

Product Name :
Meat Dicing Machine

Product Code :
MM-CHINA11002-0079



Description :

Meat Dicing Machine

Technical Specification :

The uninterrupted operation of high-volume meat processing facilities requires absolute precision during the primary size reduction phase. Our Industrial Meat Dicer Machine is explicitly engineered to process non-frozen fresh muscle tissue alongside partially frozen blocks with core temperatures between -3°C and -4°C directly into uniform dice, strips, pellets, or blocks in a single continuous pass. By integrating an extreme-torque variable knife speed loop with an active automatic pre-compression mechanism, this dicer eradicates irregular mechanical cuts and dimensional inconsistencies. This delivers a highly standardized meat matrix optimized for downstream weight-control packaging or thermal canning operations.

Kinetic Cutting Output: Delivers a sustained mechanical shearing speed of 50 to 120 cycles per minute, dynamically adjustable via the central operator control panel based on material density.

Core Temperature Capability: Engineered structural tolerances permit the clean cutting of -4°C meat without fracturing the cell walls or causing premature blade fatigue.

Tool-Less Sanitation: The compressive machine architecture saves critical floor space while allowing internal parts to be rapidly removed without tools, wiping out hidden residue zones.

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MM Machine Manufacturers — manufactured in China