

meat press

press it



 **TECH OF FOOD**

The meat press **press it** has been developed to press unshaply beef cuts (pork, beef, veal or poultry) into a even shape. The yield and weight accuracy during the subsequent portioning and slicing process is getting considerably improved. The intended raw material has to be slightly frosted or consistent defrosted at -2 to -3°C (product specific).



Technical data

max. product length	550 mm
max. product height	185 mm
max. product width	85 mm
mould unit bacon	35 x 175 mm
mould unit pork neck	70 x 115 mm
mould unit pork loin	65 x 105 mm
air pressure	6 - 8 bar
max. pressing power	1.3 t