TCA

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MEAT PROCESSING PROJECT SOLUTIONS

SHANDONG XINDAXIN FOOD INDUSTRIAL EQUIPMENT CO., LTD.



FORMING AND COATING SOLUTION

Condiment food processing equipment adopts a number of core technologies, such as intelligent control and efficient heating, which makes the performance and efficiency of the equipment greatly improved.

In addition, the equipment also has the advantage of energy saving and environmental protection, which can effectively reduce energy consumption and minimize the impact on the environment.

The application of these technologies makes the seasoned food processing equipment highly competitive in the market.

In order to ensure that users can use the food processing equipment for condiments with peace of mind, we provide comprehensive after-sales service and support.

After purchasing the equipment, users will enjoy free training service to learn how to use the equipment and make various kinds of condiment food.
Meanwhile, we also provide repair and maintenance services to ensure the normal operation and service life of the equipment.

In terms of spare parts, we also provide comprehensive spare parts supply service to meet the different needs of users.

LARGE CHICKEN NUGGETS PRODUCTION LINE



CAPACITY: 1 TON

EQUIPMENT INTRODUCTION







BIG SIZE AUTOMATIC FORMING COATING PROCESSING LINE CANAUTOMATI-CALLY FINISH THE PROCEDURE OF FORMING, BATTERING, FLOURING(PREDUST-ING), BREAD CRUMBING PROCESSING.

THIS LINE SHARES THEREPUTATION OF HIGH AUTOMATIC, MINI SIZE AND EASY OPERATIONVERY SIMPLE CLEANING DESIGN. AND IT COMPLY WITH THE HACCPREQUIREMENTS.

THIS LINE CAN PROCESS DIVERSIFIED MATERIALS:
MEAT: POULTRY, BEEF, MUTTON, PORK ETC.
SEAFOOD: FISH, SHRIMP.
VEGETABLE: PUMPKIN AND POTATO, CHEESE AND VEGETABLE MIXING.

Machinery name	Model	Usage
Forming machine	CXJ-600	Making patty and nuggets from
Battering machine (thin)	LJJ-600	Spraying the batter on the nuggets
preduster machine	SFJ-600	Coating the powders on nuggets
Battering machine	NJJ-600	Coating the batter on products
Breading machine	SXJ-600	Coating bread crumb on the products
Frying machine	XDFL-2500	Frying food

FORMING MACHINE



Automatic multi forming machine can automatically finish the procedureof filling, forming, and output. It can be used together with the batteringmachine, flouring (predusting) machine, frying machine, boiler, freezer andpacking machine to make the hamburger patty, chicken nuggets, chickenfillet, fish steak and so on. It has characteristics of high yield and stablequality.

Convenient and fast to change product, accurate quantitative;Suitable for forming of meat, chicken, fish, potato, and other vegetable;Easy to move by using of the cart and fixed by stand;Made of stainless steel which is safe and accord with HACCP standardrequirement.

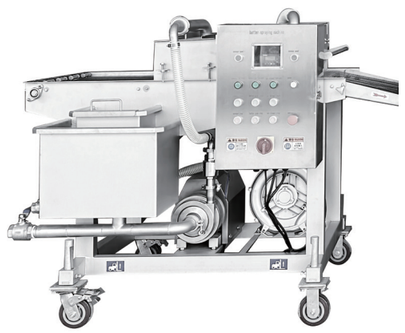


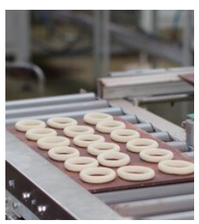


Model	CXJ-400	CXJ-600
Mesh belt width	400mm	600mm
Air pressure/water pressure	6Bar/2Bar	6Bar/2Bar
Power	11kw	15.12kw
Capacity	200-600kg/h	500-1000kg/h
Times	15~55times/minute	15~60times/minute
Thickness	6~25mm	6~40mm
Error	≤1%	≤1%
Diameter at maximum	135mm(hamburger patty diameter)	150mm(hamburger patty diameter)
Filling pressure	3~15Mpa	3~15Mpa
Overall dimension	2828x830x2136mm	3170x1176x2636mm

BATTERING MACHINE (THIN)

Through batter slurry curtain and batter groove below, batterinspraying machine can offer a even coating of the batter on thechicken, beef, pork, fsh and other seafood products.Fast-combine design,easy to clean and less damage to thviscosity of the batter.Because of small paste for the batter conveyor, the batter pumpis of low damage degree for slurry's viscosity.







