



Meat Vacuum Mixer Serles

YC Mchanism Frozen meat Vacuum Mixer is designed stainless steel built with two shafts for mixing, with its specialty switching between clockwise and counter-clockwise rotation, the meat mixing speed and effect produced can be greatly improved. The vacuum level is adjustable to your option, making a more evenly-distributed raw material for better product quality. The air trapped in the materials during its front-end production processes can be sucked out, and an oxygen-free disinfection can be made to the materials, producing a superior looking of the meat under processing, and consequently the shelf lie of your products can be extended. Its made by stainless steel greatly facilitates your cleaning operation. The specialty pneumatics built-in can automatically open and close the cover and the discharger cover.

Advantages:

1. Double action mixing arm features paddles that gently lift and mix product.
2. Easily removable mixing arm for better sanitation.
3. Automatic feeding.
4. Improves moisture and protein retention.
5. Reduces bacteria count and contaminants.
6. Produces a quality product with minimal temperature rise.
7. Increased yields through even distribution and gentle blending of meat, fat, spices and other ingredients.

Model	Capacity (Kg/次)	Tank Volume (L)	Power (KW)	Mixing Speed (r/min)	Voltage (V)	Vacuum Level (mpa)	Weight (kg)	Size(mm)
ZJB-150	120	150	2.95	33	380	0~-0.085	760	1400*1100 *1300
ZJB-300	280	300	4.4	28	380	0~-0.085	760	1425*1250 *1470
ZJB-600	420	600	7.85	33	380	0~-0.085	760	1610*1460 *1600
ZJB- 1200	900	1200	12.85	28	380	0~-0.085	760	2420*2300 *1900

