips and lumps by multi-group disc knife, which is mainly used for fresh meat or micro frozen meat such as beef, mutton, pork, chicken and fish without bones. It is the optimal equipment for boneless chicken fillet manufacturers to use in combination with the horizontal slicer machine.

Features

- Accurate cutting width, the narrowest can reach 5mm, multi-piece cutting, high cutting efficiency; it can also be designed to cut products with different width combinations according to production needs;
- The width of the cut product can be adjusted by changing the knife holder or the knife spacer;
- The floating unloader design prevents the cut meat from sticking to the knife;
- Knife holder, input mesh belt and output mesh belt are detachable for easy cleaning;
- The structural design of the spray, the cut meat section is smooth;
- Imported modular mesh belt with high service life;



Model	FQ200-2	FQ200	QT500	QT260
Cutting thickness	3-50mm	3-40mm	4-50mm	4-50mm
Power	1.9kw	1.65kw	1.9kw	0.75kw
Width of conveyor belt	200mm×2	160mm	500mm	260mm
Dimension	1780×1150×1430mm	2100×900×1200mm	2010×903×1615mm	1750×630×1450mm

Chicken Cubes Cutting Production Line

The slicer is connected with the strip cutter, to realize the continuous production of diced chicken.

This production line is suitable for automatic cutting and processing of conditioned meat products. It automatically realizes the turning over of raw materials, thereby changing the cutting direction. The raw materials are sliced, stripped, and diced in different specifications, then marinated, rolled, and then coated and fried. A variety of popular snacks are available, such as chicken tenders, chicken chops, fish steaks, chicken popcorn and more.



- ① Slicer
- ② Strip cutter
- ③ Convert conveyor
- ④ Dicer
- ⑤ Vibrate screen



Fish Fillet Machine

• Cutting Series •

This fish fillet machine can process fresh fish and half thawed fish, within 120mm height, and 70mm thickness. It opens the abdomen of the fish body (and remove the central bone at the same time). It can reduce labor costs since it can process 40-50 fishes per minutes. It keeps the best freshness on material as this machine can process a large quantity of fish in a short time. The skill fish fillet machine, can process very consistent quality of products and al-so has very good efficiency to quality control.

Features

- Stainless steel materials made, whole body washable.
- High automatically, safe and reliable, stable performance.
- Can be customized according to customer demand size.

Model	KP715
Fish weight	0.1-2kg
Capacity	40-50pcs/min
Power	1.1kw/380v
Overall dimension	1500x700x1400mm



Meat Floss Machine

The meat floss machine includes a table top and a lower pillar. The machine shield is provided with a material inlet, and there are beating wheels and beating teeth arranged in a linear manner. There is a discharge port and a belt motor under the shield. The beating wheel rotates at high speed to beat the material into uniform shreds.

Features

- Linear arrangement of beating gears, even beating effect.
- High-quality belt is used, which is not easy to wear and has a long service life
- To get the required thickness of meat strips or shredded meat, it can beat repeatedly.
- Suitable for shredding a variety of meat products, such as shredded pork, shredded beef, shredded duck, shredded chicken, shredded soybean protein, shredded mushrooms, etc.
- The main body of the whole machine is made of 304 stainless steel, and the equipment is easy to clean.

Model	LSJ1200
Product capacity	150-200kg/h
Hopper size	300*110mm
Power	1.5kw/380v
Dimension	1150*800*1450mm



From using the inner cylindrical guides extrusion principle tumbling, when the cylinder is rotated pieces yearning guides in extruded, cut in pieces by self-beat, pressed against each other, so that the body proteins into water-soluble protein, easily absorbed.

Features

- This machine adopts high quality stainless steel, round head tumbling large space, reasonable design, low noise operation.
- Unique arc-shaped blade design, make the marinade distribution, not to cause harm to the marinade, tenderness and appearance of the product is improved.
- Waterproof computer control user settings Tumbler automatic forward, intermittent, deflated evacuated. So that the device truly automatic respiratory function.

