Engineered Products



FOOD-PROCESSING

voestalpine Meat Grinding Technology designed for pure performance

YOUR ADDED VALUE

voestalpine Meat Grinding Technology is designed for diverse applications such as ground beef, salami stuffing, or burger patty production and fits all common machine types and brands. The knives and hole plates are made from premium material by BÖHLER / Uddeholm and incorporate state-of-theart heat treatment and PVD coatings. This ready-to-use solution offers improved processing properties, lower product contamination, and improved hygiene and shelf life as well as a significantly reduced total cost of ownership due to much longer regrinding intervals and lower down time.

INDUSTRIAL PERFORMANCE COMPARISON

- > Shorter drying time for raw sausages
- > Higher machine availability and efficiency
- > Significant reduced total costs of ownership
- > Less maintenance (regrinding) effort

Properties	voestalpine Solution	
Corrosion resistance	**	**





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