

Product Name :
Frozen Meat Slicer

Product Code :
MM-CHINA11002-0080



Description :

Frozen Meat Slicer

Technical Specification :

The Frozen Meat Slicer is engineered for the immediate mechanical reduction of deep-frozen meat blocks (-4°C to -18°C) without prior atmospheric or water thawing.

By eliminating the defrosting phase from standard operational workflows, facilities can prevent critical protein drip loss, halt ambient bacterial proliferation, and reduce the heavy energy expenditures associated with dedicated thawing rooms.

The high-torque rotary mechanism uniformly flakes standardized commercial meat blocks (up to 700x520x100mm), presenting the ideal raw material matrix for secondary continuous processing operations.

Throughput Capacity: Sustains continuous operation at 1500 to 2000 kg/h, handling dense blocks weighing between 2.5kg and 25kg.

Sanitary Construction: Integral welded heavy-gauge stainless steel chassis eliminates microscopic pathogen harbor points in compliance with strict HACCP protocols.

Protection: Zero-thaw operation retains 100% of intracellular moisture and protein bonds, maximizing final product weight output.

Processing Capacity: 1500 - 2000 kg/h

Accepted Meat Temp: -4°C to -18°C

Block Dimensions: 700 x 520 x 100 mm

Main Drive Power: 5.5 KW (Customizable)

Rotary Blade Material: Forged Alloy Steel

Structural Material: Stainless Steel



MM Machine Manufacturers — manufactured in China

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