

Meat Processing

Machineries

Modernize your meat processing with smart automation—speed up production, ensure consistent quality, and increase your profits.



Automatic Cattle Slaughter Line Halal Abattoir

A high-efficiency industrial system for automated cattle processing. Designed for continuous operation, precision handling, and durable performance in large-scale meat production. Capacity: 200 heads/hour



Chicken Slaughtering Production Line

A fully automated system for high-efficiency chicken processing. Features continuous operation, precise handling, and durable construction for large-scale poultry production. Capacity: 1,000–5,000 birds/hour



Gloat Slaughtering Processing Line

A fully automated, high-efficiency system for goat processing. Designed for continuous operation with precise handling, durable construction, and large-scale meat production. Capacity: 600 heads/hour



Canned Sardine & Fish Production Line

A fully automated system for large-scale sardine and fish canning. Features continuous operation, precise filling, sealing, and durable construction for industrial food production. Capacity: 1,500–6,000 cans/hour



Shrimp Processing Line

A high-efficiency machine for peeling large-scale shrimp with precision and minimal labor. Designed for continuous operation, durable performance, and consistent output. Capacity: 500–2,000 kg/hour



Shrimp IQF Tunnel Quick Freezing Line

A high-efficiency industrial freezer for individually quick freezing (IQF) shrimp and seafood. Ensures fast, uniform freezing with continuous operation and durable construction for large-scale processing. Capacity: 500–3,000 kg/hour