



VIPSTAR VIPSTAR MACHINERY



VIPSTAR MACHINERY TECHNOLOGY CO.,LTD.

COMMITTED QUALITY BRAND OF FOOD INDUSTRY AUTOMATION

Vipstar Machinery

Vipstar Machinery Technology Co., Ltd. is a global modern enterprise, which mainly involves food machinery production and export, manufactures & promotes high-level professional food machinery under the brand name of 'Vipstar Machinery'.

Vipstar company has many senior experts in this field. Relying on good R&D group and mutual know-how, we engaged in the meat processing machines, Pasta/bakery processing machines, pet-food processing line machines, fruits and vegetables cutting and washing line, packing solutions, pasteurization cooling line etc. Nowadays, we have five professional food machines factories, which are furnished with advanced technologies, We exert extensive efforts to increase access to match and innovate high-level machinery for our loyal and potential clients. we now export to more than 20 countries such as Indonesia, Malaysia, Vietnam, etc., Southeast Countries, Australia, New Zealand, Russian, Uzbekistan, Canada, America, Argentina, Ethiopia, Zambia, and so on.

Our mission is to provide the world with superior machines and services in food processing industry.



Innovative Technology of food machinery

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Vacuum Filler/Vacuum Stuffer

Application -perfected product range

The vacuum filler is able to fill various casing products like sausage, ham sausage, ham and etc. and to quantificationally twist and kink those products which are wrapped by natural casings, collagen casings and fibrous casings.

The vacuum filler is optional of filling boxed, bottled or canned product. The automatic blade compensation device in the machine can achieve the quantificational accuracy to $\pm 3\text{mm}$, and deliver material delicately.



Equipment advantage

The Vipstar Full-automatic vacuum fillers are designed by vane plates cavity, driven by servo motor, operated by human-machine interface, and equipped with twisting and kinking structure, and its automatic motions are controlled by micro-computer.

Vipstar vacuum fillers are manufactured of stainless steel, and essential parts are treated specially, hard-wearing.

The filling process is under vacuum status which effectively prevent fat oxidation. Reduce the surviving bacteria and ensure the products' bright color and fresh flavor during the shelf life period.

Has the function of auto twisting function, applicable for various natural casing, collagen casing and smoke casing. Speed of filling, twisting and kinking, the number of twisting, weight of every segment can be adjusted.

Working with clipping machine to realize automatic production line.

The hopper could be flipped, which is easier to wash and clean.

And the controlling parts are imported; appearance is treated by advanced surface treatment technology.

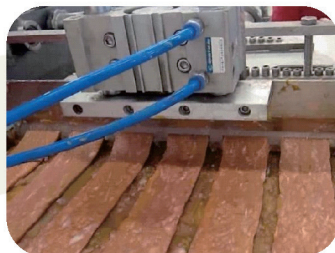
Those advantages make the machine reasonable structured, convenient to operate, easy to maintain. And at the end, with not mentioned security devices, this is an ideal equipment for meat sausage processing industry.

With CE certificate.



Technical parameter

Model	ZKG2500	ZKG3500	ZKG6500	ZKG9000
Power	5.5Kw	6.5Kw	8Kw	8Kw
Filling Pressure	Up to 30Bar	Up to 40Bar	Up to 40Bar	Up to 40Bar
Direct Filling Capacity	Up to 2500kg/h	Up to 3500kg/h	Up to 6500kg/h	Up to 9500kg/h
Portion Range	10-100,000 \pm 1% g			
Portion Speed	100-200/min	300-400/min	300-400/min	300-400/min
Vacuum Pump Capacity	20M ³ /h	25M ³ /h	25M ³ /h	25M ³ /h
Machine Weight	500Kgs	860Kgs	1100Kgs	1200Kgs
Machine Dimension	900*730*1685	1100*900*1750	1980*900*1780	1980*900*1820



Automatic Sausage Linker

The Automatic sausage linker is fully automatic dual sausage thread tying, the motor is driven by imported servo motor, equipped with man-machine interface, servo motor and PLC controller.

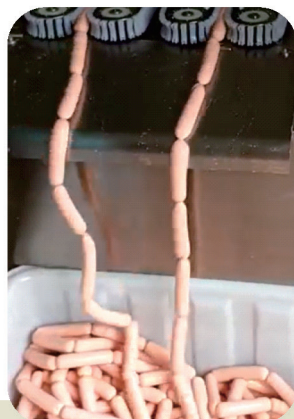
Made of stainless steel, with exquisite volume, high efficiency, easy operation, saving casing and labor. Product length can be adjusted.

Simple structure, low maintenance rate, can work continuously for a long time without stopping.

- Good performance and can be operated easily.
- Length and tied cycles can be adjusted to meet your requirements.
- As for sausages with collagen casings and natural casings, no need cut when ready to be packed. Once the thread is pulled, sausages automatically separated from each other.
- Thread material easy to get in market.
- Easy maintenance.



Model	ZX-2
Power	1.75KW
Portioning capacity	up to 320 portions per minute
Caliber range	16-40mm
Portion lengths	adjustable
Weight	135KG
Length*Width*Height	1060mm*530mm*965mm



Automatic Double Clipping Machine

Application -perfected product range

Used for sealing with aluminum clips with simultaneous fixing of loops on artificial casings for production of sausages products, cheese, paste products. Simple structure, easy to adjust maintenance, low failure rate, greatly reducing the labor intensity and improve production efficiency.

