

Product Name :
Braised Pork Belly Can Production Line

Product Code :
MM-CHINA11005-0010



Description :

Braised Pork Belly Can Production Line

Technical Specification :

Meat Cutting and Preparation

Fresh pork belly is trimmed and cut into standardized cubes or slices by an automatic cutting machine. The system ensures consistent portion size for even cooking and packaging.

Cooking and Braising Unit

Automatic braising kettles cook pork belly with sauce and seasonings. Uniform heating ensures authentic taste and texture with reduced manual labor.

Canning and Filling

The cooked meat and sauce are filled into cans or jars using a precise metering filling system. Ensures uniform product weight and ratio between meat and sauce.

Vacuum Seaming and Sterilization

Vacuum seamer ensures air-tight closure to prevent contamination. Retort sterilizer (steam or water spray type) eliminates bacteria and ensures long shelf life.

Cooling, Drying, and Labeling

Continuous cooling tunnel prevents overcooking. Automatic drying, labeling, and packing systems prepare the product for distribution.

Key Equipment in the Line

Automatic Meat Cutting Machine – Uniform pork belly cube/slice cutting for consistent quality.
Cooking & Braising Kettle – Jacketed or steam kettle with automatic stirring and temperature control.
Automatic Filling Machine – High accuracy for both solid and liquid filling.
Vacuum Can Sealing Machine – Ensures air-tight and hygienic packaging.
Retort Sterilizer – Steam or water spray sterilization for long-term shelf stability.
Cooling Conveyor & Labeling Machine – Efficient cooling and labeling in continuous flow.



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