



Vacuum Meat Mixer (Model: JB-300)

High-Efficiency Blending Under Vacuum for Superior Product Quality

The **JB-300 Vacuum Meat Mixer** is designed for high-performance commercial meat processing. Utilising a specialised vacuum system, it eliminates air pockets during the mixing cycle to minimise bacteria count, prevent oxidation, and significantly improve moisture and protein retention.

Key Features:

Advanced Paddle Design: Double-action mixing arms gently lift and blend meat, fat, spices, and ingredients for an perfectly uniform distribution with minimal temperature rise.

Premium Sanitation & Build: Constructed from high-grade **SUS304 stainless steel** with easily removable mixing arms for thorough, hassle-free cleaning.

Premium Automation: Equipped with automated feeding capabilities and built using top-tier, internationally recognised electrical components (**ABB / Schneider**).

Optimised Capacity: Features a **300-litre tank volume**, processing up to **280 kg per cycle** under a deep -0.085 MPa vacuum level.