

Product Name :
Automatic Meat Tumbling Machine

Product Code :
MM-CHINA11002-0017



Description :

Automatic Meat Tumbling Machine

Technical Specification :

The Vacuum Meat Tumbling Machine is an essential tool in meat processing plants, designed to enhance the flavor and texture of various meat products like beef, chicken, pork, and seafood. Utilizing the principle of physical impact, this machine increases the meat's adhesive force and elasticity, allowing it to better retain its shape and moisture. The vacuum environment ensures that the meat fully absorbs marinades and seasonings, resulting in a more flavorful and enjoyable eating experience.

Vacuum Meat Tumbling Machine Features

Made of high-quality stainless steel, meets hygiene and healthy standard, easy to clean.

Lung respiration function, improving meat organization structure, increasing the production rate, can enhance water retention.

Various processes can be selected such as continuous tumbling, interval tumbling, reverse unloading, etc.

Appropriate vacuum rolling speed, ensuring the optimum meat structure, color retention, and protein extraction.

Compact structure, low noise, reliable performance.

Simple operation, high efficiency.

Email us at: sales@equipmentsmachines.com



MachinesManufacturer China