Programmable logic controller as the core, harmonious human-machine interface, servo motor as the power source. Automation technology, computer technology, communication technology integration of new industrial automation equipment.

Waterproof structure, safe and easy to use and maintenance.

Electrical control fully enclosed control system can be run in a variety of programming status, easy adjustment, high degree of automation, servo motors and world famous electrical components, smooth operation, precise braking, speed stepless adjusting.

- Different types of clips depending on type of used casings: 15-8,15-9,15-10,18-10,18-11,18-12 etc.
- Automatically apply loops -optional
- Work with filler in automatic regime
- Automatically applies 2 clips
- Automatic knife to separate sausages



Technical parameter

Model	CSK-12	CSK-15	CSK-20
Capacity	120pcs/min	60-120pcs/min	60-100pcs/min
Clips Size	12-6; 15-7;15-8	15-7;15-8;15-9	18-10;18-11;18-12
Power	3.5Kw	3Kw	4Kw
Compress Air	0.5 ~ 0.6 Mpa	0.5 ~ 0.6 Mpa	0.5 ~ 0.6 Mpa
Air Consumption	0.3 m3/h	0.3 m3/h	0.3 m3/h
Casing Flat Dia.	40-120mm	60-180mm	60-220mm
Weight	460Kgs	560Kgs	580Kgs
Dimension	950x850x1800	1200x900x1900mm	960x1020x1880mm



Automatic Smoke Oven/House

Cooking various sausages, pork stripes, and mutton shashlik etc. with high quality.

With the functions of steam boiling(stewing), drying and baking, smoking, ventilating and cleaning, it can produce various flavor meat products.

The interlayer of the body is filled with high temperature resistant polyurethane frothing material which is able to guarantee good heat preservation, airtightness, energy saving.

Easy to adjust operation parameters such as temperature, time, humidity, ventilation etc by large man-machine interface.

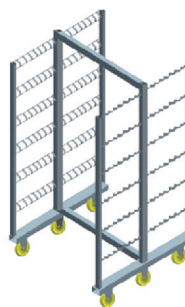


Model	QZX-250	QZX-500	QZX-750	QZX-1000
Capacity (kg)	250	500	750	1000
Power (kW)	6.12	10.12	14.12	18.12
HP Steam (MPa)	0.3-0.6	0.3-0.6	0.3-0.6	0.3-0.6
LP Steam (MPa)	0.1-0.2	0.1-0.2	0.1-0.2	0.1-0.2
HP Temp. (°C)	<85	<85	<85	<85
LP Temp. (°C)	<100	<100	<100	<100
Water Pressure (MPa)	0.2	0.2	0.2	0.2
Trolley Size (mm)	1000x1030x1980	1000x1030x1980	1000x1030x1980	1000x1030x1980
External Dim. (mm)	1290x1510x2600	2360x1510x2600	3430x1510x2600	4490x1510x2600
Installation Dim. (mm)	5000x3000x3600	6000x3000x3600	7000x3000x3600	8000x3000x3600
Weight (kg)	approx. 1800	approx. 2500	approx. 3200	approx. 3900



Sausage Cage Truck/Smoke Trolley

Trolley for smokehouse, it can hang sausage.
Made of stainless steel of SUS304.
Dimension L×W×H=1000×1000×2000mm



Sausage Hanging Bar/Smoke Stick

Aluminium material;
Hang the sausage in the stick, then the stick is put in the trolley.



Smoke/Steam Tray

Different kinds and sizes tray can be made at customer's requests.
Suitable for fish, etc need not hanging products.



Linked Sausage Cutter

High speed, up to 65m/min.
Accurate cut position, for driven by servo control.
Widely applicable, can be adjusted according to diameter, length of sausages.
Easy operation control, programmable control, touch screen operation. Perfect safety performance, easy moving.

Technical parameter

Model	GJ-1000
Power	2.0KW
Cutting Speed	500-1600pcs/min
Caliber range of sausage	12-38mm
Minimum Length of sausage	30mm
Weight	200KGs
Dimension Length*Width*Height	1150x850x1350mm



Roller sausage Cutter

It is applicable to products such as collagen casing, natural casing, ect.

It can be adjusted by the products diameter.

Suit to sausage with length \leq 180mm and diameter \leq Φ50.

Easy to operate, the roller speed, auger speed and height of frame can be adjusted freely.

Safe with good mobility performance. Work stably, low noise, and low energy consumption.

Technical parameter

Model	GQC-3000
Power	Drum roll motor:0.75Kw Auger motor:0.25Kw
Capacity	Up to 3000Kgs/h
Caliber range of sausage	10-50mm
Minimum Length of sausage	40mm
Minumum Length of sausage	180mm
RMP of roller form feeding to discharging	45-55 circles
Drum rotating speed	1-9r/min variable
Auger rotating speed	1-9r/min variable
Weight	1500KGs
Dimension: Length*Width*Height	3170x950x1670 mm



Sausage Peeler/Stripper



1. For sausage casing removing, esp for cellulose casing and plastic casing, etc.
2. Operate with the compressed air and steam.
3. Make sure the surface of the sausage has no knife traces.
4. All the cutters are special designed and made of high-quality material to have a longer life working efficiency.
5. For accuracy and reliability which ensures smooth operation, high productivity and low energy.
6. The machine offers a high degree of maintenance and service convenience, Solid construction, easy too clean and high standard hygiene.

