



SAUSAGE MAKING TECHNOLOGY AND EQUIPMENT



The range of equipment, provided by JM Poultry Technology BV, for sausage making is especially chosen for small enterprises, which are starting in this field of production.

Therefore we focused on capacities, starting from 200 kg until 1.000 kg per day of ready product. This products can be cooked and or smoked sausage or meat products.

The equipment available for these processes are:

- meat/bone separators
- grinders
- bowl cutters
- flake ice machines
- filling machines (piston or vacuum)
- clipping machine
- cooking kettles
- smoking cabinets
- tables
- additional equipment

For the above mentioned capacities we have prepared standard quotations, which incorporate the necessary equipment

Of course sausage producing lines with higher capacities can be offered upon request.



Owner: Joop Meijn



TECHNOLOGY TRANSFER

As we consider the transfer of technology at the start of each project an essential part of our delivery we can provide you with a sausage maker for a certain period of time which can train your personnel and provide you with recipes for basic sausage making. Also a starting set of spices and casings, for basic initial production, can be included in the delivery.

Special recipes can be made upon request

INSTALLATION

The installation of the equipment is a crucial part of our delivery and ensures you of a fast start up schedule which fits in with your production schedule.

CONTACT:

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