The MMP223 minced meat portioner is suitable for use on beef, pork and poultry mince production lines. The system allows you to maximize the proportion of frozen meat in the product.

**Productivity**

The MMP223 minced meat portioner is designed for highly productive continuous operation, with an output of up to 200 portions of 500 g each per minute. Even at the highest portioning rate and with compact portion dimensions, the meat always stays loose as it is processed through the machine. This means that the shielding gas can penetrate through the entire meat portion during the packaging process, guaranteeing that your high-quality finished product will look delicious on the shelf.

The MMP223 sets new standards in speed, weighing accuracy and giveaway levels. The system is the ideal solution for use on larger packaging lines.

**Usage**

Products of exceptional quality must not only be visually perfect and consistent in terms of form and shape — the raw material must also be handled extremely carefully. The continuous pumping action of the vacuum filler ensures that the meat is not subjected to high levels of stress: a key prerequisite for producing a high-quality final product.

The entire fully automatic line can be controlled by a single operator. Parameters including the portion weight and portioning speed can be configured via the intuitive graphic display. The final shape of the minced meat produced depends on the last plate that the meat passes through in the minced meat attachment. The operator can adjust the final shape to various tray sizes in just a few simple steps.

**Technology**

The product stream coming from the minced meat attachment is automatically deposited on a carrier (paper belt) in the minced meat portioner, and transported to the blade on a conveyor belt. The servomotor-driven blade rotates and divides the product stream, together with the carrier material underneath, into individual portions.

The highly dynamic blade drive and the precise synchronous belt drives enable the product to be cut while the machine is running in continuous mode, so that maximum weight accuracy can be achieved. This operating method also conserves the drive systems for a significantly longer machine service life. The knife drive and controls never come into contact with any product residues.

If required, the minced meat portioner can be coupled with the VEMAG loading line, which comprises tray stacks together with the corresponding conveyor belts. The loading line places the individual portions in trays fully automatically and feeds them to the next stage of the process, for example the tray sealer. The flexibility of the system enables the use of many different tray types and sizes.

**All the Benefits at a Glance:**
- Exceptionally easy to clean
- High frozen meat content possible
- No issues with product residue
- High portioning rate
- Quiet operation
- Perfect integration into the VEMAG grinding system
- Can be expanded to a fully automatic production line
- Maximum weight precision
- Continuous operation
**Technical Data**

Can be combined with filling machines: HP series
Portioning rate: Up to 200 portions/min. (depending on portion weight and subsequent processing stages)
Portion weight: 100 g–3000 g
Paper type: Carrier paper, rolls
Core: ø 25 mm–ø 77 mm (3”)
Paper width: Max. 240 mm
Portion width: Max. 100 mm
Portion length: Max. 240 mm
Portion height: Max. 100 mm
Transfer: To tray stacker (option), to conveyor belt (option)

4 A at 400–460 V
2.7 kW