

MARU-TYPE PULPING MACHINE RCF-078



- Imitates hand-pounding to create a paste, increasing moisture absorption and improving the tenderness of the meat.
- The resulting meat paste is finer than that produced by hand-pounding, resulting in meatballs with good elasticity and a bright white color.
- Imported low-temperature compression refrigeration is used to keep the meat paste at a low temperature, thereby maintaining the original freshness of the meat.

Classification

Fish processing production line series