

Flattening Machine HYP-1000



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With fairly simple but unique flattening method to flatten all types of meat, fresh or crust-frozen, bone-in or boneless. Getting an equal thickness and increasing the surface area prior further processing such as cutting, coating or cooking.

Working principle:

Using 3 sets of massage rollers to flatten the meat gently but effectively. During this process, the fibres are taking very little apart what actually brings the fantastic results in flattening and meat consistency. Once flattened, it stays flat.

Features and Benefits:

- Completely made of AISI 304 and food grade material
- Adjustable flattening distance
- Infinitely variable belt speed
- Rubberised drive rollers to prevent belt slipping
- Reliable and simple construction, very low ownership in maintenance and operation
- 4 heavy duty wheels with break, rotating 360°
- Almost no yield losses
- No muscle push-back
- Interface touch screen could store 100 menus



Chicken thigh meat



Chicken Breast



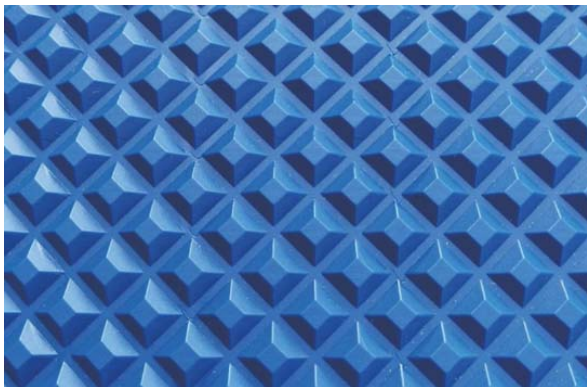
Pork chop with bone



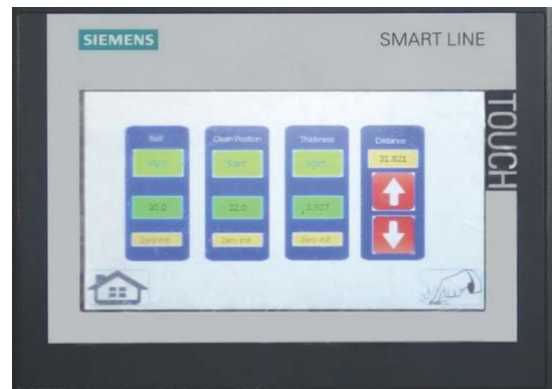
Pork Schnitzel

Technical data:

HYP-600	Data	Remarks
Belt width	1000 mm	
Product thickness	5 – 30 mm	
Temperature of products	down to -4 °C	Depending on the salt content
Electrical power supply	3.05 kW, 3 phase, 400 V, 50 Hz	Customerizable upon request
Dimension	2300 x 1800 x 1500 mm	
Belt speed	3 – 15 m/min	Frequency control



Belt



Screen