

MEAT PROCESSING AND THERMAL PROCESSING

Meat Processing and Thermal

The complete HEKSATECH programme from size reduction and bowl cutting to forming and controlled cooking.



HEKSATECH / 2026

From raw material to controlled cooking

We evaluate every machine and facility layout as one production flow.

01

Raw material intake and preparation

Receiving, cold storage, cutting and pre-sizing.



02

Size reduction and mixing

Grinding, recipe preparation and homogeneous mixing.



03

Forming and filling

Portioning, forming and filling.



04

Thermal processing and controlled cooking

Cooking, roasting, drying and smoking.



05

Packaging and dispatch

Tray sealing, cooling, inspection and dispatch.



Meat processing product programme

01	Meat Grinders	10 MODELS
02	Frozen Meat Size Reduction	3 MODELS
03	Meat Mixers	11 MODELS
04	Vacuum and Standard Bowl Cutters	6 MODELS
05	Filling Machines	4 MODELS
06	Burger and Patty Forming	4 MODELS
07	Industrial Ovens	4 MODELS
08	Cooking and Roasting Kettles	2 MODELS
09	Meat and Bone Saws	5 MODELS
10	Meat Slicing	1 MODELS

Meat Grinders

MEAT GRINDERS

Industrial food-processing equipment engineered for hygienic operation, reliable capacity and integration into complete production lines.

KEY FEATURES

- Food-grade stainless construction
- Capacity options for different production scales
- Easy-clean hygienic design
- Ready for line and automation integration



Meat Grinders

MODEL PROGRAMME

PKM-12 Meat Grinders

PKM-22 Meat Grinders

PKM-32 Meat Grinders

PKM-32 A Meat Grinders

MBKM-32 Meat Grinders

+ 5 additional models are shown on the following technical pages.

Industrial meat processing

Prepared foods

Food production lines

Hygienic processing

TECHNICAL DATA

Meat Grinders

PKM-12

Meat Grinders

Industrial configuration developed for repeatable performance, hygienic production and reliable line integration.

CAPACITY **150 kg/h**

MOTOR **0,55 kW**

PLATE **Ø70-72 mm**

DIMENSIONS **240 × 403 × 400 mm**

Technical values are confirmed for the project configuration.

PKM-22

Meat Grinders

Industrial configuration developed for repeatable performance, hygienic production and reliable line integration.

CAPACITY **400 kg/h**

MOTOR **1,5 kW**

PLATE **Ø82 mm**

DIMENSIONS **280 × 755 × 365 mm**

Technical values are confirmed for the project configuration.

TECHNICAL DATA

Meat Grinders

PKM-32

Meat Grinders

Industrial configuration developed for repeatable performance, hygienic production and reliable line integration.

CAPACITY	600 kg/h
MOTOR	3 kW
PLATE	Ø98 mm
WEIGHT	70 kg

Technical values are confirmed for the project configuration.

PKM-32 A

Meat Grinders

Industrial configuration developed for repeatable performance, hygienic production and reliable line integration.

CAPACITY	600 kg/h
MOTOR	3 kW
PLATE	Ø98 mm
DIMENSIONS	420 x 847 x 1135 mm

Technical values are confirmed for the project configuration.

TECHNICAL DATA

Meat Grinders

MBKM-32

Meat Grinders

Industrial configuration developed for repeatable performance, hygienic production and reliable line integration.

CAPACITY	500 kg/h
MOTOR	2,2 kW
VOLTAGE	220-400 V
PLATE	Ø98 mm

Technical values are confirmed for the project configuration.

PKM-42

Meat Grinders

Industrial configuration developed for repeatable performance, hygienic production and reliable line integration.

CAPACITY	900 kg/h
MOTOR	4 kW / 380 V
DIMENSIONS	400 × 1080 × 500 mm
WEIGHT	150 kg

Technical values are confirmed for the project configuration.

TECHNICAL DATA

Meat Grinders

KPKM-32

Meat Grinders

Industrial configuration developed for repeatable performance, hygienic production and reliable line integration.