Technical Indication

1. Providing two kinds of peeling option with 'Steam Peeling' and 'Soaking peeling'in case there is no steam source available in factory.
2. With Steam source connections for link with steam, steam need 0.3Mpa, 140℃.
3. If no steam available in factories, need 10-15min soaking before peeling.

Technical parameter

Model	WBP-01
Power	3.7Kw
Peeling speed	Up to 3M/second
Dia. of sausage	15-30mm
Air pressure	0.3-0.6Mpa
Weight	500KGs
Dimension: Length*Width*Height	1800X700X1300mm

Frozen Meat Flaker /Cutter

With the features of dependable performance, efficient, no pollution to foodstuff, directly cutting the frozen meat block into pieces.

No need of defrosting during the processing, greatly saving the refrigeration cost, avoiding pollution and consumption, keeping the nutrition.

Knives made of superior alloy steel, sharp knives edge to ensure reliable cutting effects

Equipped with lifting device to save labor force.



Technical parameter

Power	7.5KW
Access Width	540mm
Access height:	200mm
Productivity	3Tons/hour
Air pressure need	4-5Kg/ cm2
Temp. of frozen meat	-12°C≤T≤0°C
Size of frozen meat	L×W×H≤650×500×180mm
Weight of frozen meat	≤40Kg
Thickness of cutting	5mm、 10 mm、 20 mm、 30 mm
Machine Weight	600 Kgs
Machine Dimension	L×W×H 1750×1000×1500mm

Frozen Meat Grinder

Super performance, made of stainless steel SUS304, suitable for frozen meat, frozen oil, sesame, peanut, as well as fresh meat.

Reasonable lead, large feeding pan, high efficiency.

Grind meat blocks to grains of different size without damaging the muscle fiber, little rising temperature to keep meat fresh.

Easy to clean, meeting the requirement of food sanitation.

CE certification, safety protection device and emergency stop button to ensure safe operation.



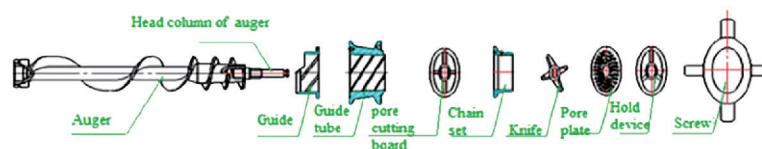
Vipstar JR-D300 Frozen Meat Grinder

Technical parameter

Model	JR-D120	JR-D200	JR-D250	JR-D300
Capacity (kg/h)	1000-1500	1500-3000	3000-4000	4000-6000
Power (kW)	7.5	15.8	37	55
Hole Plate (mm)	φ4/φ6/φ8/φ10/ φ13/φ16/φ23/φ28/ φ35	φ4/φ6/φ8/φ10/φ12/ φ16/φ18/φ20/φ22	φ4/φ6/φ8/φ10/ φ13/φ16/φ23/φ28/ φ35	φ6/φ8/φ10/φ12/ φ16/φ18/φ20/φ22
Worm Speed (rpm)	245	185	150	47
Meat Temp. (°C)	0 ~ -10	-5 ~ -18	0 ~ -10	-5 ~ -18
External Dim. (mm)	950×550×1050	1730×1750×1650	2070×1070×1685	2280×1210×1800
Weight (kg)	approx. 300	approx. 1000	approx. 1500	approx. 2100



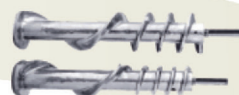
Grinding system show



JR-D250 Frozen Meat Grinder

Screw for Fresh Meat

Screw for Frozen Meat



Meat Mixer JB20/40/60/100/200/400/650/1200

Mixers are used to mix meat with starches, additives and water. Vipstar mixer is made of high-quality stainless steel; solid, durable and easily cleaned. The parallel twin shafts mix all the materials evenly; smooth running, convenient discharging and easy operating.

The mixing box and external of the machine are made of stainless steel, endurable with water spray pumping, convenient and sanitary.

Reasonable design, the stuffings can do circular motion at the same time of mix processing, results to the well-portioned of various materials.

Pin gear cycloid motor reducer adopted, chain driving, make sure the steady runing and lower noise.



Model	JB-20	JB-40	JB-60	JB-100
Capacity (kg)	5-10	15-25	30-45	50-80
Power (kW)	0.3	1	1	1.68
Volume (L)	20	40	60	100
Mix Speed (rpm)	75	75	75	75
External Dim. (mm)	770×330×690	820x400x830	820x400x900	1178×555×995
Weight (kg)	approx. 90	approx. 110	approx. 130	approx..260

Model	JB-200	JB-400	JB-650	JB-1200
Capacity (kg)	90-180	200-350	300-600	600-1000
Power (kW)	3	4.4	9	15
Volume (L)	200	400	650	1200
Mix Speed (rpm)	50/75	50/100	42/84	42/84
External Dim(mm)	1480×650×1170	1400x900x1500	1760x1130x1500	2160x1460x2000
Weight (kg)	approx. 380	approx. 450	approx. 700	approx. 1100



Vacuum Dual Shafts Meat Mixer/Twin Shaft Mixer ZKJB300/650/1200/2000/2500

Vacuum mixer is a self-developed product with reference to international mixing technology and localization meat processing. This mixer produces evenly mixed and bubble-free meats with perfect elasticity, which makes it becomes the top choice in market.

* The open and close of covers of the stuffing box and offload door are all operated by pneumatic control, all actions are easily realized only by turning the button.

* The mixer is made of quality stainless steel, solid, durable and hygienic.

