

# Meat and Food Machinery

## Company

We have been designing and manufacturing machines and equipment for meat processing and food industry since we have been established in 1991. We are one of the leading company in our branch in Poland. Our strong and stable position is a result of our high class products, expert experience and know how. Our main international markets are Russia, Ukraine, Germany, Spain, USA, Canada, Latin America.

## Key facts

- Thousands of machines and devices for meat processing
- Tens of cattle and pigs slaughtering lines
- Top quality, smart technical design, solidity and precision
- Always win customers trusts and make their satisfaction
- 20 years experience
- ISO 9001:2001 certificated



# Meat and Food Machinery

## Machinery for meat curing and preservation

### Vacuum tumblers

Vacuum tumbler MP series allows automatic massaging which gives meat nicer color, better taste, loosens its structure and enables better combining with water from meat itself, as well as injected salt water. Vacuum tumblers are designed to produce high quality cured meat products by improving vividness, tenderness and succulence's of muscles and other meat parts under vacuum. They could be applied also for seafood's, poultry, prepared foods and agricultural products. Massage is performed in vacuum conditions, in cycles spread in several hours. Thanks to this technique, creation of foam is avoided. Machines have stainless steel finishing and are easy to maintenance.

#### Machine technical data

- ▣ Drum capacity from 100 to 3000 l
- ▣ Maximum load from 60 to 1800 kg
- ▣ Fluent drum rotation speed adjustments from 0 to 9 rpm
- ▣ Microprocessor PLC controller "Mikster"
- ▣ Drum motor power from 0.55 to 5 kW
- ▣ Pump motor power from 0.75 to 1.5 kW
- ▣ Vacuum pump TEPRO
- ▣ Pulse vacuum pressure from 0 to 0,093 MPa
- ▣ Supply voltage 3 x 400 V 50 Hz or 3 x 230V 60 Hz
- ▣ Stainless steel construction, fully sandblasting finishing



Vacuum tumbler MP-500



Vacuum tumblers MP-3000



Vacuum tumbler MP-800



Vacuum tumbler MP-200



Vacuum tumbler MP-1000

### Brine mixers

Brine mixers MS series are designed to prepare homogenous brine solution for injection of muscles and meat elements. They are equipped with double mechanical mixers and injector mixer which guarantee fast and efficient producing of brine solutions. High efficiency centrifugal pump activates fluid circulation and sucking of dry substances. It allows also brine transportation to any place in meat plant.

#### Machine technical data

- ▣ Drum capacity from 400 to 3000 l
- ▣ Double mixing system: mechanical and injector mixers
- ▣ High efficient centrifugal pump
- ▣ Cone bottom head
- ▣ Supply voltage 3 x 400 V 50 Hz or 3 x 230 V 60 Hz
- ▣ Stainless steel construction, fully sandblasting finishing



Brine mixer MS-400



Brine mixer MS-1000

### Stuffing Mixers

Mixer MF series allows automatic mixing and blending of meat stuffing. They are equipped with paddle mixing system and manual unloading. Standard mixers have constant rotation speed about 27 rpm which is optimal for the process. Depending on the drum size it is a little higher (at smaller drums) or lower (at bigger drums). Drum rotation direction is changed from the control panel.

#### Machine technical data

- ▣ Drum capacity from 50 to 250 l
- ▣ Maximum load from 35 to 175 kg
- ▣ Constant drum rotation speed 27 rpm
- ▣ Fluent rotation direction changing
- ▣ Paddle mixing system
- ▣ Supply voltage 3 x 400 V 50 Hz or 3 x 230 V 60 Hz
- ▣ Stainless steel construction, fully sandblasting finishing
- ▣ Vacuum type available



Stuffing mixer MF-100



## Slaughtering, processing and dismembering technology

### Cleaning and hygiene equipment

- ▣ Specialized devices
- ▣ Single and multistand washbasins
- ▣ Knives and saw sterilizers
- ▣ Knives carriers
- ▣ Brush shoes washers
- ▣ Brush aprons washers
- ▣ Cabine aprons washers
- ▣ Cabine shoes driers
- ▣ Sanitary locks
- ▣ Cloakrooms



Slaughtering saw sterilizer



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## Slaughtering technology

### Slaughtering equipment

- Slaughtering lines
- Dismembering lines
- Stunning boxes
- Singer furnaces
- Hair removing equipment
- Brush washers
- Differential conveyors
- Horizontal conveyors
- Train conveyors
- Pneumatic lifting equipment
- Cattles scapling machines
- Blood conveyors
- Bleeding baths
- Rails in cold stores



We have been designing, manufacturing and installing complete cattle and pigs slaughtering lines. In cattle slaughtering lines we manufacture all necessary functional parts: stunning boxes, differential conveyors, horizontal conveyors, singer furnaces, hair removing equipment, train conveyors, drives and PLC systems.

In pigs slaughtering lines we manufacture all parts starting from stunning boxes, lifting and conveying systems, hanging systems, blood collection and processing systems, operation stands like lifting platforms and transportation systems like moveable conveyors. For our slaughtering lines we produce all primary and secondary construction together with course and splitting systems. We manufacture rails systems in cold stores and dismembering plants.



## Slaughtering, processing and dismembering technology

### Assistance, transport and storage equipment

- Workbenches
- Smokehouses trolleys
- Hooks trolleys
- Bowels trolleys
- Grates and drains
- Coldstore doors
- Air transportation systems
- Stuffing trolleys



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