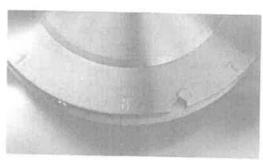
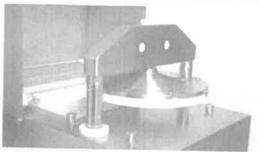
A BECK brand







TOOL FEATURES

- Presses meat portions in an even and mentile manger
- Infinitely variable portion thickness (0.5 mm to 30 mm)
- Up to 800 portions per hour
- Pressing process starts automatically
- Sensor controlled 4-stage safety automatic
- Quick to set up on worktops or base frames
- Dishwasher-friendly pressing plate



Sprzedaż · Serwis · Naprawa

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DESCRIPTION

The semi-automatic MAGA® Meat Press automates the manual process of pounding meat for dishes such as roulades, chops, cutlets and burgers, gently and evenly pressing the meat pieces to pre-set thicknesses of between 0.5 and 30 mm, leaving them tender and succulent. It can also be used for forming vegetarian burgers and pizza doughballs. With a throughput of 800 portions per hour, the device is used to automate and optimise processes in the food industry, large-scale gastronomy sector and catering companies.



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MAGA® MEAT PRESS

APPLICATIONS

- · Beef roulades, cutlets, beefsteaks
- Pork for pork chops, roulades, steaks, cutlets
- · Poultry for breasts, côtelette de volaille
- Hamburgers to equal round portions
- · Pizza crusts and many others

HANDLING

- Adjust thickness of meat smoothly and precisely by turning the plate.
- 2. Place meat on the tray.
- 3. Push the tray into the machine.
- 4. The machine starts the pounding process automatically, when the tray is pushed in.

TOOL SPECIFICATION

Height	Width	Length	Weight
700 mm	460 mm	600 mm	120 kg

Voltage 400 V

Power Output

1.5 kW

Plate Diameter

300 mm

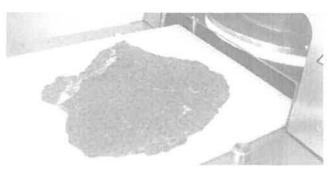








The MAGA® Meat Press automatically starts the flattening process when the tray is inserted.



The special surface structure of the tray and pressing plate ensures that the meat retains its succulence.