Model	GR500L	GR1000L	GR2000L
Input	250kg	500kg	1000kg
Speed	8r/min	6r/min	8r/min
Power	2.25kw	3.7kw	5.2kw
Dimension	1025×1420×1450mm	1305×1865×1715mm	2315×1420×1870mm



Meat Injector

This injection machine can make the prepared pickle liquid injected into the meat, then meat passed through a vacuum tumbler for full pickling, permeate.

It can loose muscle tissue structure, conducive to the dissolution of myosin. Since the additives on raw meat, enhance the role of ionic strength, adjustment of protein.

Features

- This machine is made of stainless steel, rigorous design, reasonable structure, easy to operate.
- Meat chain can discharge off, easy to clean.
- Needles arranged in a single needle single tube, with automatic protection device, when the needle hit a hard object, the needle automatically pops up, not damaged, thereby achieving a meat injection no dead ends.
- High precision bearings run smoothly high efficiency
- Each transmission bearings by induction hardening from fine adjusted.

Model	ZS-48	ZS-80	ZS-120
Power	4.1kw	4.8kw	6.2kw
Injected time	15-40times/min	15-50times/min	15-50times/min
Capacity	300kg/h	700kg/h	1000kg/h
Dimension	1350×750×1650mm	1550×1060×1720mm	1850×1350×1800mm



Adapt to large, medium and small meat processing plants, it can process -18 °C not thawed boneless meat pieces, directly into different particle size diameter, do the preliminary work for minced or stirring.

Features

- The meat (frozen) food can be twisted to a particle $\phi 6\text{--}\phi 16\text{mm}$, it is the necessary equipment of meat products processing.
- And product contact parts made of high quality stainless steel, structural design is easy to disassemble and clean, with food hygiene requirements.

Model	JR-100	JR-130	JR-250
Power	5.5kw	11kw	37kw
Capacity	500 Kg/h	2000 Kg/h	5000 Kg/h
Hole plate size	3-30mm	3-30mm	4-35mm
Dimension	850×500×860mm	1315×700×1100mm	2060×1070×1610mm



Food Chopper Cutter/ Bowl Cutter

The knife high speed rotation and the pot rotation is running at the same time. The material is uniformly chopped into paste state. And the raw materials can be uniformly mixed together to achieve the best emulsifying effect.

Features

- Adopt high quality inverter and motor, so that the knife speed is adjustable. No noise, high efficiency, saving energy.
- The knife is made of imported materials through special processing, the pot is whole stainless steel, there is anti overflow type, preventing leakage of material, overflow.
- The pot rotation speed adjustable, it can be matched with the knife speed, short chopping time, the material temperature small rise.

Model	ZB40	ZB80	ZB125
Capacity	30kg/batch	60kg/batch	100kg/batch
Power	5.1kw	13.98kw	21.48kw
Knife no.	3 pcs	6 pcs	6 pcs
Knife speed	1440/2980 rpm	1680/3450 rpm	1800/3500 rpm
Pot speed	7 rpm	7/16 rpm	9/13rpm
Dimension	1100×865×1200mm	1820×1360×1250mm	1950×1450×1350mm



Meat Blender / Mixer

This is the necessary equipment for stirring materials, high machine efficiency, easy operation. The agitator shaft uses imported equipment mixing method, a fan stirring feet to make the material more uniform stirring.

Features

- High precision bearings run smoothly high efficiency
- Each transmission bearings by induction hardening and fine adjusting.

Model	BX-50L	BX-100L	BX-200L
Power	1.1kw	1.5kw	2.2kw
Capacity	50 kg/time	100 kg/time	200 kg/time
Stirring speed	75 rpm	75 rpm	75 rpm
Dimension	800×350×760mm	1200×450×850mm	1550×700×980mm



Vacuum Blender

Vacuum mixer is my company with reference to international advanced products, combined with our country meat product processing craft characteristic, independently developed. This machine can make the material mix, no bubbles, good elasticity, similar products is the preferred equipment.

Features

- This machine adopts stainless steel material, durable, easy to clean.
- It can be set vacuum, with good vacuum effect, which can make the mixing material in vacuum condition.
- It adopts parallel twin screw, is equipped with oblique plate blade and screw propulsion stirring, stirring evenly.
- Adopts PLC and touch screw control, total time, intermittent time and set stirring process.