* Materials are mixed with high performance vacuum system; and vacuum can be set up.

* The parallel twin shafts equipped with palm-vane and pushing-ring make a uniform mixing result. The material can do circular motion at the same time of mix processing under vacuum condition, results to the well-portioned and good color of various materials.

* Pin gear cycloid motor reducer adopted, chain driving, make sure the steady running and lower noise.

* PLC&HMI control system. Total time, interval time and mixing types can be set up.

* Electric-mechanical control and PLC&HMI control optional for different demands.

* Specialized for mixing with nitrogen provided.



Model	ZKJB-300	ZKJB-650	ZKJB-1200
Capacity (kg)	150-220	300-500	600-1000
Power (kW)	2.4x2+1.1	4.5x2+1.1	7.5x2+2.2
Volume (L)	300	650	1200
Mix Speed (rpm)	42/84	42/84	42/84
Vacuum (kPa)	-60 ~ -85	-60 ~ -85	-60 ~ -85
Compress Air (MPa)	0.6-0.7	0.6-0.7	0.6-0.7
External Dim. (mm)	1190x1010x1450	1550x1300x1600	2180x1500x2000
Weight (kg)	approx. 600	approx. 850	approx. 1800

Model	ZKJB-2000	ZKJB-2500
Capacity (kg)	1000-1500	1200-2000
Power (kW)	18	25
Volume (L)	2000	2500
Mix Speed (rpm)	16-40 Frequency conversion	20-40 Frequency conversion
Vacuum (kPa)	-60 ~ -85	-60 ~ -85
Compressed Air (MPa)	0.6-0.7	0.6-0.7
External Dim. (mm)	2270x1930x2150	2340x2150x2230
Weight (kg)	approx. 2500	approx. 2800

Model	ZKJB-650II Jacket Cooling	ZKJB-1200II Jacket Cooling
Capacity (kg)	300-500	600-1000
Power (kW)	4.5x2+1.1	7.5x2+2.2
Volume (L)	650	1200
Mix Speed (rpm)	42/84	42/84
Vacuum (kPa)	-60 ~ -85	-60 ~ -85
Temperature (°C)	≥-2	≥-2
Compressed Air (MPa)	0.6-0.7	0.6-0.7
Dimension (mm)	1590x1340x1750	2240x1600x2100
Weight (kg)	approx. 950	approx. 1900

Horizontal Ribbon Blender Mixer

The ribbon mixer can mix many kinds material especially for the powder and granular which with stick or cohesion character, or add a little liquid and paste material into powder and granular material. The mixture effect is high. The cover of the tank can be made as open in order to cleaning and change parts easily.

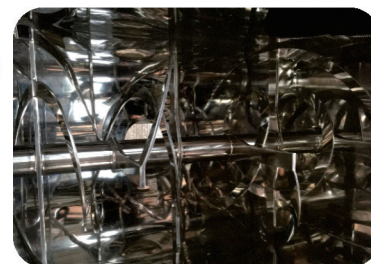
Equipment advantage

JB-R ribbon mixer with Horizontal tank, single shaft with dual spiral symmetry circle structure.

The top cover of the U Shape tank has the entrance for material. It can be also designed with spray or add liquid device according the customer's needs. Inside the tank there equipped the axes rotor which consist of, cross support and spiral ribbon.

Under the bottom of the tank, there has a flap dome valve (pneumatic control or manual control) of the center. The valve is arc design that assure no material deposit and without no dead angle when mixing. Reliable regular-seal prohibit the leakage between the frequent close and open.

The dis-connection ribbon of the mixer can make the material mixed with more high speed and uniformity in short time.



Technical parameter

Model	JB-R80	JB-R200	JB-R300	JB-R500	JB-R1000	JB-R1500	JB-R2000
Effective Volume	80L	200L	300L	500L	1000L	1500L	2000L
Fully Volume	108L	284L	404L	692L	1286L	1835L	2475L
Turning Speed	35rpm	46rpm	46rpm	46rpm	46rpm	46rpm	46rpm
Total Weight	180kg	250kg	350kg	500kg	700kg	1000kg	1300kg
Total Power	2.2kw	4kw	5.5kw	7.5kw	11kw	15kw	22kw
Length (TL)	1230	1370	1550	1773	2394	2715	3080
Width (TW)	642	834	970	1100	1320	1397	1625
Height (TH)	1540	1647	1655	1855	2187	2313	2453
Barrel Length (BL)	650	888	1044	1219	1500	1800	2000
Barrel Width (BW)	400	554	614	754	900	970	1068
Barrel Height (BH)	470	637	697	835	1050	1155	1274
Barrel Radius (R)	200	277	307	377	450	485	534
Power Supply	3P AC208-415V 50/60Hz						

Industrial Bowl Cutter 80L 125L

ZB BOWL CUTTER with the function of cutting meat block into grains with different sizes, or meat mud. Vegetable, mushroom, agarics, shallot and ginger etc. can also be cut, mixed, emulsified.

Mixing minced meat, seasoning, additive together.

Ideal combination of knife rolling speed, bowl rolling speed, the reasonable 2mm distance between knife and bowl, good degree of fitness, little temperature rising and reduced cut time.

Rubber bar to prevent material leaking during cutting and washing.

The whole body is made of stainless steel, easy to wash, good-looking, durable, meeting the requirement of food sanitation.

Technical parameter

*ZB-80/125I adopt 3 chopping speeds.

*ZB-125II adopt frequency converted chopping speeds.



