

MEAT STUFFER AND NETTING

Midway Meat Stuffer and Netting System produces a netted poultry or beef package for easier handling, processing and cooking. Available in a wide range of capacities, these unique food processing systems are designed with safety, speed and sanitation in mind. Every stuffer is constructed of 304 stainless steel and features simple controls with multiple switches for safe, efficient operation. Available in single or double shoot output to meet your specific requirements.



FEATURES

- › Stainless steel construction.
- › Panel view for monitoring machine.
- › Available in custom tube and chamber size.
- › Multiple hinged doors for easy access for cleaning.
- › Casters with brakes for easy placement.
- › Drains and troughs to channel liquids to floor.
- › Quick and easy tooling changeover for different product sizes.
- › All electrical controls are housed in a Hoffman NEMA 4X waterproof enclosure, to provide protection from high-pressure wash down.

We'll build a meat stuffer and netting system to meet your needs.

(616) 772-0808

Midway Machine Technologies

555 North State Street

Zeeland, MI 49464

www.midwaymachine.com

P (616) 772-0808

F (616) 772-3986