

Product Name :
Automatic Cooked Meat Slicing Machine

Product Code :
MM-CHINA11002-0070



Description :

Automatic Cooked Meat Slicing Machine

Technical Specification :

Slicing hot, tender, or highly marbled cooked meats demands profound mechanical engineering to avoid destroying the soft cellular structure of the protein. Unlike freezing the blocks prior to cutting, which consumes massive amounts of energy and time, this Automatic Cooked Meat Slicing Machine actively shears through soft roasts, brisket, or braised pork without applying downward crush pressure. By integrating a high-velocity circular blade synchronized perfectly with a highly targeted 125mm dynamic gripping conveyor, the mechanism prevents the meat fibers from crumbling or shedding moisture. This ensures that every slice remains physically intact and visually flawless for premium retail presentation.

Designed with a highly compact footprint (790x510x1250mm) and engineered for aggressive wet environments, the complete system runs autonomously under IP65 moisture defense. The PLC instantly adjusts to accommodate the flow, delivering a reliable 300-500 kg/h volumetric output while maintaining strict, mathematically exact portion control.

Calculated Volumetric Output: 300 - 500 kg/h (Dependent on slice thickness and meat density)

Meat Slice Thickness: 0 - 20 mm (Mechanically and digitally adjustable)

Belt Conveyor Width: 125 mm (Optimized for standard cooked delicatessen logs)

Total Connected Power: 1 KW (High-efficiency low-draw configuration)

Drive Voltage Configuration: 3Phase / 380V / 50Hz

External Dimensions: (L x W x H) 790 x 510 x 1250 mm

Total Machinery Weight: 165 kg (Heavy-duty vibration-dampened frame)

Sanitary Defense Standard: IP65 (Direct pressurized foam washdown compatible)



MM Machine Manufacturers — manufactured in China

Email us at: sales@machinesmanufacturer.com