









**MEAT PILOT PLANT
RE-SPIA PROJECT**

Meat Pilot Plant is located on the ground floor of Building F of the Faculty of Food Science and Engineering and has a total area of 744 m². It includes the following areas of production and research: reception hall, storage room for raw materials (freezing / chilling), cutting room, hall production, treatment room, storage for end products and vacuum room. Alongside production facilities in **Meat Pilot Plant** are also found other areas, such as: research laboratory, storage and dosage of spices, additives and other materials.

No.	Description	Picture
1.	<p style="text-align: center;"><i>MULTIPURPOSE HYGIENIC LOCKS (ITEC)</i></p> <p>Description</p> <ul style="list-style-type: none"> • sink washing and detergent • Inlet mode control entrance in meat pilot plant. <p>Applications</p> <p>Hygienically designed for controlling staff access to the meat pilot plant.</p>	
3.	<p style="text-align: center;"><i>MINCING MACHINE (K+G WETTER, EWD 114)</i></p> <p>Description</p> <p>Productivity of 400 kg per hour.</p> <p>Applications</p> <p>Coarse shredding meat.</p>	
4.	<p style="text-align: center;"><i>CUTTER (K+G WETTER, CM 90 T2M-R)</i></p> <p>Description</p> <p>Tank capacity 90 l</p> <ul style="list-style-type: none"> • robust control panel with foil keyboard and drum blade actuation shaft 	

	<ul style="list-style-type: none"> digital display indicating speed level shaft knives, temperature and number of revolutions pulp vat. <p>Applications Fine grinding meat.</p>	
5.	<p style="text-align: center;">COLLOIDAL MILL (STEPHAN, MC15)</p> <p>Description Processing capacity: 1000 kg per hour.</p> <p>Applications Designed for preparing ultrafine emulsions</p>	
6.	<p style="text-align: center;">ICE FLAKES MACHINE (WEBER, WIS 700)</p> <p>Description Production capacity: 600 kg ice flakes per 24h.</p> <p>Applications Obtaining flakes of ice for cooling meat pasta.</p>	
7.	<p style="text-align: center;">FILLING MACHINE (VEMAG, Robot 500)</p> <p>Description It contains an element of transport and twin screw vacuum pump, 80 computer programs, digital display controls and accessories.</p> <p>Applications Filling under vacuum of all types of sausage, salamy and hams.</p>	

<p>8.</p>	<p style="text-align: center;">CLIPPER MACHINE (PDC 700)</p> <p>Applications For collagen casings, polyamide and cellulose coupling filling machine.</p>	
<p>9.</p>	<p style="text-align: center;">VACUUM MIXER (GUNTHER, GPM 300)</p> <p>Description Tank capacity 250 l.</p> <p>Applications Homogenization (mixing) of spices with meat and water.</p>	
<p>10.</p>	<p style="text-align: center;">INJECTION MACHINE (GUNTHER, INJEKTOR PI 21)</p> <p>Description The machine consists of 21 injection needles.</p> <p>Applications Salting and maturation of meat.</p>	
<p>11.</p>	<p style="text-align: center;">TUMBLER (GUNTHER, GPA 200 K)</p> <p>Description Capacity 200 l. Equipped with touch screen panel, vacuum system and integrated cooling jacketed.</p> <p>Applications For massaging, mixing and maturation of meat: ham or reconstituted injected parts.</p>	

<p>12.</p>	<p style="text-align: center;">BOILING TANK (SCHWAN, OPTIMAL 500)</p> <p>Description Capacity of 300 l.</p> <p>Applications Boiling meat products.</p>	
<p>13.</p>	<p style="text-align: center;">SMOKEHOUSE OVEN (VEMAG, MICROMAT C7-100)</p> <p>Description Capacity two trolleys (1000 x 1000 x 2000). Panel touch screen, SIEMENS with possibility to control the program TEAM VIWER. Indoor air circulation allows the possibility of automatic adjustment.</p> <p>Applications Redness, drying, smoking hot, boiling meat products.</p>	
<p>15.</p>	<p style="text-align: center;">VACUUM PACKAGING MACHINE (KOMET, PLUS VAC 21)</p> <p>Description A height-adjustable vacuum area and a rail thermal bonding.</p> <p>Applications Vacuum packing of meat products.</p>	