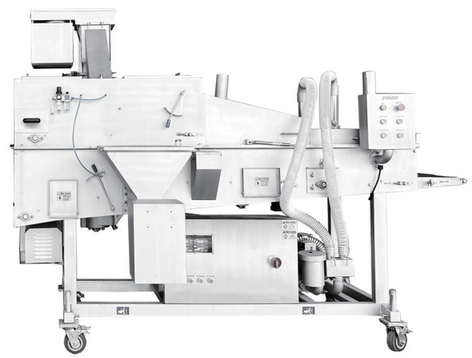
Model	LJJ-400	LJJ-600
Conveyor speed range	3--15m/min Frequency control	
Input height	1050±50mm	
Output heighit	1050±50mm	
Power	1.65kw	2.6kw
Belt speed	400mm	600mm
Overall dimension	2100x835x1450mm	2100x1035x1450mm

PREDUSTER MACHINE

It is specially designed for coating food processing.It coats thebottom of the products by the layer of the flour on the conveying beltand coats the surface of the products by the upper flour evenly to thepassing products on the belt. It can connect to battering machines.breading machine to connect production line for different foods.

Characteristics :

Upper and lower flour layer thickness can be adjusted;
Big air flow system can remove surplus filour;
Convenient to operation. adjustment;
Special belt dusting powder techniques, uniform and reliable.
Open type screw,making the cleaning process easier;
Specially designed Screw ascension for different mixing flour, cornstarch, potato starch, power coating;Reliable security device;
Using SIEMENS electrical parts, safety and reliability;
Machine easy to clean, in line with HACCP requirements.



Model	SFJ-400	SFJ-600
Conveyor speed range	3--15m/min Frequency control	
Input height	870~970mm	
Output heighit	1000±50mm	
Power	3.25kw	4.15kw
Belt speed	400mm	600mm
Overall dimension	2655x835x2150mm	2655x1035x2150mm

BATTERING MACHINE



Tempura battering machine NJJ400/600 realized the battercoating by dipping the products into the battering bath. It iswidely used in the tempura products, meat, poultry, seafood and vegetables. Get CE certificate.

Model	NJJ-400	NJJ-600
Conveyor speed range	3--15m/min Frequency control	
Input height	1050±50mm	
Output heighit	800~1100mm	
Power	1.3kw	2.2kw
Belt speed	400mm	600mm
Overall dimension	3100x920x1400mm	3100x1120x1400mm

Characteristics:

The scope between the upper and lower mesh belt can beadjusted which gives a wide range of variety products;
Strong fan to remove excess slurry;
Easy and reliable operation and adjustment; Reliable protection device;
Using SIEMENS electrical parts, safety and reliability;
Machine is made of stainless steel, removable design, easy towash, comply with HACCP requirements;
Independent output belt available for your choice.





BREADING MACHINE

Breading machine SXJ400/SXJ600 coats bread crumbs onto thechicken, beef, meat and seafood. The top layer of breading crumbsis from the hopper and the bottom layer is coated when the foodpass through the mesh belt.



Characteristics :

Excellent crumbs circulation system;
Reliable protection device;
SIEMENS electric apparatus;
Connect with forming machine, battering machine and frying machine to be a continuous line;
Stainless steel.

Model	SXJ-400	SXJ-600
Conveyor speed range	3--15m/min Frequency control	
Input height	1050±50mm	
Output heighit	1050±50mm	
Power	1.65kw	2.6kw
Belt speed	400mm	600mm
Overall dimension	2040x890x1800mm	2800x1180x2250mm





CONTINUOUS FRYING MACHINE



Automatic continuous frying machine for frying potato chips, french fries, chicken nuggets, meat patties and many other foods.
The fryer has a Strong Structure, an exhaust cover on the top, Four-way three-dimensional lifting part and safety system, bottom scraping system, automatic oil testing and filling system, oil circulation system,The control system adopts PLC+HMI contrail integrated

Model	Size	Heating method
GEA-8500*800	8500*1200*2200	electricity
Power	Mesh belt width	Frying time
240kw	800mm	1-5 minutes adjustable
Chain lift system; Automatic temperature control, oil level protection, sediment scrap; Oil circulation system		

OTHER COMPONENTS

BATTER MIXER

Model	DJJ-100
Bin volume	50L
Power	0.75Kw
Size	1330x790x2100
Voltage	380V/50Hz/3P







ROLLER PREDUSTING (FLOURING) MACHINE



Model	GFJ-400	GFJ-600
Conveyor speed range	3--15m/min Frequency control	
Input height	1050±50mm	
Output heighit	1040±50mm	
Power	2.45kw	
Belt speed	400mm	600mm
Overall dimension	3875x1200x2385mm	3875x1400x2385mm









MEATBALL PROCESSING PRODUCTION LINE

The meatball production line is a set of food processing systems that integrate automation and intelligence. It is mainly used for efficient and standardized production of various meatballs (such as beef balls, fish balls, shrimp balls, etc.). Its core goal is to achieve efficient operation of the entire process from raw materials to finished products through process optimization and equipment coordination. The following is a comprehensive integration of core information from multiple sources

Efficiency improvement: Automated equipment can produce several tons of meatballs per day, which is dozens of times more efficient than manual production
Quality assurance: Precise temperature control and standardized processes reduce human errors, ensuring that the product has a tender taste and stable flavor
Cost optimization: Reduce dependence on labor and reduce raw material waste (such as precise control of meat particle size through a meat grinder)
Flexibility and scalability: Can adapt to a variety of meats (chicken, fish, shrimp, etc.) and meatball products (solid meatballs, core-wrapped meatballs)

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FROZEN MEAT SLICER





Core function: Directly process -18℃ frozen meat into thin slices without thawing process.

