

Vacuum and Non-Vacuum Mixers

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Company offers a full range of vacuum and non-vacuum mixers to ensure the mixing versatility required for protein applications, including beef, pork, mutton, poultry, veal, seafood and more. The vacuum products are designed with the sausage and poultry industries in mind. Air evacuation is an important feature of a vacuum mixer, as processors remove air from the product to eliminate voids and ensure a consistent product density. Non-vacuum units are designed to enhance the quality and productivity of coarse-grind and fine-grind operations, whether applications include hamburger patties or extended products ranging from meatballs to lunchmeat to hotdogs. Both systems efficiently blend raw materials, incorporating spices, additives and liquids to deliver the most consistent, highest-quality end product possible.

Provisur Technologies, www.provisur.com [1]

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