JK MACHINERY

PRODUCT CATALOGUE · 2026

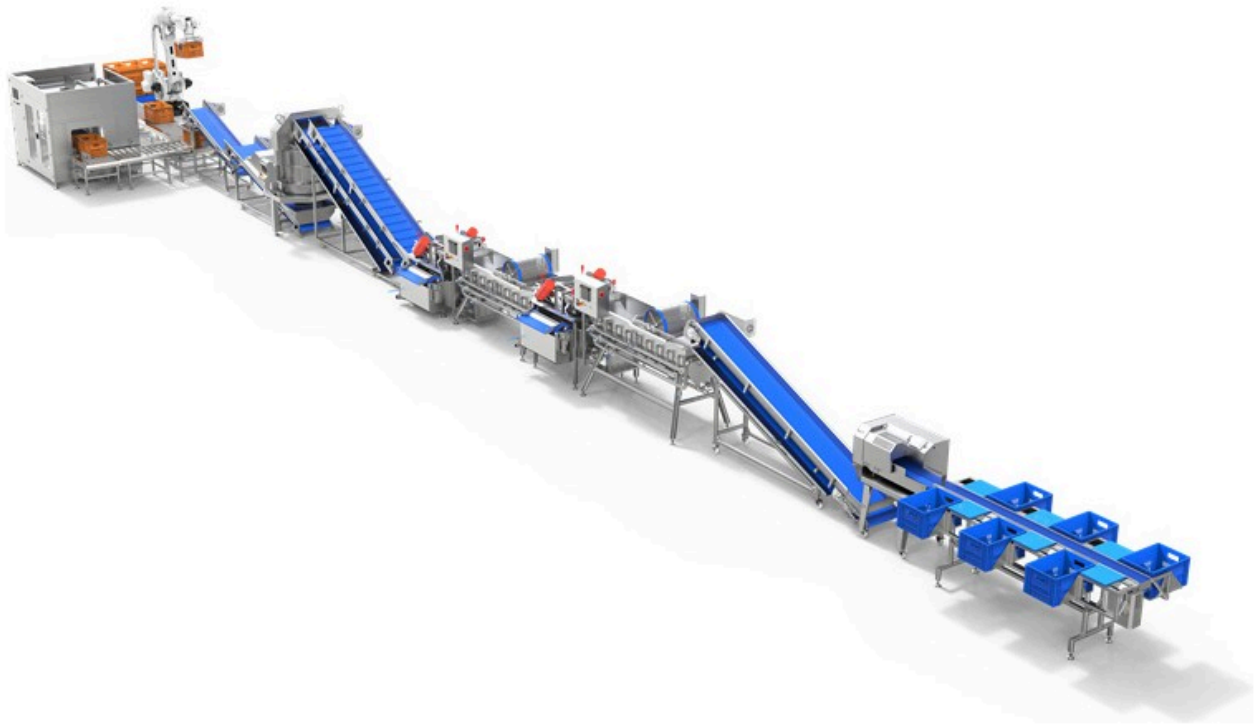
FOOD PROCESSING EQUIPMENT

Fresh-cut vegetables · Fruit & vegetable lines · Meat processing · Drying & handling

50+
MACHINE MODELS

7
PRODUCT FAMILIES

304
FOOD-GRADE STAINLESS



Equipment built for the fresh-food industry.





HENAN JK MACHINERY EQUIPMENT CO., LTD. supplies stainless-steel food processing machinery to processors, distributors and central kitchens — from a single washing tank to a complete two-tonne-per-hour fresh-cut line.

Our range covers more than 50 models across washing and peeling, cutting and dicing, dewatering and drying, meat processing and packing. Each machine is built in 304 food-grade stainless steel with food-grade belts and washdown-rated controls, and is configured for 220 V single phase or 380 V three phase depending on the market.

Most of our customers buy on process rather than on a part number. Tell us the raw material, the throughput and the cut or portion you need, and we propose the machine or the line, the layout, the utilities it will draw and the spare parts to keep on the shelf.

Machines are run-tested with product before shipment, packed in export plywood cases, and shipped with CE conformity documentation for European installations.

01
Specify
Product, throughput and cut determine the machine, the belt width and the cutter head.

02
Build
304 stainless, food-grade belts, washdown controls; 220 V or 380 V to suit the market.

03
Test
Every unit is run with product before packing, with a video record if you ask for one.

04
Support
Spares, installation supervision and operator training for the life of the machine.

> Every machine is specified against a process, quoted with a drawing, and shipped tested.

50+	7	1–4 t/h	304	OEM
MACHINE MODELS	PRODUCT FAMILIES	SINGLE-MACHINE OUTPUT	FOOD-GRADE STAINLESS	CUSTOM BUILDS

What we build.

Seven product families, 65 machines. Every model and page range is listed here; the PDF bookmark panel mirrors this index.

01 **Washing & Peeling** p04–06
Brush-wash roots and tubers first; bubble-wash delicate leafy crops.
QX-170 · 3XP-300 · XY-150 · XP-300 · QX-2000 · JK-500 · JKQP-400 · JK-2002

02 **Dewatering & Drying** p07
Spin, shake and air-dry product before packing.
JK-600V · GY-FG-3500

03 **Cutting & Dicing** p08–11
Shred, slice, strip and dice vegetables and fruit.
QC-806 · QC-168 · QC-300 · QC-500 · QC-880 · QC-330 · TJ-301D · TJ-118 · QR-550 · QC-2500 · JK-500BD

04 **Meat Processing** p12–20
Portion, dice, grind, inject, tenderize and tumble meat.
QR-160 · QR-140 · QR-300 · TF450 · JK-300 · TJ-1500TB · JK-500QK · JK-21K · JK-25K · JK-25K-S · JK-36K · JK-36K-S · JKR-160X · JK-420S · JKD-2550 · JK-500 · JKR-100S · JK-980 · JKR-120 · JK-X3 · JK-100L · JKR-84 · JK-1000L · JKY1700 · TL-1800 · JKDJ-365 · FB-4000

05 **Bowl Cutters** p21–22
Emulsify, mix and cut meat and fillings under vacuum.
JK-GZB80L · JK-ZB125L · JKZB-200 · JKZB-330

06 **Filling, Clipping & Smoking** p23–25
Fill, link, clip, hang and smoke sausage and meat.
ZKG3000 · ZG6500 · GSJC-1800 · XZ-II · JK-GGJ1200 · 500 · GN-1600

07 **Packaging** p26–27
Vacuum, skin-pack and double-chamber packing for retail and bulk.
JKB-600 · JKB-1000 · JKB-760 · JKB-500 · JKB-350 · JYB-600

SELECTION GUIDE p28–29 · EXTENDED RANGE p30 · TURNKEY LINES p31 · QUALITY p32 · CONTACT p33

Wash and peel root vegetables.



01 WASHING & PEELING

Multifunctional Vegetable Washer

QX-170

Bubble-and-spray washer for leafy greens, potatoes, carrots and fruit. Air-assisted water flow lifts soil without bruising; an overhead spray bar rinses product clean before discharge.

