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# Sausage Making Machine | Sausage Equipment

A sausage is a cylindrical meat product usually made from ground meat, often pork, beef, or veal, along with salt, spices and other flavoring. Typically, a sausage is formed in a casing traditionally made from intestine, but sometimes from synthetic materials.

Sausage making is a traditional food preservation technique. Sausages may be preserved by curing, drying, smoking.

There is a huge range of national and regional varieties of sausages, which differ by their flavouring or spicing ingredients (garlic, peppers, wine, etc.).

## Sausage Processing Machines

### 01 Meat grinder/Meat mincer



Meat grinding is normally the first process in sausage and other meat process.

**Meat grinder** uses the shearing action which is developed between slicer blade and hole of orifice plate to mince the frozen or fresh meat into meat granules.

Follows extrudes of screw makes smooth feeding and meat granules discharge of high efficiency.

### 02 Bowl Cutter | Meat Chopper Machine



**Bowl Cutter** uses high rotating chopping knife to cut the meat granular which is from meat grinder, while the chopper pan is rotational of a low velocity.

Due to a short chop cutting time, temperature of minced meat emulsion only has a small raise, so that a fine smooth meat mince with perfect elasticity, emulsification result and product yield ratio is expected.

### **03 Sausage stuffer | sausage filling machine**



This Sausage stuffing machine is suitable for sausage filling with natural sausage casings, collagen casing and Smoked sausage casing. Continuously and automatically quantitative filling and twist is the most advantage.

Sausage stuffing machine can match for pneumatic double clipper for automatic processing.

### **04 Smoker Oven | Smoked Furnace | Smokehouse**



In modern days, the enhanced flavour of smoked foods makes them a delicacy in many cultures. Smoker oven is one smoked furnace for meat product, such as a variety of sausage, ham, dry intestine, Chinese sausage, barbecue and other Curing process

**Smoked furnace** is a cooking, drying, smoking and flavoring functions in one' s smokehouse.

Specification has outdoor smoker oven, electric smoker indoors, electric smoker cooking, smoker roaster oven, furnace smoking etc.

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Product link : <https://www.french-fries-machine.com/product/sausage-making-machine>