Temperature adaptability: Supports -25℃ to -10℃ frozen meat processing

Processing capacity: 5-ton daily production line is equipped with roller meat planer, the knife roller speed can reach 2000rpm, and the slice thickness adjustment range is 1-8mm

Supporting design: often used in conjunction with the elevator to achieve automatic discharging and reduce manual handling links

Material standard: 304 stainless steel body, equipped with anti-meat chip splash shield

FROZEN MEAT GRINDER

Process value: mince the meat slices into 2-8mm uniform meat particles to maintain the integrity of the muscle fibers.
Temperature control advantage: the special spiral propulsion structure can make the mincing process temperature rise <3℃, effectively preventing protein denaturation
Tool configuration: standard multi-aperture plate (ϕ3/5/8mm), supporting different product specifications
Processing efficiency: high-power models (7.5kW) can produce 800-1200kg per hour
Safety design: equipped with overload protection and emergency brake device







FROZEN MEAT SLICER



Technological breakthrough: integrated hydraulic lifting, refrigeration cycle and intelligent temperature control system.

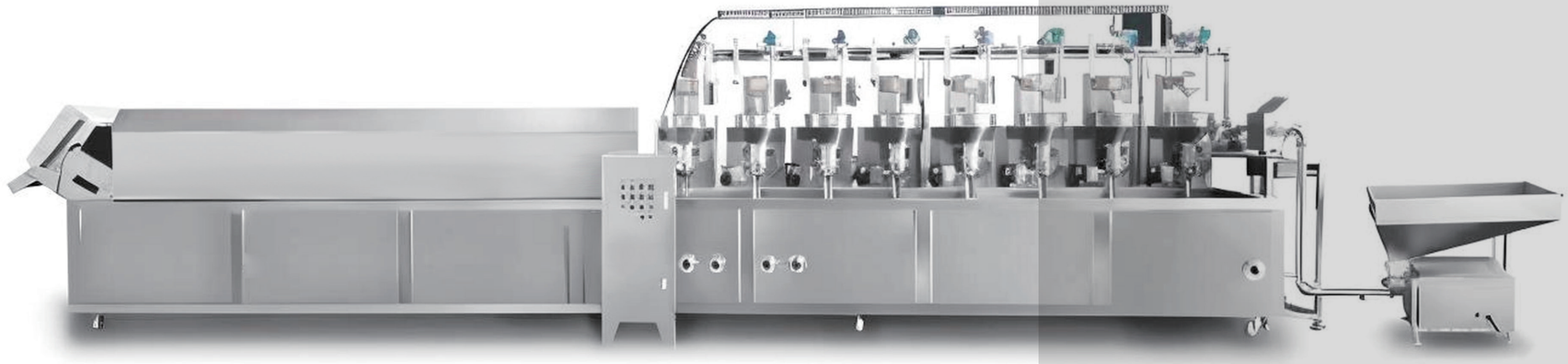
Refrigeration system: 4-6P compressor refrigeration, barrel temperature can be maintained at 0-4℃, pulping temperature rise ≤2℃

Capacity specification: industrial-grade machine barrel volume 80-200L, single processing volume 40-100kg

Knife group configuration: three-speed variable frequency motor (0-1200rpm) with multiple types of knives, suitable for different materials such as minced fish/beef

Intelligent control: equipped with touch screen operation interface, supports temperature, time, speed preset programming

MEATBALL BOILING LINE (CONTINUOUS)



Process integration: realize seamless connection of shaping, maturation and cooling processes.
Temperature control: low temperature tank (40-75℃) shaping and high temperature tank (90-95℃) maturation dual-stage temperature control, temperature difference accuracy ±1℃
Conveying system: variable frequency speed control mesh belt (0.5-5m/min), equipped with anti-adhesion Teflon coating
Cooling efficiency: water cooling + air cooling dual-stage cooling, the center temperature of meatballs is reduced to below 4℃ within 30 minutes
Structural design: modular stainless steel tank (length 6-15m optional), steam consumption is about 50kg/h



FREQUENCY CONVERSION DOUBLE SPEED MEATBALL FORMING MACHINE

Core technology: Dual frequency converters independently control the feeding speed (0-50Hz) and the cutting frequency (0-60Hz).
Molding accuracy: roundness error <0.5mm, pellet weight fluctuation ±1g
Mold system: Quick-change mold supports ϕ18-60mm specification adjustment, special imitation manual spoon structure improves surface finish
Production capacity: up to 550 pellets/minute in high-speed mode, suitable for daily production of 5-ton production lines
Sanitary design: fully sealed food-grade lubrication system, IP65 waterproof rating





STEAM & BAKE SERIES

TUNNEL OVEN

The Tunnel Steamer is mainly used for the production of steamed, boiled and baked products, which ensures the productivity of the products and the aesthetic appearance of the products.

