

# Salting and Massaging Machines



The **salting and massaging machines** with **movable tanks**, with wheels or stackable, model **SMO** allow to dry salt the products with more uniformity and homogeneity than the best manually salted product, without requiring any modification of the production technology, from the salt cellar to the drying rooms. The homogeneity of treatment also allows a reduction in the amount of salt, without the need for any additives, to the benefit of the health of the final consumer. The **capacity** of **each tank** is up to **600 kg**. The electrical panel with touch screen and PLC allows interfacing with the **company management system, automatically assigning the correct message cycle** to the product contained in the tanks traced by **reading a barcode**. In the case of products with numerous repeated salting and massaging cycles, such as bresaola, a model with automatic de-stackers and stackers makes it possible to manage 3 overlapping tanks, with obvious advantages in terms of internal logistics.

The **salting and massaging machine** for coppa, bacon, bresaola, etc. model **SMB**, has a loading capacity of up to **550 kg**. It performs dry salting, guaranteeing the homogeneous distribution of all the ingredients, with reduction of the quantity of salt, in order to safeguard the health of the final consumers. The large opening of the drum makes loading operations particularly easy and allows the content to be completely unloaded.

**MACHINES AND PLANTS  
FOR FOOD INDUSTRY**

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