

Product Name :
Automatic Fresh Meat Dicing Machine

Product Code :
MM-CHINA11002-0068



Description :

Automatic Fresh Meat Dicing Machine

Technical Specification :

Dicing fresh, non-chilled meats—such as warm poultry breast, soft pork belly, or fresh beef—is notoriously difficult. Unlike frozen blocks that hold structural tension against a blade, soft, pliable meats tend to fold, squeeze, and gum up within the cutting grids of traditional dicers, resulting in shredded paste rather than defined cubes. This Automatic Fresh Meat Dicing Machine overcomes this mechanical obstacle by utilizing a specialized pre-compression chamber paired with a high-velocity localized shear grid. It actively pulls the soft proteins through a mathematically precise blade array, guaranteeing exact, square meat cubes with flawlessly clean edges, instantly elevating the aesthetics of your stews, curries, and high-end ready meals.

Engineered incredibly efficiently to function within dense commercial catering spaces, this system provides intense volume capabilities—up to 400 kg/h—without the heavy electrical infrastructure typically required by industrial meat machinery.

Target Output Capacity: 200 - 400 kg/h (Dependent on matrix grid geometry)
Final Dice Size Target: Customized grids (e.g., 5mm, 10mm, 20mm cubes)
Total Connected Power: 1.5 KW (Ultra-efficient low electrical draw)
Drive Voltage Configuration: Single-Phase 220V / 50Hz (Standard socket compatible)

MM Machine Manufacturers — manufactured in China

Email us at: sales@machinesmanufacturer.com