Characteristics :

- Low product weight loss (humidified baking)
- Dual-zone independent temperature control
- Adjustable processing time
- Trinity: hot air cooking
- steam cooking - baking
- PLC control system - full colour touch screen



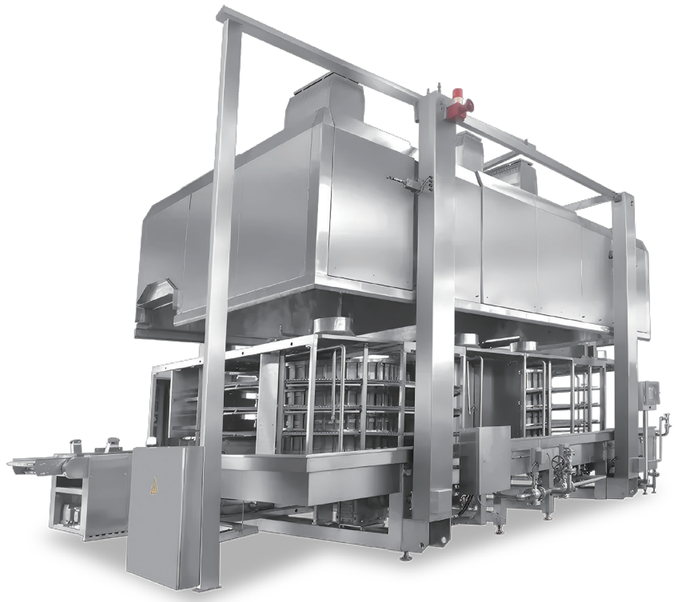
Characteristics :

- The machine is a continuous processing machine with dual-zone temperature control.
- Dual-zone temperature function allows the machine to be used in a variety of ways.
- Built-in air deflector ensures temperature uniformity.
- The machine is equipped with a dual-zone humidity controller to ensure optimum production results.
- Maximum temperature setting of 240° C in the machine, combined with air speed control for optimum results.
- Optimum results can be achieved by adjusting the heating temperature, air velocity, airflow deflectors and humidity control.
- The control system adopts PLC and touch screen operation control device.
- The following means are adopted to improve efficiency and equipment utilisation.
- Residue removal function at the bottom of the machine
- High efficiency mesh belt cleaning device
- For higher processing temperatures or sticky products, a soft phospholipids washing device is available as an option.
- Semi-automatic cleaning unit with water tank, water pump and spray nozzles for shorter cleaning times.
- The water seal ensures that hot air and vapours do not escape.
- The lid can be raised for easy maintenance and cleaning.
- Food-grade lubricants/greases for food-contact areas
- Heating elements made of highly corrosion-resistant materials

Items	Parameters
Model	FC12/600 -T
Total width of belt	600 mm
Processing length	12000 mm
Processing time	3-50min
Infeed height	1000 +/- 100 mm
Discharge height	1000 +/- 100 mm
Maximum product height	175 mm
Heating method	Thermal oil heating
Dimensions (LxWxH)	13525 x 2800 x 2980mm
Weight (empty)	9500kg
Capacity	500kg(chicken wing)

