

Macerators



The **carve macerator** makes the deep cut of the meat on opposite parts following parallel directions, enormously increasing the absorption surface of brine and additives and favoring the meat proteins extraction.

The advantages coming from this treatment are a superior stability of the complex brine+fat+meat with consequent less transfer of liquid in the packages, an increase of the products yield and a greater uniformity. The use of the **carve macerator** allows a big reduction of the tumbling times and above all permits the absorption of great quantities of added brine. The machine is completely made of stainless steel; it can be easily inserted in working lines because the unloading is accessible in three orthogonal directions, because it can exclude products that haven't to be processed and the loading height can be adjusted.

The machine is **self-adjusting on the products dimensions**; the cut pressure is adjustable to satisfy the most different technological needs. It's very simple to remove both the blade rolls; one of them can be substituted with a special one to preserve the rind.

**MACHINES AND PLANTS
FOR FOOD INDUSTRY**

