

Vacuum Meat Cutter

This vacuum cutter processes meat and other food products. It utilizes a stainless steel bowl with a rotating blade system, enclosed by a vacuum-sealed lid.



Product Overview

Industrial Emulsification Solution

This industrial vacuum bowl cutter is engineered for high-performance cutting, mixing, and emulsification of meat and poultry products. By operating under a vacuum, the system effectively reduces bacteria growth, minimizes fat oxidation, and eliminates foam to create a homogeneous, high-protein yield end product. Built with premium materials and high-precision components, it provides consistent results while extending product shelf life.

Technical Specifications

Knife Rotation Speed

200 rpm

Minimum Speed

3500 rpm

Maximum Speed

Knife to Bowl Clearance

1.75 mm

Construction & Materials

Food Contact Parts

SUS 304 Stainless Steel, Cast Bowl

Base Material

Carbon steel covered by SUS304

Vacuum Cover Wall Thickness

6 mm

Operational Features

Key Operational Advantages

- Vacuum sealing for reduced oxidation and bacteria growth
- Foam-free processing for improved texture
- High-precision knife performance
- Reduced operational noise levels
- Optimized efficiency over standard bowl cutters

Seal Type

Right angle sealing tape