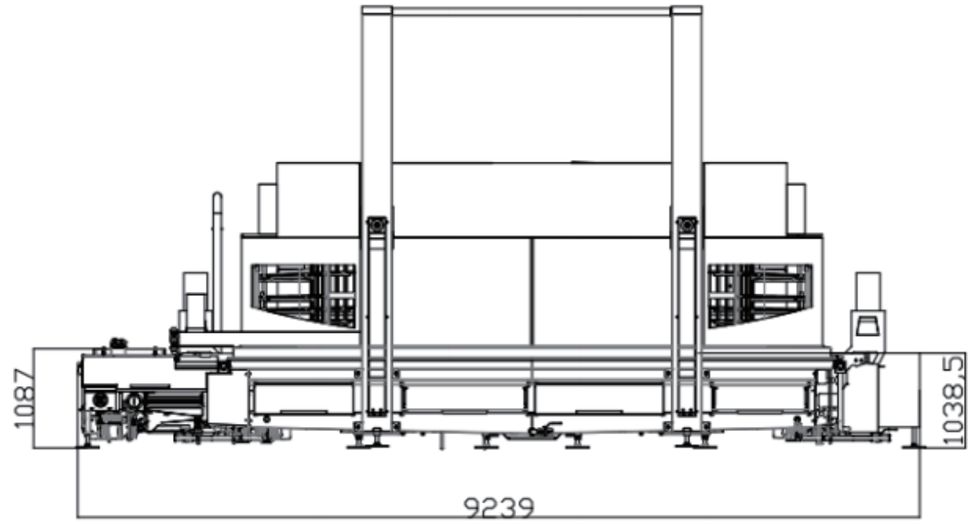


SPIRAL OVEN

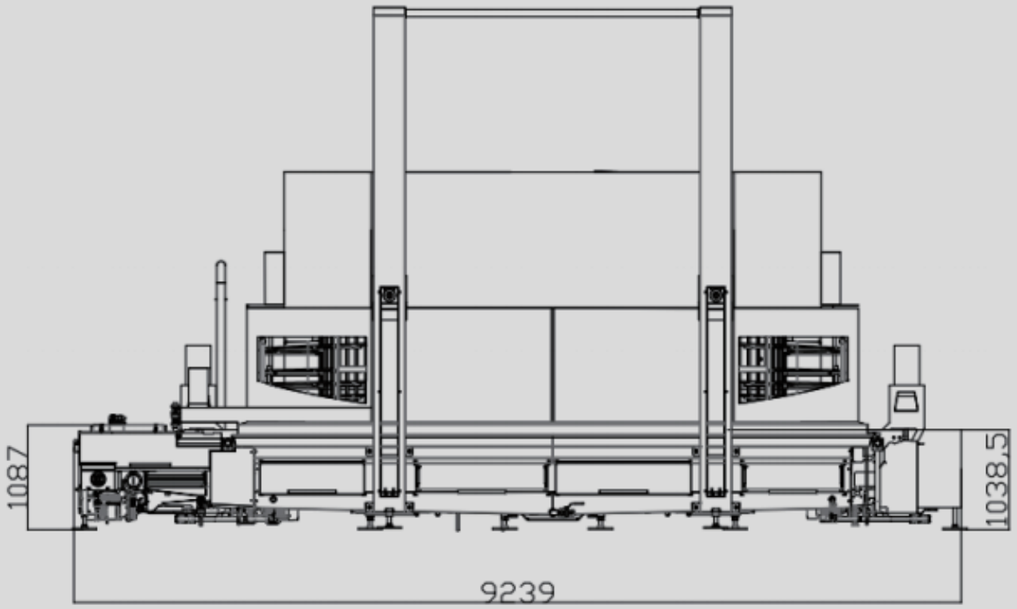




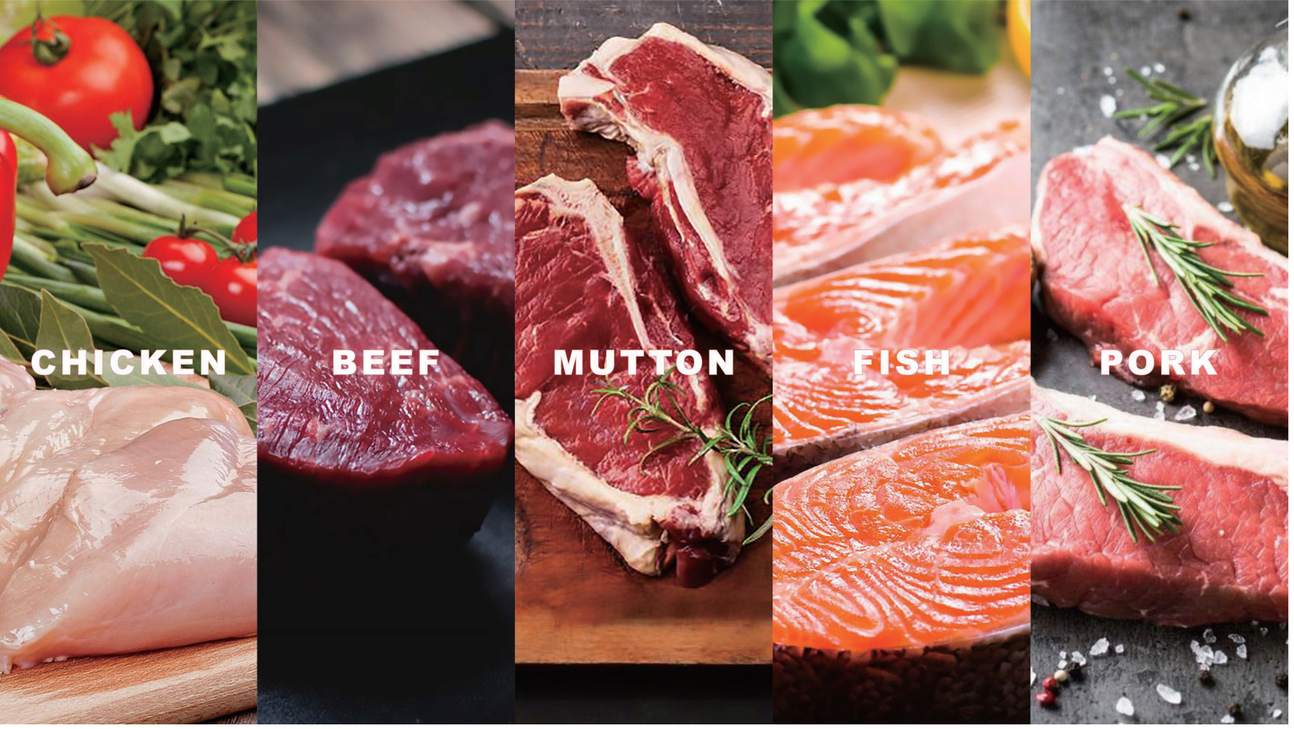
Items	6 layers	8 layers
Overall dimensions	9300*4400*4850 (L*W*H)	9300*4400*5700 (L*W*H)
Net width of mesh belt	600 mm	600 mm
Heat capacity	750KW	1000KW
Weight (empty)	19 tonnes	23 tonnes
Height of supply side	1000mm	1000mm
Height of output end	1000 mm	1000 mm
Number of spiral turns	2*6	2*8
Free product channel opening	75mm	120mm
Belt length (cooking length)	103 m (86m)	133 m (116m)
Cooking time min/max	3.4/136 minutes	4/140 minutes
With maximum load	25kg/m	25kg/m
Total power	73KW	83KW
Total current	146A	166A
Supply voltage	Three-phase alternating current 380V 50HZ	Three-phase alternating current 380V 50HZ
Capacity range	1.5~2 tonnes (depending on products)/hour	2~2.5 tonnes (depending on products)/hour