CAPACITY	600 kg/h
KIYMA MOTORU	3 kW
MIXER	0,37 kW
PLATE	Ø98 mm

Technical values are confirmed for the project configuration.

KPKM-42

Meat Grinders

Industrial configuration developed for repeatable performance, hygienic production and reliable line integration.

CAPACITY	900-1000 kg/h
KESİM SETİ	Ø130 mm
YAPI	With mixer
MATERIAL	AISI 304

Technical values are confirmed for the project configuration.

TECHNICAL DATA

Meat Grinders

PKM-130

Meat Grinders

Industrial configuration developed for repeatable performance, hygienic production and reliable line integration.

CAPACITY	1000 kg/h
PLATE	Ø130 mm
CUTTING	Single or multiple set
OPTION	Cooling / sinew separation

Technical values are confirmed for the project configuration.

PKM-160

Meat Grinders

Industrial configuration developed for repeatable performance, hygienic production and reliable line integration.

CAPACITY	1500-2000 kg/h
SCREW MOTORU	18 kW
MIXING ARM	1,5 kW
FROZEN PRODUCT	Approx. -10 °C'ye kadar

Technical values are confirmed for the project configuration.

Frozen Meat Size Reduction

FROZEN MEAT SIZE REDUCTION

Industrial food-processing equipment engineered for hygienic operation, reliable capacity and integration into complete production lines.

KEY FEATURES

- Food-grade stainless construction
- Capacity options for different production scales
- Easy-clean hygienic design
- Ready for line and automation integration



Frozen Meat Size Reduction

MODEL PROGRAMME

- | | |
|-----------------|-----------------------------------|
| DKM-200 | Frozen Meat Size Reduction |
| DKM-280 | Frozen Meat Size Reduction |
| DED-1000 | Frozen Meat Size Reduction |

Industrial meat processing

Prepared foods

Food production lines

Hygienic processing

TECHNICAL DATA

Frozen Meat Size Reduction

DKM-200

Frozen Meat Size Reduction

Industrial configuration developed for repeatable performance, hygienic production and reliable line integration.

PLATE **Ø200 mm**

OPERATION **Frozen and fresh meat**

DRIVE **Two-speed**

BOWL / CHAMBER **200 L meat trolley compatible**

Technical values are confirmed for the project configuration.

DKM-280

Frozen Meat Size Reduction

Industrial configuration developed for repeatable performance, hygienic production and reliable line integration.

MOTOR **55 kW**

OPERATION **Approx. -15 °C'ye kadar**

DIMENSIONS **1000 × 1800 × 1800 mm**

WEIGHT **2330 kg**

Technical values are confirmed for the project configuration.

TECHNICAL DATA

Frozen Meat Size Reduction

DED-1000

Frozen Meat Size Reduction

Industrial configuration developed for repeatable performance, hygienic production and reliable line integration.

CUTTING

Hidrolik

FEEDING

Pneumatic loader

TARGET SIZE

Approx. 50 × 50 × 30 mm

MATERIAL

AISI 304



PROCESS COMPATIBILITY

- Food-grade stainless construction
- Capacity options for different production scales
- Easy-clean hygienic design
- Ready for line and automation integration

Technical values are confirmed for the project configuration.

Meat Mixers

MEAT MIXERS

Industrial food-processing equipment engineered for hygienic operation, reliable capacity and integration into complete production lines.

KEY FEATURES

- Food-grade stainless construction
- Capacity options for different production scales
- Easy-clean hygienic design
- Ready for line and automation integration



Meat Mixers

MODEL PROGRAMME

KRT-20 Meat Mixers

KRT-40 Meat Mixers

KRT-60 Meat Mixers

KRT-80 Meat Mixers

KRT-120 Meat Mixers

+ 6 additional models are shown on the following technical pages.

Industrial meat processing

Prepared foods

Food production lines

Hygienic processing

TECHNICAL DATA

Meat Mixers

KRT-20

Meat Mixers

Industrial configuration developed for repeatable performance, hygienic production and reliable line integration.