Capacity	50 kg/batch
Power	1.9 kW
Voltage	220/380 V/3-phase
Dimensions (L×W×H)	1,760 × 1,150 × 1,140 mm
Weight	200 kg
Material	304 food-grade stainless



02 WASHING & PEELING

Vortex Washing Machine

3XP-300

Continuous vortex washer for pre-cut and delicate produce. Circular water flow separates pieces and removes surface starch and grit with minimal mechanical damage.

Capacity	400–600 kg/h
Power	1.5 kW
Voltage	380 V/3-phase
Dimensions (L×W×H)	2,110 × 1,350 × 1,000 mm
Washing	Continuous vortex flow
Material	304 food-grade stainless



03 WASHING & PEELING

Cleaning & Peeling Machine

XY-150

Brush-roller washer and peeler for potatoes, sweet potatoes and taro. Seven 1,500 mm brush sticks clean and lightly peel in one pass; a U-shaped tank separates peel and water.

Capacity	600 kg/h
Brush sticks	7 × 1,500 mm
Power	1.5 kW
Voltage	380 V/3-phase
Dimensions (L×W×H)	1,000 × 790 × 1,000 mm
Weight	280 kg
Discharge	Slag/water separation

Peel, wash and finish.



01 WASHING & PEELING

Fruit & Vegetable Peeler

XP-300

Peeler for white radish, burdock, yam and long roots. It removes skin at about 98% with a flat, uniform surface, raising cut yield and reducing waste.

Capacity	2,000 kg/h
Power	0.75 kW
Voltage	380 V/3-phase
Dimensions (L×W×H)	2,530 × 650 × 1,560 mm
Weight	200 kg
Peeling rate	≈98%



02 WASHING & PEELING

Bubble Washer

QX-2000

Continuous bubble-and-spray washer for leafy greens, potatoes, carrots and fruit. A 1.5 kW air pump and 800 mm mesh belt lift soil away at up to 2,000 kg/h.

Capacity	2,000 kg/h
Belt	800 × 4,000 mm
Air pump	1.5 kW
Power	4.5 kW
Voltage	380 V/3-phase
Water	0.5 t/h
Dimensions (L×W×H)	4,100 × 1,550 × 1,400 mm



03 PEELING

Pork Peeling Machine

JK-500

Pork peeling machine for skin and fat separation. An adjustable blade sets 0.6–6 mm depth; a foot switch stops the feed instantly for safe operation.

Feed speed	18 m/min
Depth	0.6–6 mm
Power	0.75 kW
Voltage	380 V/3-phase
Dimensions (L×W×H)	780 × 720 × 920 mm
Weight	105 kg

Skin fish, halve vegetables.



01 SKINNING

Fish Skinning Machine

JKQP-400

Fish skinning machine with a 400 mm inlet. It skins salmon, tilapia, cod and squid at 30–50 pieces/min; the tool-free hood makes cleanup quick.

Capacity	30–50 pcs/min
Inlet	400 mm
Power	0.75 kW
Voltage	220/380 V/3-phase
Dimensions (L×W×H)	620 × 570 × 900 mm
Weight	100 kg



02 VEGETABLE PREP

Vegetable Halving Machine

JK-2002

Halving machine for cabbage, lettuce and fruit. A V-shaped feed conveyor and 700 mm blade split product cleanly down the middle at 1,500–2,000 pieces/h.

Capacity	1,500–2,000 pcs/h
Cut diameter	10–30 cm
Blade	700 mm
Conveyor	400 mm
Power	1.1 kW
Voltage	380 V/3-phase
Dimensions (L×W×H)	2,400 × 1,000 × 1,500 mm

Dewater and dry.



01 DEWATERING & DRYING

Dewatering Centrifuge

JK-600V

Batch spin dryer for cut vegetables and salad mixes. A variable-speed drum and perforated basket remove free water while keeping product intact before packing.

Batch size	5–10 kg
Throughput	300 kg/h
Power	1.7 kW
Voltage	380 V/3-phase
Dimensions (L×W×H)	880 × 880 × 1,200 mm
Weight	150 kg
Control	Variable speed



02 DEWATERING & DRYING

Air Knife Dryer

GY-FG-3500

Conveyor air-knife dryer for cut vegetables, fries and fruit. High-velocity air strips surface water; 200–1,000 rpm adjustment protects light leafy product.

Fan speed	200–1,000 rpm
Power	6 kW
Capacity	1–2 t/h
Dimensions (L×W×H)	3,000 × 1,300 × 1,200 mm
Conveyor	Mesh belt, 800 mm wide, variable speed
Voltage	380 V/3-phase
Application	Leafy greens, cut roots, fries

Cut, dice and shred at production speed.



01 CUTTING & DICING

Multifunctional Vegetable Cutter

QC-806

Two-motor vegetable cutter on a 165 mm feed belt. Change the cutter head to slice, shred or dice leafy greens, roots and fruit, with cut length adjustable from 0 to 60 mm.

Capacity	1,000–1,500 kg/h
Motors	2 × (1 HP + 0.5 HP)
Voltage	220/380 V/3-phase
Belt width	165 mm
Cut length	0–60 mm, adjustable
Dimensions (L×W×H)	1,000 × 800 × 1,200 mm
Weight	130 kg



02 CUTTING & DICING

Large Vegetable Cutter

QC-168

Washdown vegetable cutter with a high-pressure rinse point and hinged discharge. Dices 2–6 mm and slices 1–60 mm, covering salad, stir-fry and soup cuts on one machine.

Capacity	1,000–1,500 kg/h
Power	1.87 kW
Voltage	220 V/1-phase
Dice size	2–6 mm
Slice thickness	1–60 mm
Dimensions (L×W×H)	1,230 × 700 × 1,163 mm
Weight	193 kg



03 CUTTING & DICING

Large Vegetable Shredder

QC-300

High-capacity shredder for cabbage, radish, potato and cucumber. The tilting hopper feeds evenly, and interchangeable heads give flat or corrugated slices and 2.4–4.8 mm strips.

Capacity	2,000–3,000 kg/h
Power	1.5 kW
Voltage	220/380 V/3-phase
Flat slices	0.8/1.0/1.5/2/3/4 mm
Strips	2.4/3.2/4.8 mm
Dimensions (L×W×H)	1,095 × 805 × 1,525 mm

Dice, strip and shred.



01 CUTTING & DICING

High-Speed Dicer

QC-500

Three-dimensional dicer for fries, diced roots and fruit. Cuts clean 5–24 mm cubes in one pass, preserving cube integrity at 2,000–3,000 kg/h.

Capacity	2,000–3,000 kg/h
Power	1.5 kW (2 HP)
Voltage	380 V/3-phase
Cut sizes	5/8/10/12/15/20/24 mm
Dimensions (L×W×H)	1,750 × 1,250 × 1,600 mm
Weight	285 kg



02 CUTTING & DICING

High-Speed Strip Cutter

QC-880

High-speed strip cutter for potatoes, cucumber, radish and carrot. An inclined feed spreads product evenly across the rotating head for consistent strip width at up to 800 kg/h.