Model	ZB-80	ZB-125I	ZB-125II
Capacity (kg)	30-50	70-100	70-100
Volume (L)	80	125	125
Power (kW)	13.97	33	46
Knives (pcs)	6	6	6
Knife Speed (rpm)	200/1500/3000	200/1800/3300	300-4500 Frequency Conversion
Bowl Speed (rpm)	11/17	11/17	11/17
Unloader Disc Speed (rpm)	83	83	83
External Dim. (mm)	1960x1170x1240	2290x1350x1300	2020x1380x1350
Installation Dim. (mm)	2500x2000x2000	3000x2000x2000	3200x2000x2000
Weight (kg)	approx. 1200	approx. 1800	approx. 2000

High Speed Industrial Bowl Cutter 200L 330L 550L

ZB BOWL CUTTER with the function of cutting meat block into grains with different sizes, or meat mud. Vegetable, mushroom, agarics, shallot and ginger etc. can also be cut, mixed, emulsified.

Mixing minced meat, seasoning, additive together.

Ideal combination of knife rolling speed, bowl rolling speed, the reasonable 2mm distance between knife and bowl, good degree of fitness, little temperature rising and reduced cut time.

Rubber bar to prevent material leaking during cutting and washing.

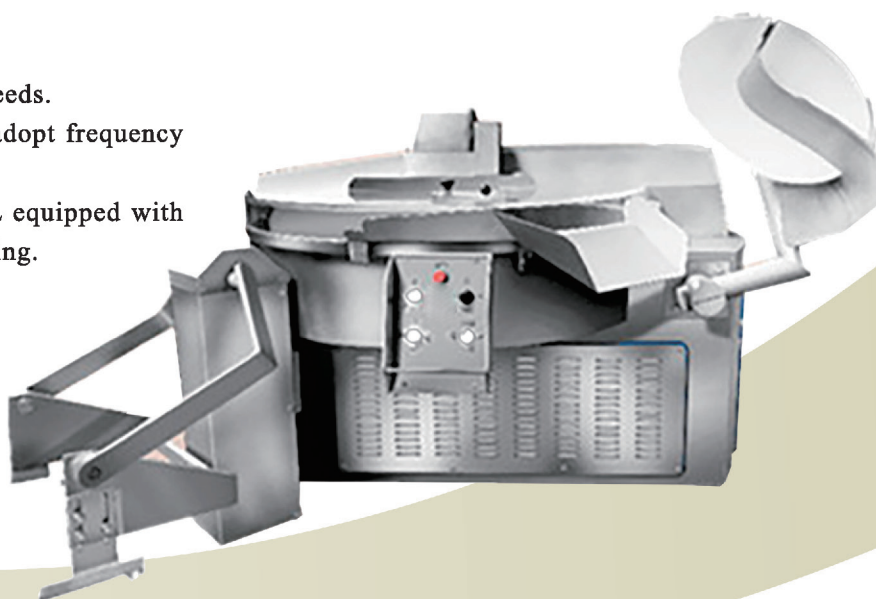
The whole body is made of stainless steel, easy to wash, good-looking, enduring, meeting the requirement of food sanitation.

The high-speed rotation of bowl cutter's blade shortens the processing time and limits the temperature rise, which realizes full protein abstraction, perfect elasticity, sufficient emulsification and high productivity. Bowl cutter is made of quality stainless steel with reasonable construction, high machining accuracy, comfortable operation and easy maintenance. Different sizes and configurations meet various needs of customers.

- * ZB-200I adopt 3 chopping speeds.
- * ZB-200II III/330I II /550L adopt frequency converted chopping speeds.
- * ZB-200I II III/330I II /550L equipped with hydraulic loading and discharging.

Model	ZB-200I	ZB-200II	ZB-200III
Capacity (kg)	100-140	100-140	100-140
Volume (L)	200	200	200
Power (kW)	57.25	58.75	80.25
Knives (pcs)	6	6	6
Knife Speed (rpm)	200/1800/3600	300-3600 Frequency Conversion	300-4500 Frequency Conversion
Bowl Speed (rpm)	7.5/10/15	7.5/10/15	7.5-15 Frequency Conversion
Unloader Disc Speed (rpm)	83	83	83
External Dim. (mm)	2200x2100x1910	2200x2100x1910	2200x2100x1910
Installation Dim. (mm)	4000x3200x3000	4000x3200x3200	4000x3200x3200
Weight (kg)	approx. 4000	approx. 4000	approx. 4000

Model	ZB-330I	ZB-330II	ZB-550
Capacity (kg)	240-260	240-260	350-450
Volume (L)	330	330	550
Power (kW)	80.6	83	120
Knives (pcs)	6	6	6
Knife Speed (rpm)	300-3600 Frequency Conversion	300-3600 Frequency Conversion	200/1500/3000/3600 Frequency Conversion
Bowl Speed (rpm)	8-12 Frequency Conversion	8-12 Frequency Conversion	8-12 Frequency Conversion
Unloader Disc Speed (rpm)	83	83	90
External Dim. (mm)	2430x2245x2100	2960x2270x2520	3700x3050x3150
Installation Dim. (mm)	4500x3500x3500	4500x3500x3500	4500x3500x3500
Weight (kg)	approx. 4500	approx. 4500	approx. 6500



Small Size Bowl Cutter

Applicable scope

Bowl Cutter with function of cutting meat blocks into grains with different sizes, or meat mud. Vegetable, mushroom, agaric, shallot and ginger etc. can also be cut, mixed, emulsified.

