



YOUR PREMIUM PARTNER FOR NEW AND USED PROCESSING AND PACKAGING EQUIPMENT

MEAT PROCESSING – INJECTION, TUMBLING AND MIXING EQUIPMENT

WE OFFER EXTENSIVE MEAT PROCESSING AND PACKAGING SOLUTIONS FROM WORLD-RENOWNED MANUFACTURERS AND SUPPLIERS.

FROM SEALING FRESH CUTS TO PACKAGING SAUCES AND DELI MEATS, WE OFFER THE PERFECT EQUIPMENT TO ENHANCE YOUR OPERATIONS. EXPLORE OUR DIVERSE SELECTIONS FROM TRUSTED AGENCIES BELOW.

VELTEKO (VFFS MACHINES) WASHDOWN – 360 THE MOST ADVANCED HYGIENIC DESIGN WITH IP69K PROTECTION

UNIQUE
HYGIENIC DESIGN
with optimized surface areas

EASY, FAST
, and THOROUGH
cleaning

IP69K
- The highest level of dust and water protection

Meets the
HIGHEST HYGIENIC STANDARDS in the food industry

up to
160 bags/min

Up to
20 l capacity bags



REEPACK (PACKAGING MACHINERY)

TRAY SEALER

Reepack's main technology preserves and protects any kind of food, fresh or cooked, in preformed trays. Our extensive range of semi-automatic heat-sealing machines offers an output of up to 24 packs per minute.

- **USER-FRIENDLY ELECTRONIC CONTROL PANEL**
MANAGES HEATING, SEALING, AND VACUUM GAS FLUSH FUNCTIONS
- **STAINLESS STEEL CONSTRUCTION**
WASHDOWN ENVIRONMENTS
- **SMALL FOOTPRINT**
- **QUICK TOOLING CHANGEOVER**



RUHLE (INJECTION, TUMBLING & MIXING)

HITEC TUMBLER MPR 600 (MIXING, TUMBLING & MARINATING)

Equipped with a fast-feed system, the Original MPR 600 has a container volume of 600 l and can hold 410 l of mixing product.

From cooling to vacuum treatment to variable arm speeds, this machine is perfectly designed to achieve the optimum results. The secret of this success lies in its control technology, reflecting decades of experience.

AT ONE GLANCE

- TABLET CONTROL
- 100% CONTAINER INSULATION
- AUTOMATED LID
- CONTAINER SWIVELLING
- DIRECT COOLING SYSTEM
- STAINLESS STEEL VACUUM CANAL, COOLED
- FEED SYSTEM
- QUICK ARM FASTENING
- COUNTER - ROTATING MIXING ARM
- SCRAPER, PRESSURE ASSEMBLING



ORIGINAL SR 1 TURBO (CUTTING STRIPS, DICES, & PORTIONS)

Being a compact top performer, the SR 1 T offers a high hourly capacity and optimal sanitary features. Frozen or directly out of the cooking pot, the Original SR 1 T cuts the best possible cubes and strips from any type of meat.

AT ONE GLANCE

- SERRATED KNIVES
- ANGLED SHAFT
- LATERAL PRE-COMPACTING
- STABILISERS FOR SLICED GOODS
- TOOL MAGAZINE
- PRESSURE-SENSITIVE PRE-COMPACTING
- MULTIPLEX - GRID ON ROLLER BEARINGS
- STEPLESS FEED ADJUSTMENT
- SINGLE-FOOT UNDERCARRIAGE



We offer a comprehensive range of tumblers, dicers, and other advanced processing and packaging machines. For more information

contact us at

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☎ call +64 0 9 263 0578