6 LAYERS



8 LAYERS



SERIES

QUICK FREEZING EQUIPMENT

TUNNEL QUICK-FREEZING MACHINE

Quick-freezing machine is a kind of tunnel structure is relativelysimple and efficient quick-frozen device, suitable for pastry, quick frozenfood, meat and other food.

SINGLE/DOUBLE SPIRAL QUICK-FREEZER MACHINE

Single spiral quick-freezing machine cover an area of an area small,high degree of automation. Shipment into mouth position arbitrary directionis adjustable.
Double spiral quick-freezing machine high degree of automation.Shipment into low into the mouth.

COLD STORAGE EQUIPMENT

Cold storage is a building that uses artificial refrigeration method to make the fixed space reach the specified temperature to facilitate the storage of goods.

TUNNEL QUICK-FREEZING MACHINE







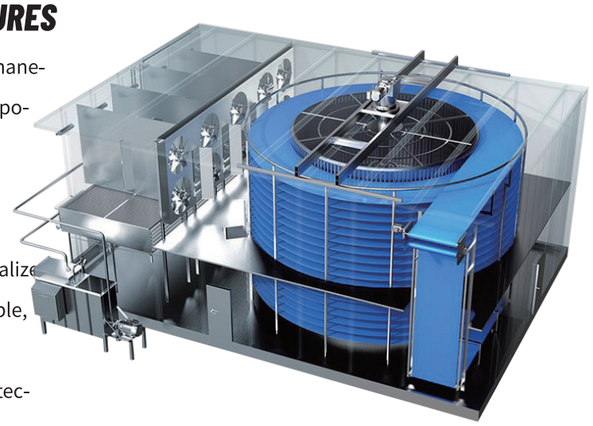

THE PRODUCT HAS THE FOLLOWING FEATURES

Simple structure, convenient operation, long service life
Library board adopts double stainless steel sandwich polyurethaneinsulation board, insulation performance is good, internal componentsusing high-quality stainless steel SUS304.easy cleaning.HACCP requirements.Stainless steel mesh belt, the surface smooth, easy to clean.Using water frost, ensure clean sanitation.Inverter control to realize infinitely adjustable-speed, frozen goodsfrozen time is adjustable, can be applied to a variety of processing offrozen goods.

Model	Freezing capacity (kg/h)	Cold consumption (kw)	Installed power (kw)	Overall dimensions (m)			
				Length	Width	Height	Mesh belt width
SD100	100	15	2.3	7	1.5	2.1	1
SD150	150	21.5	3	8	1.8	2.2	1.3
SD300	300	43.5	6.5	11.2	2.3	2.3	1.8
SD500	500	75	10.3	13.5	3	2.5	2.5
SD1000	1000	142	19.8	21.5	3	2.5	3
SD1500	1500	225	28.6	26.4	3.5	2.5	3

SINGLE/DOUBLE SPIRAL QUICK-FREEZING MACHINE

THE PRODUCT HAS THE FOLLOWING FEATURES



Library board adopts double stainless steel sandwich polyurethane-insulation board, insulation performance is good, internal compo-nentsusing high-quality stainless steel SUS304, easy cleaning, HACCP requirements.

