

Product Name :
Frozen Meat Ribs Dicing Machine

Product Code :
MM-CHINA11002-0062



Description :

Frozen Meat Ribs Dicing Machine

Technical Specification :

Portioning frozen bone-in materials like pork ribs, lamb racks, or heavy poultry demands immense kinetic shearing force to prevent the bone from shattering. When standard bandsaws or manual cleavers are deployed against frozen cartilage and marrow, they fracture the skeletal matrix, injecting hazardous bone splinters directly into the surrounding meat tissue. This Industrial Frozen Meat Ribs Dicing Machine entirely eliminates this catastrophic processing flaw. Engineered with a highly localized guillotine-shear mechanism, the blade aggressively snaps straight through the solid, deep-frozen meat and bone simultaneously. This guarantees mathematically perfect 25mm chunks with flawlessly clean edges, instantly upgrading the retail appeal of your bone-in stews and hotpot packages.

Driven by a robust 3.75KW dual-motor architecture and encapsulated in a dense 1200x600x1400mm stainless steel frame, this machine autonomously feeds massive racks of frozen ribs into a 300x65mm portal, delivering a relentless cutting frequency of 35 to 82 strikes per minute without stalling or dulling.

System Configuration Profile: Continuous Bone-In Dicer

Dynamic Cutting Frequency: 35 to 82 strokes / min (VFD adjustable cadence)

Material Inlet Hole Width: 300 mm (Accommodates full standardized pork rib racks)

Material Inlet Hole Height: 65 mm (Clearance for dense bone-in meat blocks)

Precise Meat Dice Target Width: 25 mm (Fixed geometry for optimal stewing/curry chunks)

Combined Dual-Drive Power: 3.0 KW + 0.75 KW (Independent primary shear and feed drives)



MM Machine Manufacturers — manufactured in China

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