Model	ZBX-340L	ZBX-750L	ZBX-1200L
Power	4.95kw	7.1kw	9.1kw
Capacity	240 kg/time	500 kg/time	900 kg/time
Stirring speed	42 rpm	40 rpm	40 rpm
Dimension	1340×900×1610mm	1980×1065×1870mm	2130×1410×2130mm



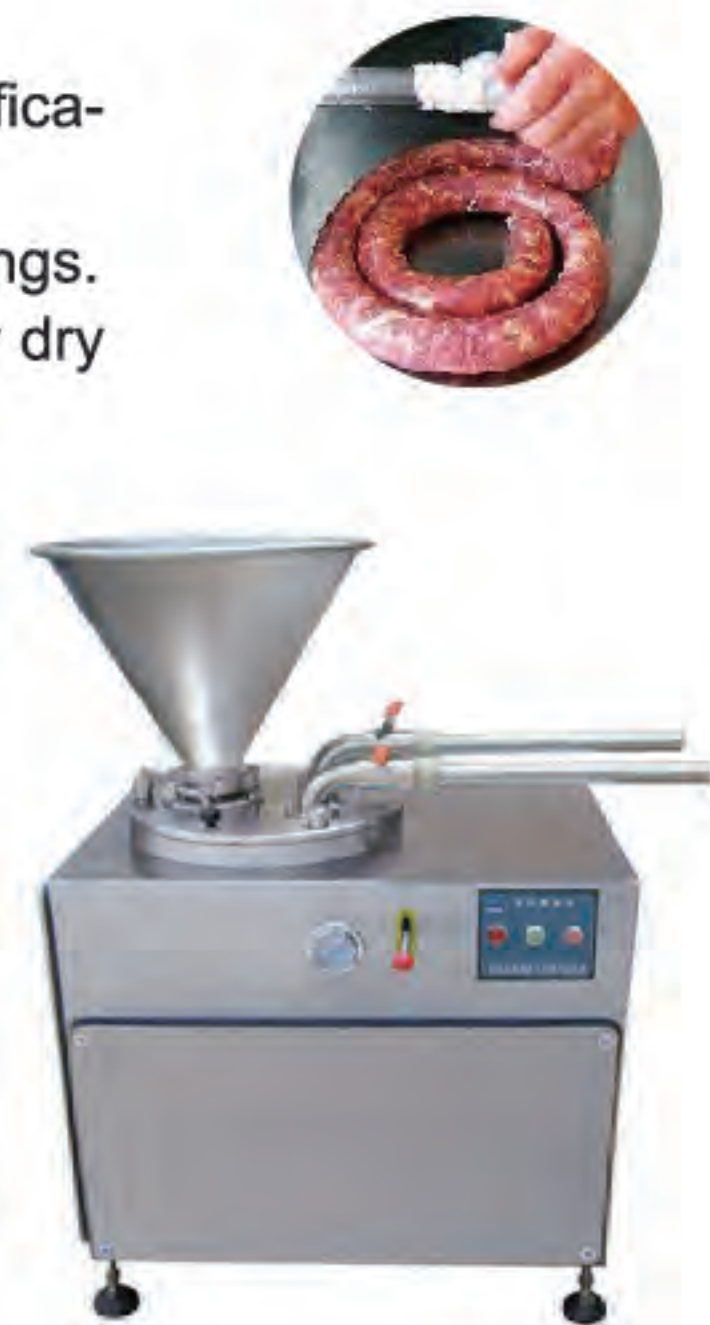
Hydraulic Sausage Stuffer

This machine is a necessary equipment for processing sausage products. The machine adopts piston hydraulic drive. After adjusting the working pressure, under the action of the hydraulic cylinder, the material in the barrel will be extruded after the pressure is generated. The upper part of the machine is equipped with a storage hopper and a butterfly valve, which can realize continuous filling without lifting the cover and improve work efficiency.

Features

- It can fill large, medium and small sausage products of various specifications.
- It is suitable for filling animal casings, protein casings, and plastic casings.
- It is suitable for a wide range of materials. It is especially effective for dry stuffing compared to other enemas.