Capacity	800 kg/h
Power	1.5 kW
Voltage	380 V/3-phase
Dimensions (L×W×H)	660 × 560 × 900 mm
Weight	300 kg
Output	Strips, sticks, shreds
Material	304 food-grade stainless



03 CUTTING & DICING

Bulb Vegetable Cutter

QC-330

Waterproof bulb and root cutter for potato, yam, radish, onion and eggplant. Interchangeable heads give slices, strips, dice and mash, with an inlet safety switch.

Capacity	300–500 kg/h
Power	0.75 kW
Voltage	220 V/1-phase
Dimensions (L×W×H)	750 × 480 × 890 mm
Weight	80 kg
Cutter heads	Oblique/corrugated/strip/dice/mash

Fresh-cut prep, one pass.



01 VEGETABLE CUTTING

Double-Head Vegetable Cutter

TJ-301D

Double-head vegetable cutter for leaf and root products. Two heads slice, shred or dice in one pass, with interchangeable discs setting cuts from 1 to 30 mm.

Capacity	500–1,000 kg/h
Cut size	1–30 mm
Output	Slice/shred/dice
Power	2.25 kW
Voltage	220 V/1-phase
Belt width	150 mm
Weight	180 kg



02 VEGETABLE & MEAT

Multi-Purpose Cutter

TJ-118

Multi-purpose cutter for vegetables and boneless meat. Dual VFD belts and a 1.87 kW drive handle 500–2,000 kg/h; change the knife set to slice, shred, strip or dice.

Capacity	500–2,000 kg/h
Cut size	1–35/1–70 mm
Power	1.87 kW
Voltage	220–240 V/3-phase
Belt width	160 mm
Dimensions (L×W×H)	1,300 × 650 × 1,340 mm
Weight	200 kg



03 DICING

Three-Dimensional Dicer

QR-550

Hydraulic three-dimensional dicer for chilled or semi-frozen meat. Cuts 5–30 mm cubes, strips or slices in one pass at up to 800 kg/h.

Capacity	600–800 kg/h
Power	2.5 kW
Voltage	220/380 V/3-phase
Cut sizes	5–30 mm
Product temp.	−5 °C to ambient
Dimensions (L×W×H)	1,950 × 1,000 × 1,100 mm
Weight	700 kg

Potato strips and bone-in dice.



01 CUTTING & DICING

Potato Strip Cutter

QC-2500

High-capacity potato strip cutter for 20–60 mm sticks. A rotating impeller and curved blade set cut 2.4–2.5 t/h with tool-free blade changes.

Capacity	2.4–2.5 t/h
Cut size	20–60 mm
Power	1.5 kW
Voltage	380 V/3-phase
Dimensions (L×W×H)	1,600 × 1,000 × 1,430 mm
Weight	200 kg
Material	304 food-grade stainless



02 CUTTING & DICING

Bone-In Dicer

JK-500BD

CNC bone-in dicer for frozen ribs, pork belly and poultry at −5 to 0 °C. Servo feed and a 5 kW twin-motor head cut 500 kg/h into 8–60 mm pieces.

Capacity	500 kg/h
Cut size	8–60 mm
Cutting speed	87 cuts/min
Infeed	500 × 70 mm
Power	5 kW
Voltage	380 V/3-phase
Dimensions (L×W×H)	1,000 × 800 × 1,100 mm

From 3D dice to meat portions.



01 MEAT PROCESSING

Fresh Meat Portion Slicer

QR-160

Portion slicer for chilled fresh meat. A feed conveyor and independent outfeed belt protect slice shape; thickness adjusts 1–30 mm at 0–260 portions/min.

Speed	0–260 portions/min
Power	1.25 kW
Voltage	380 V/3-phase
Slice thickness	1–30 mm, adjustable
Product temp.	−2 to 3 °C
Dimensions (L×W×H)	2,345 × 580 × 1,535 mm
Weight	370 kg



02 MEAT PROCESSING

Cooked Meat Slicer

QR-140

Cooked-meat slicer for ham, braised pork, beef, tripe and sausage. The outfeed belt carries portions, strips or shreds straight into trays without manual handling.

Capacity	600–900 kg/h
Power	1.5 kW
Voltage	380 V/3-phase
Cut thickness	1–60 mm
Belt width	140 mm
Dimensions (L×W×H)	1,330 × 620 × 1,240 mm
Weight	160 kg



03 MEAT PROCESSING

Meat Shredder & Strip Cutter

QR-300

Two-stage shredder and strip cutter for boneless meat. Slices first, then shreds or strips, processing frozen blocks down to −5 °C without a separate tempering step.

Capacity	800 kg/h
Power	2 × 0.75 kW
Voltage	220/380 V/3-phase
Cut thickness	3.5 mm (optional sizes)
Dimensions (L×W×H)	604 × 630 × 926 mm
Weight	108 kg
Water protection	IPX1

Dice, slice and strip.



01 MEAT PROCESSING

Frozen Meat Dicer

TF450

Frozen-meat dicer for pork, beef, poultry and fish, with or without bone. The 3D head cuts 3.5-15 mm slices, strips or dice at −8 to −3 °C, straight from the freezer.

Capacity	1.2 t/h
Power	5.5 kW
Voltage	380 V/3-phase
Cut sizes	3.5–15 mm slices, strips, dice
Product temp.	−8 to −3 °C
Block size	up to 120 × 120 × 120 mm
Dimensions (L×W×H)	1,580 × 985 × 1,750 mm



02 DICING

Frozen Meat 2D Dicer

JK-300

Two-belt frozen-meat dicer with a circular blade set. PLC control sets 2–42 mm thickness and cuts strips or dice in one pass at up to 800 kg/h.

Capacity	800 kg/h
Cut thickness	2–42 mm
Max slice	300 × 50 mm
Power	3 kW
Voltage	380 V/3-phase
Dimensions (L×W×H)	2,069 × 1,028 × 1,440 mm
Weight	600 kg



03 DICING

Meat Dicer

TJ-1500TB

Boneless frozen-meat dicer with a replaceable knife grid. Cuts 5–20 mm cubes at 800–3,000 kg/h; the 10.5 HP drive and touchscreen hold output steady.

Capacity	800–3,000 kg/h
Cut sizes	5–20 mm
Power	7.8 kW (10.5 HP)
Voltage	220/380 V/3-phase
Dimensions (L×W×H)	2,100 × 1,418 × 1,600 mm
Weight	635 kg

Portion cutters, 21K to 25K.



01 MEAT CUTTING

Rib & Bone Cutter

JK-500QK

Rib and bone cutter for pork ribs, trotters and bone-in blocks. A 230 mm blade and 500 mm inlet, driven by 7.5 kW, cut 800–1,000 kg/h.

Capacity	800–1,000 kg/h
Inlet width	500 mm
Blade	230 × 7 mm
Power	7.5 kW
Voltage	380 V/3-phase
Dimensions (L×W×H)	1,080 × 910 × 1,000 mm



02 MEAT SLICING

Portion Cutter

JK-21K

Compact portion slicer for meat, bacon, fish and cheese. Air clamping and servo thickness control cover 0.5–36 mm at up to 220 slices/min.