BOWL / CHAMBER **20 L**

DISCHARGE **Devirmeli**

MATERIAL **AISI 304**

MIXING **Product-specific 10-15 dk**

Technical values are confirmed for the project configuration.

KRT-40

Meat Mixers

Industrial configuration developed for repeatable performance, hygienic production and reliable line integration.

BOWL / CHAMBER **40 L**

DISCHARGE **Devirmeli**

DRIVE **Motor-gearbox**

MATERIAL **AISI 304**

Technical values are confirmed for the project configuration.

TECHNICAL DATA

Meat Mixers

KRT-60

Meat Mixers

Industrial configuration developed for repeatable performance, hygienic production and reliable line integration.

BOWL / CHAMBER

60 L

DISCHARGE

Devirmeli

CONTROL

IP-rated controls

MATERIAL

AISI 304

Technical values are confirmed for the project configuration.

KRT-80

Meat Mixers

Industrial configuration developed for repeatable performance, hygienic production and reliable line integration.

BOWL / CHAMBER

80 L

DISCHARGE

Devirmeli

KAPAK

Emniyet kilitli

MATERIAL

AISI 304

Technical values are confirmed for the project configuration.

TECHNICAL DATA

Meat Mixers

KRT-120

Meat Mixers

Industrial configuration developed for repeatable performance, hygienic production and reliable line integration.

BOWL / CHAMBER	120 L
DISCHARGE	Devirmeli
MIXING	Bidirectional
MATERIAL	AISI 304

Technical values are confirmed for the project configuration.

KRT-200

Meat Mixers

Industrial configuration developed for repeatable performance, hygienic production and reliable line integration.

BOWL / CHAMBER	200 L
CONTROL	Dijital
DISCHARGE	Per project
MATERIAL	AISI 304

Technical values are confirmed for the project configuration.

TECHNICAL DATA

Meat Mixers

KRT-300

Meat Mixers

Industrial configuration developed for repeatable performance, hygienic production and reliable line integration.

BOWL / CHAMBER	300 L
CAPACITY	180-200 kg/sefer
MOTOR	5,5 kW
WEIGHT	650 kg

Technical values are confirmed for the project configuration.

KRT-500

Meat Mixers

Industrial configuration developed for repeatable performance, hygienic production and reliable line integration.

BOWL / CHAMBER	500 L
CAPACITY	300-350 kg/sefer
MOTOR	7,5-11 kW
CYCLE	20-40 dev/dak

Technical values are confirmed for the project configuration.

TECHNICAL DATA

Meat Mixers

KRT-1000

Meat Mixers

Industrial configuration developed for repeatable performance, hygienic production and reliable line integration.

BOWL / CHAMBER	1000 L
CAPACITY	600-800 kg/sefer
MOTOR	16-24 kW
CYCLE	20-40 dev/dak

Technical values are confirmed for the project configuration.

KRT-2000

Meat Mixers

Industrial configuration developed for repeatable performance, hygienic production and reliable line integration.

BOWL / CHAMBER	2000 L
DISCHARGE	Bottom or front
CONTROL	Programlanabilir
OPTION	Vakum / ceket

Technical values are confirmed for the project configuration.

TECHNICAL DATA

Meat Mixers

KRT-4000

Meat Mixers

Industrial configuration developed for repeatable performance, hygienic production and reliable line integration.

BOWL / CHAMBER

4000 L

DRIVE

Heavy-duty

CONTROL

Programlanabilir

MANUFACTURE

Project-specific



PROCESS COMPATIBILITY

- Food-grade stainless construction
- Capacity options for different production scales
- Easy-clean hygienic design
- Ready for line and automation integration

Technical values are confirmed for the project configuration.

Vacuum and Standard Bowl Cutters

VACUUM AND STANDARD BOWL CUTTERS

Industrial food-processing equipment engineered for hygienic operation, reliable capacity and integration into complete production lines.