Stainless steel mesh belt, the surface smooth, easy to clean.

Using water frost, ensure clean sanitation.Inverter control to realize infinitely adjustable-speed, frozen goodsfrozen time is adjustable, can be applied to a variety of processing offrozen goods.

Safety device: mesh belt prevention device, heavy hammerprotec-tion, emergency stop device.



SINGLE SPIRAL QUICK-FREEZING MACHINE PARAMETERS▼

Model	Freezing capacity (kg/h)	Cold consumption (kw)	Installed power (kw)	Overall dimensions (m)			
				Length	Width	Height	Mesh belt width
DLX150	150	23	2.75	3.8	2.7	2.4	0.3
DLX300	300	43.5	7.35	5	3.7	2.4	0.45
DLX500	500	75	7.35	5.5	3.7	3.3	0.45
DLX500A	500	75	11.2	6.8	4.8	2.15	0.6
DLX1000	1000	142	15.7	6.8	5	3.3	0.6
DLX1500	1500	225	20.2	6.8	5	4.5	0.6

DOUBLE SPIRAL QUICK-FREEZING MACHINE PARAMETERS▼

Model	Freezing capacity (kg/h)	Cold consumption (kw)	Installed power (kw)	Overall dimensions (m)			
				Length	Width	Height	Mesh belt width
SLX1000	1000	145	20	10	3.7	3.3	0.45
SLX1000A	1000	145	21.5	9.5	6.8	2.4	0.6
SLX1500	1500	225	21.5	9.5	6.8	2.8	0.6
SLX2000	2000	296	32	9.5	6.8	3.3	0.6
SLX3000	3000	440	32	9.6	6.8	4.2	0.6

COLD STORAGE EQUIPMENT

THE PRODUCT HAS THE FOLLOWING APPLICATIONS

Cold storage can be widely used in food factories, dairy factories, pharmaceutical factories, chemical factories, fruit and vegetable warehouses, poultry and egg warehouses, hotels, restaurants, supermarkets, hospitals, blood stations, troops, laboratories and so on. Cold storage is mainly used for constant temperature storage of food, dairy products, meat, aquatic products, poultry, fruits and vegetables, cold beverages, flowers, green plants, tea, medicines, chemical raw materials, electronic instrumentation and so on.



At present, the assembly type cold storage more choose polyurethane library body: is the cold storage library board for polyurethane rigid foam (PU) for the sandwich, to plastic coated steel plate and other metal materials for the surface layer, will be the cold storage library board material superior heat preservation and insulation properties and good mechanical strength combined together. With long years of heat preservation and insulation, simple maintenance, low cost and high strength and lightweight features, is one of the best materials for cold storage thermal insulation library board selection, cold storage library board thickness is generally 150mm and 100mm two kinds of

· CATEGORIZED BY SIZE OF COLD STORAGE CAPACITY

Model	Refrigeration capacity (t)
Large	10000
Medium	1000～10000
Small	<1000

· CATEGORIZED BY REFRIGERATION DESIGN TEMPERATURE

Classify	Temperature (C)
High	-5 C ~ +5 C
Medium	-10 C ~ -20 C
Low	-20 C ~ -45 C

OTHER RELATED EQUIPMENT

VACUUM CHOPPER



Model: ZB-200
Meat Slicer Capacity: 200 liters
Output: 120 kg
Raw Material Requirements: Boneless meat at 0°C-5°C, maximum weight of a single piece not exceeding 1 kg
Blade Shaft Speed (Variable Frequency): 300-3600 rpm
Meat Slicer Speed:
Low Speed: 7.5 rpm
Medium Speed: 10 rpm
High Speed: 15 rpm
Discharge Plate Speed: Variable Frequency Speed Control
Power Supply: Three-phase 380V 50Hz
Power: 65 kW
Hydraulic System Working Pressure: 10-16 MPa
Minimum Gap Between Blade and Slicer: 2 mm
Dimensions: Length × Width × Height = 3152 × 2420 × 2368 mm
Total Weight: Approx. 4800 kg

MEAT MIXER

The material is evenly stirred, fully expanded, has good elasticity, bright color and can extract protein as much as possible, which is an ideal equipment for changing product quality.
The whole machine is made of high-quality stainless steel material, which is reliable and durable, easy to clean and has good effect.The inclined discharge is adopted, which is safe and reliable
The parallel double-shaft structure and the sloping-plate type paddles are adopted, so that the materials can achieve better results and are suitable for various process requirements.
Model:BXJ-100
Material: SUS304
Volume :100L
Capacity:75kg/batch
Power:1.5 kw
Size:1250*530*790mm