Speed	220 slices/min
Cut thickness	0.5–36 mm
Inlet	680 × 210 × 170 mm
Power	3.48 kW
Dimensions (L×W×H)	1,800 × 800 × 1,270 mm
Weight	460 kg



03 MEAT PROCESSING

25K Portion Cutter

JK-25K

Heavy-duty portion cutter for steaks, sausage, ham, bacon and cheese. The large LCD sets thickness; dynamic feed and return-limit control shorten every cycle.

Output	200 cuts/min
Cut thickness	1–32 mm
Inlet	700 × 250 × 240 mm
Power	4.4 kW
Voltage	380 V/3-phase
Dimensions (L×W×H)	1,850 × 950 × 1,480 mm
Weight	350 kg

Wide-body portioning and diagonal slicing.



01 MEAT PROCESSING

25K Portion Cutter with Conveyor

JK-25K-S

25K portion cutter with a variable-speed output conveyor. Six programs stack slices and portions; thickness runs 0.5–40 mm on product down to −9 °C.

Output	210 cuts/min
Cut thickness	0.5–40 mm
Max product	670 × 250 × 210 mm
Power	5 kW
Voltage	220 V/60 Hz, 3-phase
Dimensions (L×W×H)	2,350 × 860 × 1,250 mm
Weight	450 kg



02 MEAT SLICING

Wide-Body Portion Cutter

JK-36K

Wide-body portion cutter for ham, bacon and fish blocks. Its 5 kW drive and computer control deliver 100–280 slices/min at 0.5–30 mm.

Speed	100–280 slices/min
Cut thickness	0.5–30 mm
Inlet	650 × 360 × 200 mm
Power	5 kW
Voltage	380 V/3-phase
Dimensions (L×W×H)	1,820 × 1,200 × 1,550 mm
Weight	700 kg



03 MEAT PROCESSING

36K-S Wide-Body Portion Cutter

JK-36K-S

Wide-body portion cutter with a 360 mm infeed and variable-speed output conveyor. Cuts sausage, ham, bacon, fish and meat at 160–320 slices/min, 1–30 mm.

Output	160–320 slices/min
Cut thickness	1–30 mm
Max infeed	670 × 360 × 200 mm
Power	5 kW
Voltage	380 V/3-phase
Dimensions (L×W×H)	1,920 × 1,180 × 1,500 mm
Weight	1,000 kg

Bone saws for frozen blocks.



01 MEAT SLICING

Diagonal Meat Slicer

JKR-160X

Diagonal meat slicer with a 45° feed for whole muscle. It cuts even 1–30 mm portions from a 160 × 80 mm section at up to 500 kg/h.

Capacity	500 kg/h
Cut thickness	1–30 mm
Max section	160 × 80 mm
Angle	45°
Power	1.15 kW
Voltage	380 V/3-phase
Dimensions (L×W×H)	1,170 × 790 × 1,610 mm



02 AUTOMATIC BONE SAW

Automatic Bone Saw

JK-420S

Automatic bone saw for chilled or frozen bone-in product. Servo feed and a 19 mm blade cut steaks, ribs and blocks at 3–120 cm/s; 10-program touchscreen.

Max product	650 × 775 × 165 mm
Cut height	150 mm
Blade	3,170 × 19 mm, double-tooth
Power	4.3 kW
Voltage	220–600 V/3-phase
Dimensions (L×W×H)	1,980 × 1,910 × 1,820 mm
Weight	946 kg



03 MULTI-BLADE BONE SAW

Multi-Blade Bone Saw

JKD-2550

Multi-blade bone saw for frozen bone-in blocks. Four, six or eight blades cut in one pass to ±1 mm; independent conveyors keep cuts square and hands clear.

Blade sets	4/6/8
Max cut	200 mm
Precision	±1 mm
Blade speed	19 m/s
Power	9.2/13.5/18 kW
Voltage	380 V/3-phase
Dimensions (L×W×H)	1,876 × 810 × 1,760–2,280 mm

Tenderize, inject and form.



01 VERTICAL BONE SAW

Vertical Bone Saw

JK-500

Floor-standing vertical bone saw for frozen meat, fish and bone-in blocks. A 1,050 × 950 mm table and 3,400 mm blade accept product up to 400 × 500 mm.

Cut size	400 × 500 mm
Table	1,050 × 950 mm
Blade	3,400 × 19 mm
Blade speed	19–22 m/s
Power	3 kW
Voltage	380 V/3-phase
Weight	260 kg



02 FORMING

Patty Forming Machine

JKR-100S

Automatic patty former for burgers and shaped products. Change the 100 mm mold for different shapes; it forms and discharges at about 100 kg/h.

Capacity	≈100 kg/h
Mold	100 mm
Thickness	11/14/18 mm
Power	0.55 kW
Voltage	220 V/1-phase
Dimensions (L×W×H)	860 × 600 × 1,400 mm
Weight	150 kg



03 TENDERIZING

Tenderizing & Needle Machine

JK-980

Needle tenderizer with 976 angled blades. It cuts beef fibres without changing piece shape; feed step and speed adjust from 5 to 50 passes/min.

Blades	976
Speed	5–50 passes/min
Step	0–40 mm
Width	460 mm
Power	3 kW
Voltage	380 V/3-phase
Dimensions (L×W×H)	1,800 × 830 × 1,500 mm

Grind and mix under vacuum.



01 GRINDING

Frozen Meat Grinder

JKR-120

Frozen-meat grinder for tempered blocks and fresh trim. A 120 mm head and 5.5 kW motor with 250 rpm auger deliver 800–1,200 kg/h.

Capacity	800–1,200 kg/h
Power	5.5 kW
Voltage	380 V/3-phase
Auger speed	250 rpm
Dimensions (L×W×H)	1,000 × 590 × 1,120 mm
Weight	250 kg



02 GRINDING

Heavy-Duty Grinder

JK-X3

Heavy-duty grinder with a 210 L hopper and 140 mm plate. The 11 kW drive handles pre-cut or cured meat at 2,000–3,000 kg/h with low temperature rise.

Capacity	2,000–3,000 kg/h
Power	11 kW
Voltage	380 V/3-phase
Hopper	210 L
Plate	140 mm
Dimensions (L×W×H)	1,580 × 980 × 1,500 mm
Weight	500 kg



03 MIXING

Vacuum Mixing Machine

JK-100L

Vacuum mixer for sausage and dumpling fillings. A 100 L bowl takes 70 kg batches, removes air to improve bind and color, and discharges forward or reverse.

Batch	70 kg
Bowl	100 L
Power	3 kW
Voltage	380 V/3-phase
Dimensions (L×W×H)	1,300 × 600 × 1,100 mm
Weight	180 kg

Inject, tumble and mix.



01 INJECTION & TUMBLING

Bone-In Brine Injector

JKR-84

Bone-in brine injector with 84 needles and toothed step feed. Pressure, rate, step and speed are adjustable; an air-spring head protects bone-in product at 0.2–0.6 MPa.