Equipment advantage

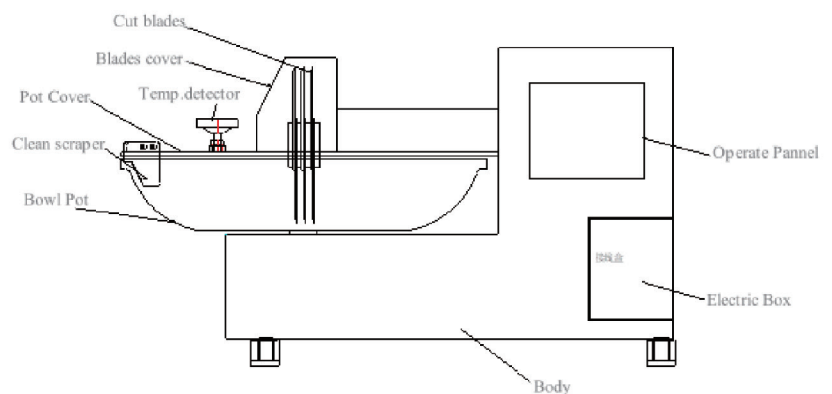
ZB Series bowl cutter with the function of cutting meat blocks into grains with different sizes, or meat mud. Vegetable, mushroom, agarics, shallot and ginger etc. can also be cut, mixed, emulsified.

Mixing minced meat, seasoning, additive together.

Ideal combination of knife rolling speed, bowl rolling speed, less 2mm distance between knife and bowl, good degree of fitness, little temperature rising and reduced cut time.

Rubber bar to prevent material leaking during cutting and washing.

The whole body is made of stainless steel, easy to wash, good-looking, durable, meeting the requirement of food sanitation.



Technical Parameter

Model	ZB10	ZB20	ZB40
Capacity (kgs/bowl)	2-5	5-10	20-30
Bowl Size (L)	10	20	40
Power (kw)	2.5	2.7	6.25
Bowl Speed (rpm)	16	3-17	12
Knives Speed. (rpm)	1500/3000	1500/3000	1800/3600
Knives qty (pcs)	3	6	3
Weight (kgs)	130	150	480
Dimension (mm)	770×650×600mm	1030×700×600mm	1245×810×1094mm



Automatic Chopper Slicer

Can cut and slice sausage, ham, bacon ,meat, pork chop, cheese, fish etc. products with function of portion slicing.

Equipment advantage

Perfect safety performance, knives immediately stop system with out-feed slot, gate, feed slot.

High efficiency, dynamic feeding system, help save feeding time.

Intelligent special cutting claw, to prevent product sliding.

Reducer from Germany, electrical components by Siemens, PLC and relay with Omron from Japan, ensure the quality of machine.

Touched screen control.

Knives from Germany, super sharpness, good cutting effects.

Technical parameter

Model	QP-17K	QP-25K -portion belt optional
Power	3Kw	4.8Kw
Cutting speed	150pcs/min	200pcs/min
Max feeding slot Size	170x170mm	250x240mm
Max Feed Length	640mm	700mm
Cut Thickness	1-30mm -adjustable	1-30mm -adjustable
Weight	300Kgs	600Kgs
Dimension: L*W*H	900mmx671mmx1263mm	2590x980x1350mm
Belt Height	-----	780mm



Automatic Band Saw Cutter

The machine is made of high quality stainless steel SUS304, strong and durable.

- Can work for a long time, cutting surface is smooth.
- Waterproof design for quick cleaning.
- The top gripper adopts double-layer clamp in design, and the bottom end adopts fixed pin arrangement, which is conducive to stable transmission of materials and precise cutting.
- Saw belt with air spring tensioning device, easy to adjust and install.
- Two-sided drive wheel design prevents the saw band from falling off.
- Can make the best cutting effect, least waste, lowest use cost.
- Wide processing temperature range, from minus 4°C to minus 18°C.
- Adopt touch screen intelligent operation panel, cutting speed setting freely.
- Thickness adjustment adopts servo moto to set thickness with high precision.
- Machine design meets CE standard.
- According to material, frozen meat, meat with bone, fish products etc. different material cutting program can be set in different thickness and cutting speed.
- Products equalization function, which evenly divides the final product into each piece to reduce waste.



Technical parameter

Model	JG
Power	3.5Kw
Cutting speed	Up to 10 times/min be freely set on touch screen.
Worktable Size	600x800mm
Entrance Height	150mm
Cut Thickness	1mm-200mm -free programed on the touch screen
Cutting Precision	0.1mm
Saw Blade Speed	Up to 34M/second
Saw Blade Size	3084x16x0.56x4T
Air Source	0.4Mpa 10L/min
Weight	1100KGs

Dimension: Length*Width*Height 1350x2170x1700mm



Meat Dicer with conveyor belt

Vipstar Dicer with conveyor belt Machine, designed and manufactured with concept of Europe advanced machines, accurately cube cutting, shreds and slices etc, with the minimum specifications of 4mm and the maximum ones being 120mm, it is quality equipment of the first choice in dicing and cutting in food processing.

Equipment advantage

1. By adjusting the cutting thickness knob, to change the pushing speed of the pushing rod of meat material, to get different cutting thickness.
2. By adjusting the pre-pressure knob, to ensure the products being consistent from beginning to end in their cutting course.
3. By adjusting the meat material pushing rod into step-by-step movement, to maximum avoid the over-pushing on the products during the cutting processing.
4. Adjustable side holding mechanism on one side of the cutting groove makes it convenient to feed materials to enhance work efficiency.
5. Special Conveyor Belt optional as request to transfer the diced cubes out easily for next processing.