KEY FEATURES

- Food-grade stainless construction
- Capacity options for different production scales
- Easy-clean hygienic design
- Ready for line and automation integration



Vacuum and Standard Bowl Cutters

MODEL PROGRAMME

CTR-60

Vacuum and Standard Bowl Cutters

CTR-100/120

Vacuum and Standard Bowl Cutters

CTR-200

Vacuum and Standard Bowl Cutters

CTR-300

Vacuum and Standard Bowl Cutters

CTRVAC-120

Vacuum and Standard Bowl Cutters

+ 1 additional models are shown on the following technical pages.

Industrial meat processing

Prepared foods

Food production lines

Hygienic processing

TECHNICAL DATA

Vacuum and Standard Bowl Cutters

CTR-60

Vacuum and Standard Bowl Cutters

Industrial configuration developed for repeatable performance, hygienic production and reliable line integration.

PRODUCT CAPACITY	45-50 kg
BLADE	3 veya 6 adet
SPEED	Multi-stage
MATERIAL	AISI 304

Technical values are confirmed for the project configuration.

CTR-100/120

Vacuum and Standard Bowl Cutters

Industrial configuration developed for repeatable performance, hygienic production and reliable line integration.

PRODUCT CAPACITY	90-100 kg
SPEED	6 kademe
CONTROL	Dokunmatik
SICAKLIK	Digital sensor

Technical values are confirmed for the project configuration.

TECHNICAL DATA

Vacuum and Standard Bowl Cutters

CTR-200

Vacuum and Standard Bowl Cutters

Industrial configuration developed for repeatable performance, hygienic production and reliable line integration.

PRODUCT CAPACITY	Approx. 200 kg
SPEED	6 kademe
LOADING	Hidrolik
CONTROL	Programlanabilir

Technical values are confirmed for the project configuration.

CTR-300

Vacuum and Standard Bowl Cutters

Industrial configuration developed for repeatable performance, hygienic production and reliable line integration.

PRODUCT CAPACITY	Approx. 300 kg
SPEED	6 kademe
BLADE	3 veya 6 adet
LOADING	Hidrolik

Technical values are confirmed for the project configuration.

TECHNICAL DATA

Vacuum and Standard Bowl Cutters

CTRVAC-120

Vacuum and Standard Bowl Cutters

Industrial configuration developed for repeatable performance, hygienic production and reliable line integration.

PRODUCT CAPACITY	90-100 kg
VACUUM	%65'e kadar
SPEED	6 kademe
CONTROL	Dokunmatik

Technical values are confirmed for the project configuration.

CTRVAC-200

Vacuum and Standard Bowl Cutters

Industrial configuration developed for repeatable performance, hygienic production and reliable line integration.

PRODUCT CAPACITY	Approx. 200 kg
VACUUM	%65'e kadar
LOADING	Hidrolik
CONTROL	Programlanabilir

Technical values are confirmed for the project configuration.

Filling Machines

FILLING MACHINES

Industrial food-processing equipment engineered for hygienic operation, reliable capacity and integration into complete production lines.

KEY FEATURES

- Food-grade stainless construction
- Capacity options for different production scales
- Easy-clean hygienic design
- Ready for line and automation integration



Filling Machines

MODEL PROGRAMME

HD-40

Filling Machines

ODM-1000

Filling Machines

ODM-2000

Filling Machines

ODM-3000

Filling Machines

Industrial meat processing

Prepared foods

Food production lines

Hygienic processing

Filling Machines

HD-40

Filling Machines

Industrial configuration developed for repeatable performance, hygienic production and reliable line integration.

BOWL / CHAMBER **40 L**

MOTOR **1,5 kW / 380 V**

PRESSURE **80-100 bar**

WEIGHT **275 kg**

Technical values are confirmed for the project configuration.

ODM-1000

Filling Machines

Industrial configuration developed for repeatable performance, hygienic production and reliable line integration.

CAPACITY CLASS **1000 kg/h**

INFEED HUNISI **250-300 L**

DRIVE **Servo**

VACUUM **Standart**

Technical values are confirmed for the project configuration.

Filling Machines

ODM-2000

Filling Machines

Industrial configuration developed for repeatable performance, hygienic production and reliable line integration.

