



MEAT GRINDER SERIES

YC Mechanism Meat Grinder is specially designed to chop the frozen meat at -18°C and -24°C , can produce different sizes of minced meat and slices by changing the cutter. No obvious temperature rise can be made on the products, so the minimum bacteria level can be maintained for your products while the hemoglobin can be properly preserved, greatly improving the shelf life of your products. It also boasts of easy operation and high productivity and efficiency.

Frozen Meat Mincer Advantages:

- 1: Easy cleaning
- 2: Surface & Hopper stainless steel
- 3: Ejecting device for meat worm and cutting unit, manually operated
- 4: Hardly noticeable temperature rise with the final product
- 5: Drive shaft stainless steel, seated in special seals and ball bearings
- 6: Worm housing, meat worm and cutting unit stainless steel



Model	Capacity (T/h)	Power (KW)	Chopping cage diameter (mm)	Chopping cage speed (r/min)	Voltage (v)	Weight (Kg)	Size (mm)
JR-120	1-1.5	7.5	118	250	380	260	1000×600×1200
JR-160 (Dual chopping cage)	2	30.25	120	27/161	380		2064x2070x1800
JR-200	5	45	160	240/120	380	800	1650x1100x1750
JR-300	6~7	55	270	66	380		2060x1300x1900

