

**Product Name :**  
Meat Grinding Machine**Product Code :**  
FOOD-MET0038**Description :**

Meat Grinding Machine

**Technical Specification :**

The meat grinder is the ideal machine designed for the sausage processing workshop and the catering processing workshop. New standards have been set for the performance and hygiene of such devices. Optimized design of auger sleeves and auger spiral blades.

By means of the high-pressure conveying screw, the meat piece is driven to the front end cutting assembly where it is pressurized and the working auger rotates in the "high-pressure pipe", and the spiral groove in the auger sleeve helps to advance the material and avoid backflow.

All processing of meat products is done by two-speed motor optimization, while the screw has a reversing function for easy disassembly. This model can easily process raw materials frozen to -18 °C. Single blade system and double knife system are available upon request. The meat grinder type is a basic model with a reasonable price and is equipped with a primary transmission gearbox.

**Features:**

- 1, twisted meat and frozen meat function
- 2, positive and negative function, so that the meat grinder blocking probability is zero
- 3, a variety of orifice plate combination, more suitable for different meat products.

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**Website:**<https://www.foodprocessing-machines.com/>