Technical parameter

Model	QD350B	QD550B
Capacity	500-600kgs/h	700-900kgs/h
Cut Slot	84x84x350mm	120x120x550mm
Power	3kw	3.7kw
Cut kit	4,5,6,7,8,10,12,14,16,21,28,42mm	4,5,6,7,8,10,12,14,16,20,24,30,40,60mm
Weight	400kgs	500kgs
Dimension	1450x800x950mm	1750x1000x1120mm



Brine Injector

To satisfy customers' request of high injecting pressure and high injecting efficiency, we develop ZNS brine injector with advanced international injector manufacture experience. Compared with other machine, our machine has more needles and higher injecting rates.

It adopts flute profile step feeding method with accurate step distance. The meat conveyor is made of 5 group dismountable square bars, the lubricating grease and sealing rings meet international food sanitary standard.

For the injecting, it adopts advanced international air pressure spring structure and can inject meat with bone. The injecting pressure, injecting rate, step distance, step speed can be adjusted freely according to the injecting material's size, structure and injecting rate.

With brine stirrer to prevent injection sediment and filter net blocked.

Adopt two-stage filtration method to prevent needles blocked and keep injection clean. We use high pressure air to clean needles.



Technical parameter

Model	ZN50	ZN84	ZN120	ZN168
Capacity (kg/h)	600-1200	1000-1500	1500-2000	2000-2500
Power (kW)	3	4	8.6	6.5
Needle Qty (pcs)	50	84	120	168
Inject Thickness(mm)	30-110	30-140	30-190	Up to 200
Inject Pressure (MPa)	0.4-0.7	0.4-0.7	0.4-0.7	0.4-0.7
Inject Speed(times/min)	15-55	15-55	12-30 stepless	10-56 stepless
Step Distance (mm)	30-60	30-60	50-100	15-60
Inject rate %	30-50	30-50	30-50	50-80
Dimension (mm)	2100x600x1700	2200x680x1800	2210x1540x1800	2700x2200x2050
Weight (kg)	Approx.500	Approx.680	approx.1500	approx.1680



Vacuum Tumbler

Vacuum tumbler is the equipment based on physical impact principle under vacuum state.

Meat in the rolling drum is impacted up and down so as to realize massaging and marinating. With the abundant saline absorption, the meat structure and water-holding are strengthened; the taste and product rate are greatly improved. This tumbler is made of quality stainless steel; reasonable structure, continuous running, low noises, reliable performance, easy operation and high efficiency.

- * Total tumbling time, interval time and vacuum types can be set up.
- * Various functions of Continuous tumbling, Interval tumbling, Reverse rolling discharging etc.
- * Additional opening for vacuum suction loading.



Model	GR-500	GR-1000	GR-1600	GR-2500
Capacity (kg)	200	500	800	1200
Volume (L)	500	1000	1600	2500
Power (kW)	2.75	3.55	6.2	8
Drum Speed (rpm)	8.5	6.5	7/11	7/11
Vacuum (kPa)	-80	-80	-80	-80
External Dim. (mm)	1400x1100x1600	2000x1400x1700	2100x1500x2000	2500x1800x2100
Weight (kg)	approx. 500	approx. 850	Approx. 1250	approx. 1600

Model	GR-20	GR-60	GR-100	GR-200
Capacity (kg)	5-10	20-40	50-60	100-120
Volume(L)	20	60	100	200
Power(kW)	0.33Kw 220V50Hz	0.75kw 380V50Hz	1.5kw 380V50Hz	0.75kw 380V50Hz
Drum Speed (rpm)	3-10	7	7	7
Vacuum Degree (kPa)	-60 ~ -80	-60 ~ -80	-60 ~ -80	-60 ~ -80
Dimension (mm)	700x550x600	830x600x860	930x800x1060	1530x1080x1300
Weight (kg)	≈50	≈100	≈180	≈300

Brine Mixer

Special used for making brine mixtures for brine injector machine.

High-speed rotation of the mixing head, the material through the cut, stir to mix, easy to dissolve.

The brine mixer made of stainless steel 304, easy to clean.

Motor Power: 1.5Kw

Production Capacity: 200L/time

Weight: 100kgs

Dimension: 810x600x1200mm



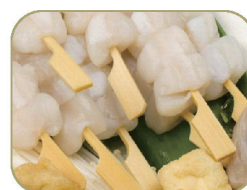
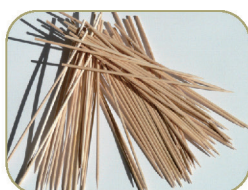
Continuous Meat Skewer Machine



Continuous Meat Skewer machine, taking advantage of single-chip technology, approach sensor, pneumatic and electric combination, to realize the automatic bamboo sticks loading, automatic skewer string. Machine is fabricated by stainless steel 304, PP material with food grade, complies with the international food hygiene requirements. And with stable working performance, accurate and reasonable layout, long using life, easy cleaning design, to serve different clients' products requests.

Applicable scope

The continuous meat skewer machine is specialized for food balls, Sausages, Chiba Tofu, dry Tofu, duck chest etc product automatic skewering processing, fabricating customized for different clients' requests.