DUAL-SHAFT VACUUM MEAT MIXER



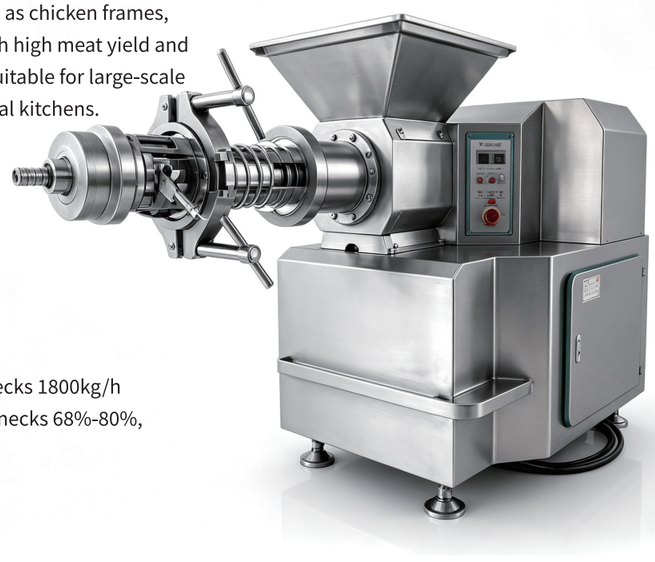
The entire machine is exquisitely constructed from food-grade 304 stainless steel, featuring excellent sanitation, corrosion resistance, and easy cleaning and maintenance. Equipped with twin augers for synchronous reverse rotation, it delivers thorough and uniform mixing without dead corners. Adopting a vacuum freshness-locking process, it effectively preserves the fresh color and tender, springy texture of fillings, reduces oxidation and water seepage, and significantly enhances the taste of finished products and production consistency.
Main Motor Power: 14 kW
Power Supply: 380V / 50Hz / 3 Phase
Conveyor Motor Power: 1.3 / 1.8 kW
Main Screw Rotation Speed: 170 / 260 rpm
Conveyor Screw Rotation Speed: 21 / 31 rpm
Orifice Plate Diameter: ϕ6, ϕ7, ϕ8, ϕ9, ϕ10, ϕ12, ϕ16, ϕ35
Production Capacity: 2–3 Tons/Hour
Hopper Capacity: 140 L
Overall Dimension: 1185 × 900 × 1450 mm

BONE MEAT SEPARATOR

This machine is fully made of food-grade 304 stainless steel. It can efficiently extract meat from raw materials such as chicken frames, chicken necks, rabbit bones and fish bones, with high meat yield and low loss. Stable and reliable in operation, it is suitable for large-scale production in meat processing plants and central kitchens.

Technical Parameters

Model: GRDL-1000
Material: Food-grade 304 stainless steel
Overall Dimension: 1750×900×1280mm
Total Power: 16.5kW
Voltage: 380V, 50Hz
Capacity: Chicken frames 1200kg/h, Chicken necks 1800kg/h
Meat Yield: Chicken frames 62%-70%, Chicken necks 68%-80%, Whole chicken 70%-90%
Weight: 600kg



DOUBLE DRUM POWDER COATING MACHINE



The machine coats products evenly with a layer of powder through the rotation of drums, increasing coating adhesion and forming a scaly appearance. It is suitable for powdering (bread-crumb coating) of block or irregular-shaped products, such as popcorn chicken, chicken nuggets, fish fillets, chicken tenders, etc.

Technical Parameters

Model: GFJ-600
Conveyor Speed: 3–15 m/min, variable frequency speed control
Power: 3.35 kW
Mesh Belt Width: 600 mm
Dimensions: 4660 × 1700 × 2400 mm

VACUUM MEAT TUMBLER

Constructed entirely from premium food-grade 304 stainless steel, this unit features excellent sanitation performance, outstanding corrosion resistance and easy daily cleaning and upkeep.
Combining vacuum negative pressure with gentle drum tumbling and massaging motion, it enables marinade to deeply and evenly penetrate meat tissue, perfectly locking internal moisture and flavor, greatly improving meat tenderness, springiness and batch consistency while drastically cutting down marination time.
Equipped with touchscreen control, stepless variable frequency speed regulation, tilt-type automatic feeding and discharging, and exclusive automatic breathing function. It delivers stable operation, minimal failure rate and low maintenance workload.
Ideal for rapid marination and flavor infusion of fresh meat and various prepared meat products, it is an essential high-efficiency solution for large and medium-sized meat processing factories and central kitchens.

Technical Parameters

Drum Volume: 1700 L
Batch Capacity: ⩽ 1000 kg per batch
Tumbling Speed: 1–12 rpm
Recommended Vacuum Gauge Pressure: -0.08 MPa
Total Power: 10.05 kW
Power Supply: 380 V
Main Unit Dimension (approx.): 3070 × 1798 × 2070 mm
Installation Layout Dimension (approx.): 4500 × 3000 × 3000 mm