Injection rate	≥140%/≥180%
Speed	10–56 strokes/min
Step	15–60 mm
Needles	84
Power	4 kW
Voltage	380 V/3-phase
Dimensions (L×W×H)	1,500 × 1,100 × 1,850 mm



02 TUMBLING

Vacuum Tumbler

JK-1000L

1,000 L vacuum tumbler for marinating meat. Water-ring vacuum and VFD drive handle 600 kg batches at −0.09 MPa for even brine distribution.

Capacity	1,000 L
Load	600 kg
Power	5.5 kW
Vacuum	−0.09 MPa
Dimensions (L×W×H)	2,000 × 1,200 × 2,000 mm
Weight	800 kg
Control	Computer PLC



03 TUMBLING

Tilting Vacuum Tumbler

JKY1700

Tilting 1,700 L vacuum tumbler with a loading hoist. It handles 1,000 kg batches; vacuum or breathing cycles at 2–12 rpm give even brine distribution.

Load	1,000 kg
Drum	1,700 L
Speed	2–12 rpm
Vacuum	−0.085 MPa
Power	7.3 kW
Dimensions (L×W×H)	3,701 × 1,598 × 2,406 mm
Weight	1,200 kg

Tumble, saw and break.



01 MEAT PROCESSING

Vacuum Tumbler

TL-1800

Vacuum drum tumbler for marinating and massaging meat. A 1,700 L drum takes 1,000 kg batches; vacuum opens the muscle for faster brine uptake and stronger bind.

Batch capacity	1,000 kg
Drum volume	1,700 L
Drum speed	2–10 rpm
Drive / vacuum	2.2 kW/3.85 kW
Power	6.8 kW
Dimensions (L×W×H)	2,600 × 1,580 × 1,725 mm
Weight	670 kg



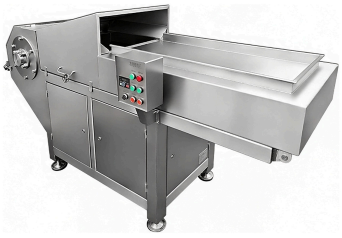
02 BONE SAWS

Semi-Automatic Sliding-Table Bone Saw

JKDJ-365

Sliding-table band saw for frozen meat, ribs, trotters and fish. The 365 mm throat and 300 mm slide travel give straight cuts at 27.5 m/s.

Max cut height	365 mm
Max thickness	300 mm
Table	816 × 795 mm
Blade	2,780 × 16 mm
Blade speed	27.5 m/s
Power	2.2 kW
Voltage	380 V/3-phase



03 MEAT PROCESSING

Frozen Block Breaker

FB-4000

Hydraulic breaker for frozen blocks up to 700 × 520 × 200 mm. A 700 mm air cylinder pushes the block into a 335 rpm roller at up to 4,000 kg/h; the enclosed lane keeps fragments inside.

Capacity	4,000 kg/h
Power	11 kW
Voltage	220 V/3-phase/60 Hz
Dimensions (L×W×H)	2,420 × 1,060 × 1,150 mm
Weight	760 kg
Roll speed	335 rpm
Lane width	520 mm

Bowl cutters, 80 to 200 L.



01 BOWL CUTTER

High-Speed Bowl Cutter

JK-GZB80L

High-speed bowl cutter with an 80 L bowl and six blades. Two-speed bowl and blade control reach 4,500 rpm for fine emulsions in 60 kg batches.

Batch	60 kg
Bowl	80 L
Blades	6
Blade speed	750/1,500/4,500 rpm
Bowl speed	7–11 rpm
Power	14 kW
Dimensions (L×W×H)	1,800 × 1,100 × 1,200 mm



02 BOWL CUTTER

Vacuum Bowl Cutter

JK-ZB125L

125 L vacuum bowl cutter for fine sausage emulsions. Six blades reach 4,700 rpm; vacuum and VFD discharge protect color and bind in 60–70 kg batches.

Batch	60–70 kg
Bowl	125 L
Blades	6
Blade speed	420–4,700 rpm
Vacuum	−80/−85 kPa
Power	35 kW
Dimensions (L×W×H)	2,110 × 1,750 × 1,400 mm



03 BOWL CUTTERS

200 L Vacuum Bowl Cutter

JKZB-200

200 L vacuum bowl cutter with six knives at 4,200 rpm and a 5–15 rpm bowl. Vacuum chopping removes air and builds a stable emulsion in 100–140 kg batches.

Capacity	100–140 kg/batch
Volume	200 L
Power	87.2 kW
Knives	6
Knife speed	300–4,200 rpm
Dimensions (L×W×H)	2,720 × 2,190 × 2,300 mm
Weight	5,000 kg

330 L vacuum bowl cutter.



01 BOWL CUTTER

Large Vacuum Bowl Cutter

JKZB-330

330 L vacuum bowl cutter for 240–260 kg batches. Six blades and hydraulic discharge cover coarse chop to fine emulsion, with seven blade speeds up to 3,900 rpm.

Batch	240–260 kg
Bowl	330 L
Blades	6
Blade speed	300–3,900 rpm
Power	81 kW
Dimensions (L×W×H)	2,650 × 2,650 × 1,600 mm
Weight	4,500 kg

Match the bowl to the batch.

80 L for 40–60 kg, 125 L for 60–70 kg, 200 L for 100–140 kg and 330 L for 240–260 kg. Vacuum bowls suit emulsion and air-sensitive fillings; six-blade heads give a coarse chop to fine emulsion in one unit.

TALK TO US · PAGE 33

Fill, portion and clip.



01 SAUSAGE FILLING

Vacuum Filler

ZKG3000

Servo-driven vacuum filler for sausage and formed products. A vane pump fills up to 2,000 kg/h; the PLC stores portions and handles 12/15/19 mm tubes.

Capacity	150–2,000 kg/h
Power	3.3 kW
Voltage	220 V/1-phase
Tubes	12/15/19 mm
Dimensions (L×W×H)	1,124 × 700 × 1,316 mm
Weight	320 kg



02 SAUSAGE FILLING

High-Output Vacuum Filler

ZG6500

High-output vacuum filler with a 220 L hopper. A 7 kW vane pump delivers up to 3,500 kg/h; filling, portioning and twisting are set from one touchscreen.

Capacity	3,500 kg/h
Hopper	220 L
Power	7 kW
Voltage	380 V/3-phase
Vacuum	−0.1 MPa
Dimensions (L×W×H)	1,130 × 1,150 × 1,850 mm
Weight	1,175 kg



03 FILLING & CLIPPING

High-Speed Sausage Clipper

GSJC-1800

Servo-driven high-speed sausage clipper for natural, collagen and artificial casings. It cuts straight or curved links at up to 1,800 cycles/min, single or in pairs.

Speed	1,800 cuts/min
Casing diameter	10–50 mm
Power	2.6 kW
Voltage	220 V/50 Hz
Dimensions (L×W×H)	800 × 790 × 1,650 mm
Weight	180 kg
Center height	950 mm

Clip, hang and smoke.