Technical parameter

Power Supply	15W	Material	Stainless steel,
Voltage	220V 2 phase	Drive way	Pneumatic
Productivity	2400-3000 Skewer/h Speed depends on the length of Bamboo and products.	Conveyor	Conveyor Belt
Leakage protection	Yes	Control	Microcomputer
Dimension	2360*680*1200 (mm)	Weight	About 100kgs.

Automatic Burger Former

Automatic burger former can automatically perform various procedures such as meat filling, forming and output and form a fully automatic prepared food line when connected with the battering machine, pre-duster, frying machine, cooking machine, instant freezer and packing machine, sharing the good features of high production capacity and stable quality.

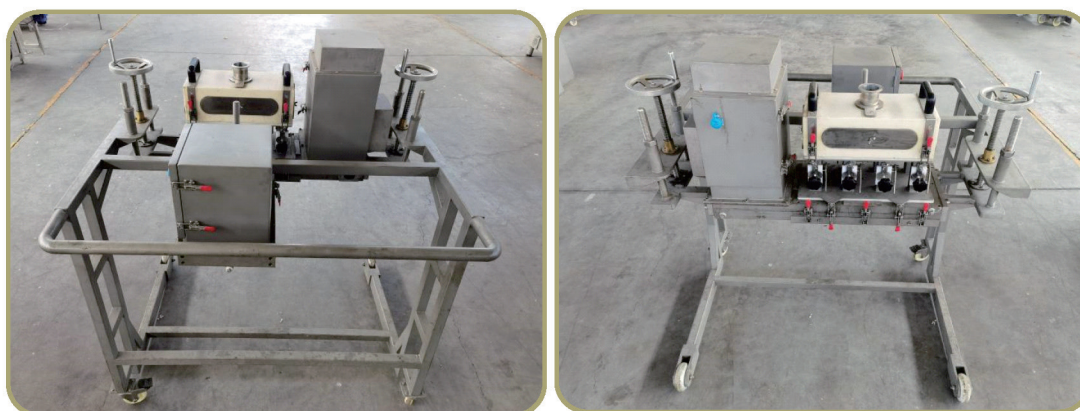
Technical parameter

Model	PT130	PT260
Capacity	2100pcs/h	100-300Kgs/h
Power	0.55Kw	5.56Kw
Tank Volume	30L	
Patty Thickness	6-18mm adjustable	6-25mm adjustable
Wire belt Width	130mm	260mm
Machine Weight	Approx.100Kgs	Approx..
Dimension	860x600x1400mm	2513x709x1950mm

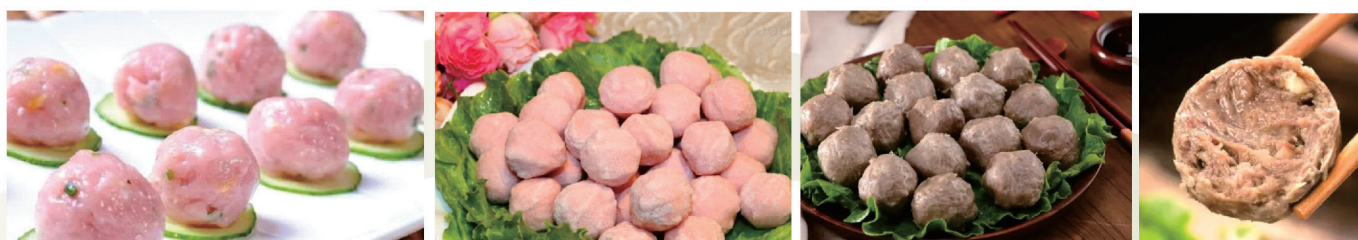


Multi-head Meatball Former (8 heads)

Multi-head Meatball Former, mainly used in food balls, cylindrical molding products processing needs. The machine adopts full servo motor automatic control, all stainless steel manufacturing, reasonable design, simple operation, high efficiency, melt lifting, conveying, out of the product as one, compact structure, saving production raw materials, easy to adjust and clean. Its powerful function is manifested in that the trinity structure greatly saves the floor area, the adjustment of the touch screen display is very convenient, the product quality is easy to control and the multi-head efficiency, which greatly reduces the labor intensity and improves the product quality. Reasonable structure will make you worry-free production, is the best choice for manufacturers of pill products.



Model	WZJ-M8
Capacity	(0 ~ 2500 PCS/min) Adjustable
Power	3.8Kw
Motor	2.3KW servo, 1.5KW reduction motor
voltage	380V
Product production scope	(0 ~ 30 g) adjustable
Round cylindrical product	Diameter 0-40 can be adjusted
Product diameter	φ5~40 mm
Mold height from ground	730 ~ 950 mm adjustable
Weight	≈300Kgs
Dimensions	1280×1200×1450mm



Mobile Lifter

Designed to match the standard meat bin 200L.

To lift 200L mea bin to a certain height, then dump the material to the hopper, and complete the feeding work.

Made of stainless steel, adopting chain transmission.

With the moving bracket and wheels.

Model	T200
Power	2.2
Meat loading weight	200Kgs
Lifting height	1.3~2m (Able to adjust at customer's requirement)
Lifting speed	5M/min
External Dim.	920×1100×2800 mm
Weight	approx. 400Kgs



Meat Cart

Made of super stainless steel, special superficial treatment, easy to clean, economic, endurable.

Matched with lifter.

Dimension (L×W×H): 720×660×720 mm

Capacity : 200L

With the moving bracket and wheels.





Scan QR Code for More info

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