CAPACITY CLASS

2000 kg/h

PORSİYON

Programlanabilir

DRIVE

Servo

COMMUNICATION

Klips / twister

Technical values are confirmed for the project configuration.

ODM-3000

Filling Machines

Industrial configuration developed for repeatable performance, hygienic production and reliable line integration.

CAPACITY CLASS

3000 kg/h

FEEDING

Loader compatible

DRIVE

Servo

CONTROL

Dokunmatik

Technical values are confirmed for the project configuration.

Burger and Patty Forming

BURGER AND PATTY FORMING

Industrial food-processing equipment engineered for hygienic operation, reliable capacity and integration into complete production lines.

KEY FEATURES

- Food-grade stainless construction
- Capacity options for different production scales
- Easy-clean hygienic design
- Ready for line and automation integration



Burger and Patty Forming

MODEL PROGRAMME

HFM-50 Burger and Patty Forming

HFM-3000 Burger and Patty Forming

HFM-4000 Burger and Patty Forming

HFM-5000 Burger and Patty Forming

Industrial meat processing

Prepared foods

Food production lines

Hygienic processing

TECHNICAL DATA

Burger and Patty Forming

HFM-50

Burger and Patty Forming

Industrial configuration developed for repeatable performance, hygienic production and reliable line integration.

BOWL / CHAMBER

40-50 L class

KALIP

Replaceable

KALINLIK

30 mm'ye kadar

YAPI

Pneumatic

Technical values are confirmed for the project configuration.

HFM-3000

Burger and Patty Forming

Industrial configuration developed for repeatable performance, hygienic production and reliable line integration.

CAPACITY

3000 units/h class

FEEDING

Dolum makinesi uyumlu

KALIP

Project-specific

CONTROL

Otomatik

Technical values are confirmed for the project configuration.

TECHNICAL DATA

Burger and Patty Forming

HFM-4000

Burger and Patty Forming

Industrial configuration developed for repeatable performance, hygienic production and reliable line integration.

CAPACITY	4000 units/h class
DISCHARGE	Conveyor
KALIP	Replaceable
MATERIAL	AISI 304

Technical values are confirmed for the project configuration.

HFM-5000

Burger and Patty Forming

Industrial configuration developed for repeatable performance, hygienic production and reliable line integration.

CAPACITY	5000 units/h class
LINE CONNECTION	Otomatik
CONTROL	Programlanabilir
MANUFACTURE	Per project

Technical values are confirmed for the project configuration.

Industrial Ovens

INDUSTRIAL OVENS

Industrial food-processing equipment engineered for hygienic operation, reliable capacity and integration into complete production lines.

KEY FEATURES

- Food-grade stainless construction
- Capacity options for different production scales
- Easy-clean hygienic design
- Ready for line and automation integration



Industrial Ovens

MODEL PROGRAMME

FPK-100 Industrial Ovens

FPK-200 Industrial Ovens

FPK-400 Industrial Ovens

FPK-600 Industrial Ovens

Industrial meat processing

Prepared foods

Food production lines

Hygienic processing

Industrial Ovens

FPK-100

Industrial Ovens

Industrial configuration developed for repeatable performance, hygienic production and reliable line integration.

CAPACITY

100 kg/sefer class

HEATING

Elektrik

TROLLEY

1 adet

CONTROL

Programlanabilir

Technical values are confirmed for the project configuration.

FPK-200

Industrial Ovens

Industrial configuration developed for repeatable performance, hygienic production and reliable line integration.

CAPACITY

180-250 kg/sefer

TOPLAM MOTOR

5 kW

STEAM

40-50 kg/h, 5-6 bar

RECIPE

999 program / 15 steps

Technical values are confirmed for the project configuration.

TECHNICAL DATA

Industrial Ovens

FPK-400

Industrial Ovens

Industrial configuration developed for repeatable performance, hygienic production and reliable line integration.

CAPACITY	400-500 kg/sefer
TOPLAM MOTOR	7,6-8 kW
STEAM	80 kg/h, 5-6 bar
TROLLEY	2 adet

Technical values are confirmed for the project configuration.

