

Product Name :
Fresh Meat Slicing Portioning Machine

Product Code :
MM-CHINA11002-0069



Description :

Fresh Meat Slicing Portioning Machine

Technical Specification :

Slicing soft, raw, non-frozen meats presents an entirely different physical challenge than cutting frozen blocks. When raw meat is forced through traditional pressing slicers at ambient temperatures, the moisture and blood purge rapidly, destroying the visual appeal and weight of the retail cut.

This Fresh Meat Slicing Portioning Machine is meticulously engineered to execute deep, high-speed shearing profiles on fresh and chilled proteins operating precisely between 0° and 5°. By combining an aggressive circular blade with variable frequency feed parameters, this machine guarantees mathematically exact portion slices ranging from 1mm up to 30mm thick, without crushing the delicate raw cell lattice or causing excessive edge-tearing.

Housed in a massive 370kg vibration-dampened frame, the system effortlessly processes large primal cuts (up to 600x160x100mm) at an astonishing speed of up to 260 pieces per minute, driving immense throughput tailored specifically for high-volume supermarket suppliers, central kitchens, and retail meat processors.

Operational Cutting Speed: 60 to 260 pieces / min (Continuously adjustable)
Meat Slice Thickness Geometry: 1.0 mm up to 30.0 mm (HMI controlled)
Maximum Material Capacity (LxWxH): 600 mm x 160 mm x 100 mm
Optimal Material Core Temperature: 0° to 5° (Chilled raw states)
Output Conveyor Belt Width: 210 mm (For dynamic product discharge)
Total Connected Power Draw: 1.25 KW (High-torque efficiency servo drive)
Factory Voltage Configuration: 3Phase / 380V / 50Hz
Physical System Footprint: 2345 x 580 x 1535 mm

Overall Machinery Weight: 370 kg (Solid stainless steel architecture)



MM Machine Manufacturers — manufactured in China

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