

Introduction to Soya Meat Making Machine

Soya meat making machine is a kind of equipment which can produce soya meat and soya beef. It is mainly used in soya meat processing industry, with the feature of high output, low energy consumption and easy operation.

Soya meat making machine consists of three parts: raw material storage hopper, extruding part, cooling part. The raw materials are conveyed by the feeding belt into the extrusion die through the feeding hopper. After being heated by the heating chamber, they will be extruded from die hole to obtain the finished product with certain shape and size.

Soya Meat Making Machine is the ideal choice for small and medium soya meat processing plants, nutri-soybean processing plants and vegetarian product manufacturers.

Soya meat making machine is a kind of device which can make soya meat with high quality and low cost. It can also be used to produce other vegetarian products such as tofu, wheat gluten (seitan), etc.

The soybean meal produced by this machine has a high protein content, rich in amino acid and other nutrients, which can be used as the main feed for livestock, poultry, fish and pets.

Soya Meat Making Machine consists of three parts: Feeding system, cooking system and processing part. The feeding system includes feeding hopper, auger, blower fan; the cooking system includes cooking tank, screw conveyor; the processing part

includes extruder barrel, cutter knife and die head.



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The machine adopts the international advanced technology to produce soybean pellets or vegetable meat, which has the characteristics of good taste, gorgeous color, fragrant smell and chewy texture.

It is a kind of new-type food processing equipment for producing food materials for vegetarian dishes.

Soya Meat Making Machine is mainly used for making soybean products, such as soybean paste, soybean milk and protein powder; also can be used for making other kinds of protein powder such as wheat gluten powder and corn gluten meal. The yield of this machine is about 200kg per hour.

The main parts of Soya Meat Making Machine are: feeder

section, extruder section, mixing section and die cutting section. The whole machine adopts advanced horizontal design concept; it is compact in structure with small size but high efficiency; easy to operate; reliable in quality; low noise; no pollution during production process etc..

Soya Meat Making Machine is easy to operate, low energy consumption and high efficiency.

It can produce soya meat products of different shapes and sizes. The production process of soya meat is as follows: firstly, the raw material is crushed by the grinder into small particles; secondly, the pre-cooked soybeans are mixed with other ingredients such as wheat flour, egg white powder and seasoning; thirdly, the mixture is heated in the microwave oven until it becomes dough; fourthly, the dough is divided into small pieces; fifthly, each piece of dough is shaped into a ball or sausage shape by hand or machine; sixthly, the shaped soya meat products are fried in oil at a temperature of 180-200 degrees Celsius for 3 minutes until they turn golden brown. After frying, they are cooled down quickly by spraying cold water on them or putting them in cold water immediately after frying.

It can process raw materials into a variety of shapes, such as granule, slice, ball, tube etc.

Soy meat making machine is the most advanced food processing equipment in China. It is a high-tech product that uses the principle of extrusion to form food products with unique shapes and tastes. The raw materials are uniformly heated by forced air convection heaters and then extruded out through

die holes with different diameters. The extruded products have a high degree of automation and low consumption of energy. They have a longer shelf life than those produced by traditional methods. Our soy meat making machine can be used to produce various types of meat products such as beef jerky, ham sausage and poultry sausage etc..

It has the features of high efficiency, low energy consumption and easy operation. Soya meat making machine is an ideal equipment for producing vegetable protein products. The main part of the machine is the rotary knife. The rotary knife cuts the material into small pieces by centrifugal force. Then they will pass through several sets of rolls to be pressed into different shapes. Finally they are collected on a belt conveyor which transports them out of the machine.

Soya Meat Making Machine can process various bean products such as soybean, peanut, onion etc., according to your needs to adjust the water content in order to achieve different results.

The machine adopts automatic control system, PLC and touch screen operation panel. It can realize automatically control and monitor the temperature, humidity, pressure and other parameters of the processing chamber. By changing the speed of drive shaft and adjusting the thickness of blade can produce meat product with different shapes. The whole machine is made of stainless steel 304 or 316L material with high strength, long life span and easy for cleaning and maintenance.

The Soya Meat Making Machine is an efficient machine that can be beneficial for a number of businesses.

It makes use of soybeans to make meat products like sausages, burgers, and other types of meat. The soybean is pressed into a pulp form and mixed with other ingredients to make different kinds of meat products. This machine is very popular because it requires very little effort to operate and maintain it.

The machine has been designed to make the process as simple as possible for users. All you need to do is put in the ingredients and press a button; this will then start the process automatically. Once done, you will get the product ready in no time at all!

The Soya Meat Making Machine uses soybeans as its main ingredient for making different types of meat products. The machine has been designed in such a way that it can produce large amounts of meat within a short period of time without compromising on quality or taste.

In the recent years, more and more people in Europe, America and Japan are improving their diet and paying more attention to health. They begin to learn more about vegetarianism and veganism. Of course, nothing is wrong with this – vegetarian food is healthier than non-vegetarian food. But still, it's better to have a balanced diet, for a variety of reasons. That's why soya meat making machine is a great thing for you.