01 SAUSAGE CLIPPING

Double-Clip Sausage Clipper

XZ-II

Double-clip pneumatic clipper for sealing sausage ends. Closes 35–120 mm casings at 50 cycles/min with 2.1–2.9 mm aluminum wire; washdown stainless frame.

Speed	50 cycles/min
Casing diameter	35–120 mm
Wire diameter	2.1–2.9 mm Al
Air pressure	0.7 MPa (min)
Voltage	220 V/1-phase
Dimensions (L×W×H)	630 × 630 × 1,500 mm
Weight	290 kg



02 SAUSAGE HANDLING

Sausage Hanger

JK-GGJ1200

PLC servo sausage hanger for straight and curved links. It places natural, collagen or film casings on rails at up to 1,200 pcs/min.

Speed	1,200 pcs/min
Power	1.5 kW
Voltage	380 V/3-phase
Working height	1,000 mm
Dimensions (L×W×H)	2,600 × 450 × 1,300 mm
Weight	150 kg



03 SMOKING

Batch Smokehouse

500

500 batch smokehouse for cook, dry and smoke cycles. Double-speed fans, PLC recipes and a 304 chamber hold temperature across the trolley.

Chamber	1,100 × 2,200 × 2,000 mm
Outer size	2,100 × 2,600 × 2,900 mm
Fans	2 × 4.5/5.5 kW
Power	9/11 kW
Control	PLC touchscreen
Material	304 stainless

Twist and link.



01 FILLING & CLIPPING

High-Speed Sausage Twister

GN-1600

Servo twister for natural, collagen and plastic casings. It links 30–180 mm lengths at 60–1,600 links/min and pairs with a filler and hanger for a continuous line.

Speed	60–1,600 links/min
Link length	30–180 mm
Casing diameter	30–38 mm
Protein casing	16–24 mm
Power	2.7 kW
Voltage	380 V/3-phase
Dimensions (L×W×H)	1,600 × 600 × 1,400 mm

One continuous line.

Filler, twister, hanger, smokehouse and pack run as a single sequence. Share casing type, link length, batch weight and smoke cycle, and we will set the line order, utilities and footprint.

TALK TO US · PAGE 33

Packaging, end to end.



01 CONTINUOUS VACUUM

Continuous Vacuum Packer

JKB-600

Continuous vacuum packer for bags up to 600 mm wide. A 2.5 kW seal bar and 600 × 8 mm seal hold vacuum on cooked meat, cheese and ready meals.

Chamber	760 × 620 × 120 mm
Seal	600 × 8 mm
Cycle	2–3 cycles/min
Pump	Busch 100
Power	2.5 kW
Voltage	380 V/3-phase
Dimensions (L×W×H)	1,470 × 750 × 950 mm



02 ROTARY VACUUM

Rotary Vacuum Packer

JKB-1000

Rotary vacuum packer with two 1,000 mm seal bars. A 200 m³/h pump and 6 kW transformer keep cycles short on high-volume bags and large cuts.

Chamber	1,130 × 530 × 120 mm
Seal	1,000 × 10 mm, 2 bars
Pump	Busch 202
Vacuum	0.5 mbar
Power	6 kW
Voltage	380 V/3-phase
Dimensions (L×W×H)	1,800 × 1,580 × 1,000 mm



03 SKIN PACK

Skin-Pack Vacuum Machine

JKB-760

Skin-pack machine for steaks, fish and ready meals. A 700 × 500 mm tray area and 6.5 kW total power deliver a clean retail finish.

Skin area	700 × 500 mm
Chamber	710 × 510 × 58 mm
Vacuum	0.5 mbar
Heater	712 × 522 mm
Power	6.5 kW
Voltage	380 V/3-phase
Dimensions (L×W×H)	1,000 × 980 × 1,020 mm

Chamber, skin and double-chamber.



01 VACUUM PACKING

Single-Chamber Vacuum Packer

JKB-500

Single-chamber vacuum packer with a 590 × 590 mm chamber and two 500 mm seal bars. A 20/40 m³/h pump suits low-to-mid volume meat, cheese and ready meals.

Chamber	590 × 590 × 110 mm
Seal	500 × 2 mm
Pump	20/40 m³/h
Power	0.9/1.5 kW
Voltage	380 V/3-phase
Dimensions (L×W×H)	610 × 510 × 850 mm



02 SKIN PACK

Small Skin-Pack Machine

JKB-350

Tabletop skin packer for steaks, fish and small trays. A 400 × 315 mm skin area and 2.4 kW heater seal film tight without bubbles.

Skin area	400 × 315 mm
Chamber	435 × 375 × 50 mm
Film width	350 mm
Power	2.4 kW
Voltage	220 V/1-phase
Dimensions (L×W×H)	700 × 480 × 560 mm
Weight	80 kg



03 VACUUM PACKING

Double-Chamber Vacuum Packer

JYB-600

Double-chamber vacuum packer for meat, poultry, fish and cheese. Two 760 × 620 mm chambers alternate under a 2.5 kW pump; 500 mm seal bars keep cycles moving.

Chamber	760 × 620 × 100 mm
Seal bar	500 mm
Power	2.5 kW
Voltage	380 V/3-phase
Dimensions (L×W×H)	1,470 × 760 × 900 mm
Weight	150 kg
Material	304 food-grade stainless

Quick selection.

Screen by use, capacity and power, then turn to the model card. Dimensions are L × W × H. All figures are nominal; confirm on the data sheet.