Model	YG-30L	YG-50L
Capacity	300kg/batch	500kg/batch
Power	1.5 kw	1.5 kw
Stuffer diameter	12-48 mm	12-48 mm
Dimension	1050×670×1680mm	1150×700×1760mm



Sausage Binding Machine

The electric wire binding machine is made of food-grade stainless steel, small in size, high in efficiency and easy to operate. The control system is composed of touch screen and servo control system, which has higher production efficiency, saves time and effort. The intuitive touch screen control screen can set the production speed, the number of laps of thread binding, the time of dragging intestines and other parameters, and can also carry out output statistics on production.

Model	ZX-I
Capacity	10-500sections/min
Power	1.1kw/220v
Sausage diameter	10-35mm
Sausage Length	20-180mm
Dimension	1100×600×1080mm



Meat Skinner/Fascia Remove Machine

The meat fascia removal machine is perfect for removing membrane and outer skin from a number of different products such as Chicken, Lamb, Beef and Pork. The machine is operated via a safety foot pedal to allow the operator to keep both hands free for use, while reducing the potential for injury with the machine stopping when the foot pedal is released.

Features

- Adjustable cutter holder for easy adjustment of peeling thickness;
- The use of German blades, peeled and adjustable thickness,
- The machine is equipped with a movable wheel, which is convenient to move;
- Machine structure is accurate, smooth operation, quiet and low noise;
- The safety operation of the pedal plate is safer.

Model	BP435	BP500
Capacity	18m/min	18m/min
Thickness adjusted	0.5-6mm	0.5-6mm
Effect width	435mm	500mm
Power	0.75kw/220v/380v	0.75kw/220v/380v
Dimension	750×710×800mm	870×710×800mm



Beating Machine

The beating machine is the main beating equipment for meatballs, fish balls, sausages and other meat products. The machine can make the meat fibers have the maximum water absorption and strong reorganization, so that the meatball products are crispy and elastic, can float on the water surface, and cook without cracking.

Features

- The beating speed can be adjusted by frequency conversion.
- The automatic pouring rod, the barrel has the function of turning over, which is convenient for taking out materials and cleaning.
- The material barrel has an insulating layer, so that the temperature of the slurry in the barrel is not easy to rise, and the quality is better.

Model	DJ-50	DJ-100	DJ-350
Capacity	50kg/batch	100kg/batch	350kg/batch
Power	5kw	11kw	31.5kw
Dimension	1150×1200×600mm	1500×480×1650mm	2100×1300×2100mm



Frozen Meat Chopper

The frozen meat plate is cut by the frozen meat crusher, which can be directly put into the meat grinder or chopper without further processing, thus saving the process and improving the production efficiency.

Features

- The frozen meat crusher adopts pneumatic pushing, and the cutting and pushing are driven by cylinder.
- The frozen meat plate with 2.5~25kg each and temperature -4℃~-18℃ can be directly cut into blocks or slices. It is the front process of the chopper machine and the meat grinder.
- The use of this frozen meat crusher can avoid pollution and loss of nutrients during the slowing process, which not only ensures the freshness of the meat, but also saves the ice-adding refrigeration process and reduces the user's refrigeration costs.

Model	PSJ-4000	DQ-2000
Power	11kw	7.5kw
Capacity	4-6T/h	4-6T/h
Feeding height	220mm	220mm
Feeding width	400mm	460mm
Cutting speed	41times/min	41times/min
Dimension	2400×1070×1180mm	1500×720×1400mm



Frozen Meat Dicer / Meat Cube Machine

It is suitable for frozen chicken, pork, beef, lamb and poultry. Cut diced specifications from minimum size 4mm, maximum size 30mm.

Features

- The cutting thickness knob is adjusted to make the pushing speed of the meat material push rod changed, to meet the requirements of different cutting thickness.
- The pre pressure knob is adjustable to ensure the product consistent in the cutting process.
- The adjustment of the meat material push rod is a step movement, which can minimize the extrusion of the product during the cutting process.

Model	QD350	QD550
Capacity	500-600kg/h	700-900kg/h
Power	3kw	3.7kw
Cutting groove size	84*84*350mm	120*120*550mm
Cutting grid size	4-12mm	5-24mm
Dimension	1480*800*980mm	1940*980*1100mm

