

MIXER GRINDER & PORTIONER MACHINE



Top quality equipment ideal for your meat processing



Unger



Enterprise



KDS

Meat mixer / grinder

- Wide range of output capacity for your requirement
- Suitable for meat core temperature max -5°C for grinding
- 2 cutting system for selection:
 - Unger for production of minced meat and sausages
 - Enterprise for production of minced meat and burger meat
- KDS system Dynamic Separating System handle high quality processing

Your one-stop solution

mincing

grinding

portioning

Please press here to view the machine in operation.



Meat portioning system

- 3 types portioning solution for selection



Patty pressed portions
(Form flange needed)



Naked meat sausages
(Form flange with insert part needed)



Free-Flow portions with Free-Flow
transfer part (or shovel)