

Meat Dicer Machine

This meat dicer is designed with a reasonable structure for precise cutting of meat into dices, silks, pieces, and sections. It efficiently processes frozen, fresh, cooked, and poultry products, even those with bones, with adjustable cutting specifications from 4mm to 120mm.



Product Overview

High-Efficiency Meat Processing

This industrial-grade meat dicer is engineered to deliver precise cutting results for a variety of food processing requirements. Designed with an advanced structural layout, it ensures high work efficiency and consistent output whether processing frozen, fresh, or cooked meats, as well as poultry with bones. Its versatile cutting capabilities make it an essential device for professional food processing operations looking to optimize production.

Cutting Performance

Minimum Dice Size	4 mm
Maximum Dice Size	120 mm
Cutting Modes	Dice, Silk, Piece, Section

Application Suitability

Compatible Meat Types

- Frozen Meat
- Fresh Meat
- Cooked Meat
- Poultry with bones

Key Features

Performance Highlights

4 mm

Min Cut Size

120 mm

Max Cut Size