MODEL	USE	CAPACITY / SPEED	POWER	VOLTAGE	L × W × H (mm)	WEIGHT
Washing & Peeling						p04–06
QX-170	Multifunctional Vegetable Washer	50 kg/batch	1.9 kW	220/380 V/3-phase	1,760 × 1,150 × 1,140	200 kg
3XP-300	Vortex Washing Machine	400–600 kg/h	1.5 kW	380 V/3-phase	2,110 × 1,350 × 1,000	—
XY-150	Cleaning & Peeling Machine	600 kg/h	1.5 kW	380 V/3-phase	1,000 × 790 × 1,000	280 kg
XP-300	Fruit & Vegetable Peeler	2,000 kg/h	0.75 kW	380 V/3-phase	2,530 × 650 × 1,560	200 kg
QX-2000	Bubble Washer	2,000 kg/h	4.5 kW	380 V/3-phase	4,100 × 1,550 × 1,400	—
JK-500	Pork Peeling Machine	18 m/min	0.75 kW	380 V/3-phase	780 × 720 × 920	105 kg
JKQP-400	Fish Skinning Machine	30–50 pcs/min	0.75 kW	220/380 V/3-phase	620 × 570 × 900	100 kg
JK-2002	Vegetable Halving Machine	1,500–2,000 pcs/h	1.1 kW	380 V/3-phase	2,400 × 1,000 × 1,500	—
Dewatering & Drying						p07
JK-600V	Dewatering Centrifuge	300 kg/h	1.7 kW	380 V/3-phase	880 × 880 × 1,200	150 kg
GY-FG-3500	Air Knife Dryer	1–2 t/h	6 kW	380 V/3-phase	3,000 × 1,300 × 1,200	—
Cutting & Dicing						p08–11
QC-806	Multifunctional Vegetable Cutter	1,000–1,500 kg/h	2 × (1 HP + 0.5 HP)	220/380 V/3-phase	1,000 × 800 × 1,200	130 kg
QC-168	Large Vegetable Cutter	1,000–1,500 kg/h	1.87 kW	220 V/1-phase	1,230 × 700 × 1,163	193 kg
QC-300	Large Vegetable Shredder	2,000–3,000 kg/h	1.5 kW	220/380 V/3-phase	1,095 × 805 × 1,525	—
QC-500	High-Speed Dicer	2,000–3,000 kg/h	1.5 kW (2 HP)	380 V/3-phase	1,750 × 1,250 × 1,600	285 kg
QC-880	High-Speed Strip Cutter	800 kg/h	1.5 kW	380 V/3-phase	660 × 560 × 900	300 kg
QC-330	Bulb Vegetable Cutter	300–500 kg/h	0.75 kW	220 V/1-phase	750 × 480 × 890	80 kg
TJ-301D	Double-Head Vegetable Cutter	500–1,000 kg/h	2.25 kW	220 V/1-phase	1,300 × 650 × 1,430	180 kg
TJ-118	Multi-Purpose Cutter	500–2,000 kg/h	1.87 kW	220–240 V/3-phase	1,300 × 650 × 1,340	200 kg
QR-550	Three-Dimensional Dicer	600–800 kg/h	2.5 kW	220/380 V/3-phase	1,950 × 1,000 × 1,100	700 kg
QC-2500	Potato Strip Cutter	2.4–2.5 t/h	1.5 kW	380 V/3-phase	1,600 × 1,000 × 1,430	200 kg
JK-500BD	Bone-In Dicer	500 kg/h	5 kW	380 V/3-phase	1,000 × 800 × 1,100	300 kg
Meat Processing						p12–20
QR-160	Fresh Meat Portion Slicer	0–260 portions/min	1.25 kW	380 V/3-phase	2,345 × 580 × 1,535	370 kg
QR-140	Cooked Meat Slicer	600–900 kg/h	1.5 kW	380 V/3-phase	1,330 × 620 × 1,240	160 kg
QR-300	Meat Shredder & Strip Cutter	800 kg/h	2 × 0.75 kW	220/380 V/3-phase	604 × 630 × 926	108 kg
TF450	Frozen Meat Dicer	1.2 t/h	5.5 kW	380 V/3-phase	1,580 × 985 × 1,750	680 kg
JK-300	Frozen Meat 2D Dicer	800 kg/h	3 kW	380 V/3-phase	2,069 × 1,028 × 1,440	600 kg
TJ-1500TB	Meat Dicer	800–3,000 kg/h	7.8 kW (10.5 HP)	220/380 V/3-phase	2,100 × 1,418 × 1,600	635 kg
JK-500QK	Rib & Bone Cutter	800–1,000 kg/h	7.5 kW	380 V/3-phase	1,080 × 910 × 1,000	—
JK-21K	Portion Cutter	220 slices/min	3.48 kW	—	1,800 × 800 × 1,270	460 kg
JK-25K	25K Portion Cutter	200 cuts/min	4.4 kW	380 V/3-phase	1,850 × 950 × 1,480	350 kg
JK-25K-S	25K Portion Cutter with Conveyor	210 cuts/min	5 kW	220 V/60 Hz, 3-phase	2,350 × 860 × 1,250	450 kg

Dimensions: L × W × H. — = not stated in the current data sheet; ask us and we will confirm for your configuration.

Quick selection, continued.

Continued from page 28. The same fields, grouped by product family.

MODEL	USE	CAPACITY / SPEED	POWER	VOLTAGE	L × W × H (mm)	WEIGHT
Meat Processing · continued						p12–20
JK-36K	Wide-Body Portion Cutter	100–280 slices/min	5 kW	380 V/3-phase	1,820 × 1,200 × 1,550	700 kg
JK-36K-S	36K-S Wide-Body Portion Cutter	160–320 slices/min	5 kW	380 V/3-phase	1,920 × 1,180 × 1,500	1,000 kg
JKR-160X	Diagonal Meat Slicer	500 kg/h	1.15 kW	380 V/3-phase	1,170 × 790 × 1,610	—
JK-420S	Automatic Bone Saw	—	4.3 kW	220–600 V/3-phase	1,980 × 1,910 × 1,820	946 kg
JKD-2550	Multi-Blade Bone Saw	—	9.2/13.5/18 kW	380 V/3-phase	1,876 × 810 × 1,760–2,280	370 kg
JK-500	Vertical Bone Saw	—	3 kW	380 V/3-phase	—	260 kg
JKR-100S	Patty Forming Machine	≈100 kg/h	0.55 kW	220 V/1-phase	860 × 600 × 1,400	150 kg
JK-980	Tenderizing & Needle Machine	5–50 passes/min	3 kW	380 V/3-phase	1,800 × 830 × 1,500	—
JKR-120	Frozen Meat Grinder	800–1,200 kg/h	5.5 kW	380 V/3-phase	1,000 × 590 × 1,120	250 kg
JK-X3	Heavy-Duty Grinder	2,000–3,000 kg/h	11 kW	380 V/3-phase	1,580 × 980 × 1,500	500 kg
JK-100L	Vacuum Mixing Machine	70 kg	3 kW	380 V/3-phase	1,300 × 600 × 1,100	180 kg
JKR-84	Bone-In Brine Injector	10–56 strokes/min	4 kW	380 V/3-phase	1,500 × 1,100 × 1,850	580 kg
JK-1000L	Vacuum Tumbler	1,000 L	5.5 kW	—	2,000 × 1,200 × 2,000	800 kg
JKY1700	Tilting Vacuum Tumbler	2–12 rpm	7.3 kW	—	3,701 × 1,598 × 2,406	1,200 kg
TL-1800	Vacuum Tumbler	—	6.8 kW	—	2,600 × 1,580 × 1,725	670 kg
JKDJ-365	Semi-Automatic Sliding-Table Bone Saw	—	2.2 kW	380 V/3-phase	930 × 807 × 1,805	—
FB-4000	Frozen Block Breaker	4,000 kg/h	11 kW	220 V/3-phase/60 Hz	2,420 × 1,060 × 1,150	760 kg
Bowl Cutters						p21–22
JK-GZB80L	High-Speed Bowl Cutter	60 kg	14 kW	—	1,800 × 1,100 × 1,200	1,200 kg
JK-ZB125L	Vacuum Bowl Cutter	60–70 kg	35 kW	—	2,110 × 1,750 × 1,400	3,000 kg
JKZB-200	200 L Vacuum Bowl Cutter	100–140 kg/batch	87.2 kW	—	2,720 × 2,190 × 2,300	5,000 kg
JKZB-330	Large Vacuum Bowl Cutter	240–260 kg	81 kW	—	2,650 × 2,650 × 1,600	4,500 kg
Filling, Clipping & Smoking						p23–25
ZKG3000	Vacuum Filler	150–2,000 kg/h	3.3 kW	220 V/1-phase	1,124 × 700 × 1,316	320 kg
ZG6500	High-Output Vacuum Filler	3,500 kg/h	7 kW	380 V/3-phase	1,130 × 1,150 × 1,850	1,175 kg
GSJC-1800	High-Speed Sausage Clipper	1,800 cuts/min	2.6 kW	220 V/50 Hz	800 × 790 × 1,650	180 kg
XZ-II	Double-Clip Sausage Clipper	50 cycles/min	—	220 V/1-phase	630 × 630 × 1,500	290 kg
JK-GGJ1200	Sausage Hanger	1,200 pcs/min	1.5 kW	380 V/3-phase	2,600 × 450 × 1,300	150 kg
500	Batch Smokehouse	—	9/11 kW	—	—	—
GN-1600	High-Speed Sausage Twister	60–1,600 links/min	2.7 kW	380 V/3-phase	1,600 × 600 × 1,400	350 kg
Packaging						p26–27
JKB-600	Continuous Vacuum Packer	—	2.5 kW	380 V/3-phase	1,470 × 750 × 950	150 kg
JKB-1000	Rotary Vacuum Packer	—	6 kW	380 V/3-phase	1,800 × 1,580 × 1,000	—
JKB-760	Skin-Pack Vacuum Machine	—	6.5 kW	380 V/3-phase	1,000 × 980 × 1,020	—
JKB-500	Single-Chamber Vacuum Packer	—	0.9/1.5 kW	380 V/3-phase	610 × 510 × 850	—
JKB-350	Small Skin-Pack Machine	—	2.4 kW	220 V/1-phase	700 × 480 × 560	80 kg
JYB-600	Double-Chamber Vacuum Packer	—	2.5 kW	380 V/3-phase	1,470 × 760 × 900	150 kg

