

Meat Processing

Machineries

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



Automatic Patty & Nugget Molding Machine

A fully automated forming system for producing uniform hamburger patties and chicken nuggets, featuring precise portioning, shaping, and continuous operation for high-efficiency industrial food production. Capacity: 100–400 kg/hour



Multipurpose Meat & Vegetable Blender & Mixer

A high-efficiency industrial mixer designed for consistent blending of meat, vegetables, and other ingredients. Equipped with precise mixing controls, durable construction, and continuous operation, it ensures uniform texture and quality for large-scale food production. Capacity: 50–500 kg/hour



Multi-Functional Meat Grinder

A heavy-duty, high-efficiency meat grinder designed for continuous industrial use. Features adjustable grinding settings for different textures, robust construction for long-lasting performance, and easy cleaning for food safety. Capacity: 100–800 kg/hour (model-dependent).



Automatic Meat Cuber & Chicken Cutter

A fully automated machine for precise cutting and cubing of meat and chicken. Designed for continuous industrial production with durable construction and easy operation. Capacity: 200–600 kg/hour



Multifunctional Meat Chopper

A versatile, high-efficiency slicer for meat, poultry, and other foods. Features adjustable cutting thickness, durable construction, and continuous operation for industrial or commercial use. Capacity: 100–400 kg/hour



Meat Dicer Machine

A fully automated industrial dicer for precise cutting of beef, pork, and other meats. Designed for continuous operation with durable construction and easy cleaning. Capacity: 600–750 kg/hour



Bone Saw Machine

A high-efficiency industrial cutter for meat and bone separation. Durable, precise, and designed for continuous operation in large-scale food production. Capacity: 300–700 kg/hour



Bone and Meat Saw Machine

A high-efficiency industrial cutter for precise cutting of frozen meat. Durable stainless steel construction, easy to operate, and suitable for continuous large-scale production. Capacity: 200–600 kg/hour



Deep Frying Machine

A high-efficiency fryer designed for continuous commercial cooking. Ensures consistent oil temperature, fast frying, and easy cleaning for large-scale food production. Capacity: 10–50 kg/hour