FPK-600

Industrial Ovens

Industrial configuration developed for repeatable performance, hygienic production and reliable line integration.

CAPACITY	600-800 kg/sefer
TOPLAM MOTOR	10 kW class
STEAM	120 kg/h, 5-6 bar
TROLLEY	3 adet

Technical values are confirmed for the project configuration.

Cooking and Roasting Kettles

COOKING AND ROASTING KETTLES

Industrial food-processing equipment engineered for hygienic operation, reliable capacity and integration into complete production lines.

KEY FEATURES

- Food-grade stainless construction
- Capacity options for different production scales
- Easy-clean hygienic design
- Ready for line and automation integration



Cooking and Roasting Kettles

MODEL PROGRAMME

KAV-200

Cooking and Roasting Kettles

KAV-650

Cooking and Roasting Kettles

Industrial meat processing

Prepared foods

Food production lines

Hygienic processing

TECHNICAL DATA

Cooking and Roasting Kettles

KAV-200

Cooking and Roasting Kettles

Industrial configuration developed for repeatable performance, hygienic production and reliable line integration.

BOWL / CHAMBER

200 L

MIXING

Otomatik

HEATING

Buhar / elektrik

DISCHARGE

Devrilebilir

Technical values are confirmed for the project configuration.

KAV-650

Cooking and Roasting Kettles

Industrial configuration developed for repeatable performance, hygienic production and reliable line integration.

BOWL / CHAMBER

650 L

MIXING

Programlanabilir

HEATING

Buhar / elektrik

CONTROL

Dokunmatik

Technical values are confirmed for the project configuration.

Meat and Bone Saws

MEAT AND BONE SAWS

Industrial food-processing equipment engineered for hygienic operation, reliable capacity and integration into complete production lines.

KEY FEATURES

- Food-grade stainless construction
- Capacity options for different production scales
- Easy-clean hygienic design
- Ready for line and automation integration



Meat and Bone Saws

MODEL PROGRAMME

MBT-200	Meat and Bone Saws
TES-200	Meat and Bone Saws
TES-300	Meat and Bone Saws
TES-400	Meat and Bone Saws
TES-500	Meat and Bone Saws

Industrial meat processing

Prepared foods

Food production lines

Hygienic processing

TECHNICAL DATA

Meat and Bone Saws

MBT-200

Meat and Bone Saws

Industrial configuration developed for repeatable performance, hygienic production and reliable line integration.

MOTOR	1,1 kW
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VOLTAGE	220-400 V
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CUTTING WIDTH	160 mm
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FREN	Model without brake
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Technical values are confirmed for the project configuration.

TES-200

Meat and Bone Saws

Industrial configuration developed for repeatable performance, hygienic production and reliable line integration.

MOTOR	1,5-1,74 kW
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CUTTING WIDTH	172 mm
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VOLTAGE	400 V
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YAPI	AISI 304
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Technical values are confirmed for the project configuration.

TECHNICAL DATA

Meat and Bone Saws

TES-300

Meat and Bone Saws

Industrial configuration developed for repeatable performance, hygienic production and reliable line integration.

MOTOR **1,5-1,74 kW**

CUTTING WIDTH **265 mm**

VOLTAGE **400 V**

YAPI **Motor frenli**

Technical values are confirmed for the project configuration.

TES-400

Meat and Bone Saws

Industrial configuration developed for repeatable performance, hygienic production and reliable line integration.

MOTOR **2,2 kW**

CUTTING WIDTH **365 mm**

VOLTAGE **400 V**

YAPI **AISI 304**

Technical values are confirmed for the project configuration.

TECHNICAL DATA

Meat and Bone Saws

TES-500

Meat and Bone Saws

Industrial configuration developed for repeatable performance, hygienic production and reliable line integration.

MOTOR	3 kW
CUTTING WIDTH	464 mm
VOLTAGE	400 V
YAPI	Heavy-duty



PROCESS COMPATIBILITY

- Food-grade stainless construction
- Capacity options for different production scales
- Easy-clean hygienic design
- Ready for line and automation integration

Technical values are confirmed for the project configuration.