Dimensions: L × W × H. — = not stated in the current data sheet; ask us and we will confirm for your configuration.

More from the range.

Sixteen further machines, quoted to your capacity and product. Photos and full data sheets are available on request.

01	JK-11	**Rotary Masher**	600-800 kg/h · 3 HP · garlic, ginger, potato
02	JR-250	**300 Frozen Meat Grinder**	5,000-7,000 kg/h · 45 kW
03	JYG-2000L	**2,000 L Vacuum Tumbler**	1,000 kg batch · 2.2 kW
04	JK-300 (5-saw)	**Five-Section Saw**	pig feet · 4 blades
05	TJ-312	**Bulb Vegetable Cutter**	200-1,000 kg/h · 1 HP
06	JK-400B	**Bone Saw 350-550**	300-400 mm cut · 1.1-1.5 kW
07	JK-130	**Colloid Mill**	2-50 µm · 90% homogeneity
08	—	**Fresh-Cut Processing Line**	wash, dewater and pack
09	JYQ-620	**Beef Membrane Remover**	620 mm width · 0.1-2 mm
10	—	**Sausage Traction Unit**	10-125 m/min · 0.75 kW
11	JKQ-500	**Membrane Remover**	500 mm working width
12	JK-4800	**Crate Washer**	plastic and metal crates
13	—	**Sausage Tying Machine**	9-28 mm · 10-500 knots/min
14	JK-I	**Small Quantitative Filler**	100-500 kg/h · 0.5 kW
15	DJB-400	**400 L Vacuum Mixer**	300 kg batch · 4.4 kW
16	TJ-306	**Medium Vegetable Cutter**	800-1,500 kg/h

Models marked — are quoted to the confirmed configuration. Full specifications and images on request.

One machine, or a complete line.

Lines are quoted as a process, not as a list of equipment: capacity, product, cut specification, utilities and the space you have.

Leafy vegetable fresh-cut line

1–1.5 t/h 20,000 × 1,600 × 1,850 mm

Bubble washing | Vortex rinse | Sorting belt | Cutter | Spin dryer | Air dryer | Packing

For lettuce, spinach, salad mixes and herbs: wash and rinse in two stages, cut to length, dry the surface and pack. Installed power around 20 kW.

Root vegetable line

1–2 t/h 18,000 × 1,200 × 1,700 mm

Soaking | Brush peeling | Inspection | Cutting / dicing | Dewatering | Drying

For potatoes, carrots, onions and taro: soak to soften soil, peel with brush rollers, then cut, dry and pack.

Meat processing cell

0.8–3 t/h Modular, 6–12 m

Portion slicing | Dicing | Tumbling | Grinding | Tray packing

Chilled or frozen blocks go in at one end: portion cutters and dicers set the size, vacuum tumbling builds bind, and pack-out follows.

Custom & OEM builds

On request To layout

Process study | Layout drawing | Machine build | FAT run | Installation

Non-standard products, voltages, belt widths, cutter profiles and branding: send the specification and we quote against it.







Typical sequence

Wash → cut → dry → pack
Single machines or the whole line, from one supplier.

WHAT WE NEED TO QUOTE A LINE

- Raw material and incoming form
- Cut or portion specification
- Power supply (220 V single / 380 V three phase)
- Required output (kg/h or packs/h)
- Available floor space and ceiling height
- Target market and certification

Built to be cleaned, run and repaired.

Food equipment is judged on the third shift, not the first day. These are the specifications we hold on every order.

MATERIALS

Contact parts	304 food-grade stainless steel, welds ground and passivated
Belts	Food-grade PU / PVC, FDA-compliant grades available
Frames	Square tube and plate, washdown rated, no painted contact surfaces

COMPONENTS

Electrics	Siemens / Schneider / Omron, with schematic in the manual
Drives	Geared motors sized for continuous duty, VFD where speed control is needed
Controls	Washdown enclosures, emergency stop and mechanical guards

TESTING & DOCUMENTATION

Run test	Every unit run with product before packing; video record on request
Documents	Operation manual, wiring diagram, spare parts list, CE pack
Inspection	Third-party pre-shipment inspection supported (SGS, BV, TUV)

SERVICE & DELIVERY

Warranty

12 months on the machine, lifetime support on spares

Spares

Recommended kit shipped with every line; consumables in stock

Installation

Supervision, commissioning and operator training on site

Lead time

7–20 days for standard models, 30–45 days for lines

Packing

Export plywood case, fumigation-free, sea-worthy bracing

Terms

EXW / FOB / CIF, with or without forwarder

AVAILABLE ON REQUEST

- CE documentation pack
- FDA-grade belting
- 60 Hz / 110 V builds
- Stainless grade 316 on contact parts
- Custom cutter profiles
- Customer-branded bodywork







J K MACHINERY

Tell us what you need to process.

Send the product, the throughput and the cut or portion you are aiming for. We reply with a machine selection, a drawing and a quotation — usually within one working day.

ADDRESS	Room 401-A078, 4th Floor, Unit 4, Building A-2, No. 5, South Side of Provincial Highway 102, Airport District, Zhengzhou City, Henan Province, China
PHONE / WHATSAPP	86-15022322532
EMAIL	ceelon@jinkw.com ceelon.jk@gmail.com
WEB	jinkw.com

WHATSAPP
SCAN TO CHAT

01

Send your product, throughput and cut.

02

Get machine selection, drawing and quotation.

03

Sample test, then shipment in export packing.





