

Product Name :
Meat Grinding Machine

Product Code :
MM-CHINA11002-0061



Description :

Meat Grinding Machine

Technical Specification :

Processing frozen meat blocks directly without a pre-thawing phase prevents protein drip loss, bacterial proliferation, and textural degradation such as fat smearing. Engineered for continuous, high-throughput meat processing facilities, this heavy-duty meat mincer relies on a low-rpm, high-torque auger system to process entire standard 25kg frozen meat blocks (down to -18°C) directly into consistent granules. It systematically integrates into large-scale protein processing setups, minimizing temperature rise to less than 1.5°C during the extrusion phase.

Direct-to-Grind Capability: Effortlessly crushes -18°C unfrozen blocks, effectively eliminating 12 to 24 hours of thawing time.

High-Torque Extrusion: Delivers a controlled 3000 kg/h throughput with zero motor stalling under maximum mechanical load.

Hygienic Execution: Machined from solid SUS304 stainless steel with IP65-rated electrical enclosures for aggressive caustic washdown protocols.

Throughput Capacity: 2,000 - 3,000 kg/h (varies by inserted orifice plate size)

Temperature Tolerance: Down to -18°C (Frozen blocks) up to Ambient (Fresh meat)

Main Motor Power: 22 KW / 30 HP (Equipped with heavy-duty geared transmission)

Orifice Plate Diameters: Standard sets: 4mm, 6mm, 8mm, 10mm, 13mm, 16mm

Machine Dimensions: 1450 mm (L) x 850 mm (W) x 1300 mm (H)

Material Grade: Stainless Steel (Food Contact Zones & Main Frame)



MM Machine Manufacturers — manufactured in China

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