Meat Slicing

MEAT SLICING

Industrial food-processing equipment engineered for hygienic operation, reliable capacity and integration into complete production lines.

KEY FEATURES

- Food-grade stainless construction
- Capacity options for different production scales
- Easy-clean hygienic design
- Ready for line and automation integration



Meat Slicing

MODEL PROGRAMME

TAN-300

Meat Slicing

Industrial meat processing

Prepared foods

Food production lines

Hygienic processing

TECHNICAL DATA

Meat Slicing

TAN-300

Meat Slicing

Industrial configuration developed for repeatable performance, hygienic production and reliable line integration.

VOLTAGE	220-240 / 380-400 V
MOTOR	0,75 kW
BLADE OPTION	26 × 10 mm
BLADE OPTION	32 × 8 mm



PROCESS COMPATIBILITY

- Food-grade stainless construction
- Capacity options for different production scales
- Easy-clean hygienic design
- Ready for line and automation integration

Technical values are confirmed for the project configuration.

SERVICE PARTS BY MACHINE

Spare Parts Programme



HEK-TES-BLD / Cutting

Meat and Bone Saw Blades

Compatible HEKSATECH equipment · Cutting



HEK-GRD-PLT / Grinding

Meat Grinder Plates

Compatible HEKSATECH equipment · Grinding



HEK-GRD-KNF / Grinding

Meat Grinder Knives

Compatible HEKSATECH equipment · Grinding



HEK-GRD-AUG / Grinding

Meat Grinder Auger Tip

Compatible HEKSATECH equipment · Grinding

SERVICE PARTS BY MACHINE

Spare Parts Programme



HEK-GRD-PSH / Grinding

Meat Grinder Pushers

Compatible HEKSATECH equipment · Grinding



HEK-KUT-BLD / Bowl cutting

Bowl Cutter Knife Set

Compatible HEKSATECH equipment · Bowl cutting



HEK-KUT-BRG / Bowl cutting

Cutter Shaft Bearing and Seal Kit

Compatible HEKSATECH equipment · Bowl cutting



HEK-VAC-GSK / Tumbling

Tumbler Lid Vacuum Gasket

Compatible HEKSATECH equipment · Tumbling

SERVICE PARTS BY MACHINE

Spare Parts Programme



HEK-VAC-PMP / Tumbling

Vacuum Pump Service Kit

Compatible HEKSATECH equipment · Tumbling



HEK-MDM-DRM / MDM

MDM Separator Drum

Compatible HEKSATECH equipment · MDM



HEK-MDM-AUG / MDM

MDM Pressure Auger

Compatible HEKSATECH equipment · MDM



HEK-CKR-BLT / Cooking

Contact Cooking Belt

Compatible HEKSATECH equipment · Cooking

SERVICE PARTS BY MACHINE

Spare Parts Programme



HEK-CKR-SNS / Cooking

Thermal Sensor and Scraper Set

Compatible HEKSATECH equipment · Cooking



HEK-HYG-BRS / Hygiene

Hygiene Barrier Brush Module

Compatible HEKSATECH equipment · Hygiene



HEK-HYG-DSP / Hygiene

Disinfectant Dosing and Nozzle Set

Compatible HEKSATECH equipment · Hygiene



HEK-AUT-HMI / Automation

Operator Panel and Recipe Control

Compatible HEKSATECH equipment · Automation

SERVICE PARTS BY MACHINE Spare Parts Programme



HEK-AUT-SNS / Automation

Industrial Sensor Package

Compatible HEKSATECH equipment · Automation



— MEAT PROCESSING AND THERMAL PROCESSING

Let us design the process together.

Machine selection, capacity analysis, facility layout, manufacturing, commissioning and technical support.

HEKSATECH GROUP MAKİNA

MÜHENDİSLİK VE İMALAT SANAYİ TİCARET LİMİTED ŞİRKETİ

meatprotech.com

2026 EDITION