

GENERAL PRODUCT PROGRAMME

General Machinery Catalogue

The complete HEKSATECH programme for meat processing, thermal processing, packaging and process integration.



HEKSATECH / 2026

Five connected process stages

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.



Product programme

01	Meat Grinders	10 MODELS
02	Frozen Meat Size Reduction	3 MODELS
03	Meat Mixers	11 MODELS
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Product programme

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Product programme

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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
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MOTOR	1,5 kW / 380 V
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PRESSURE	80-100 bar
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WEIGHT	275 kg
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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
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INFEED HUNISI	250-300 L
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DRIVE	Servo
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VACUUM	Standart
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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

TECHNICAL DATA

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.

Manual Tray Sealers

MANUAL TRAY SEALERS

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



Manual Tray Sealers

MODEL PROGRAMME

HTM-05

Manual Tray Sealers

HTM-06

Manual Tray Sealers

HTM-28

Manual Tray Sealers

HTM-34/38

Manual Tray Sealers

HTM-35

Manual Tray Sealers

+ 2 additional models are shown on the following technical pages.

Industrial meat processing

Prepared foods

Food production lines

Hygienic processing

TECHNICAL DATA

Manual Tray Sealers

HTM-05

Manual Tray Sealers

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

TRAY	290 × 230 mm
CAPACITY	600 units/h
POWER	1 kW / 220 V
CUTTING	Arkadan

Technical values are confirmed for the project configuration.

HTM-06

Manual Tray Sealers

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

TRAY	230 × 180 mm
CAPACITY	600 units/h
POWER	0,75 kW / 220 V
CUTTING	Arkadan

Technical values are confirmed for the project configuration.

TECHNICAL DATA

Manual Tray Sealers

HTM-28

Manual Tray Sealers

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

TRAY	2 × 190 × 144 mm
CAPACITY	1200 units/h
POWER	1 kW / 220 V
CONTROL	Dijital

Technical values are confirmed for the project configuration.

HTM-34/38

Manual Tray Sealers

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

TRAY	190 × 144 / 187 × 137 mm
CAPACITY	600 units/h
POWER	0,5 kW / 220 V
CUTTING	Kenardan

Technical values are confirmed for the project configuration.

TECHNICAL DATA

Manual Tray Sealers

HTM-35

Manual Tray Sealers

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

TRAY	227 × 178 mm
CAPACITY	600 units/h
POWER	0,75 kW / 220 V
CONTROL	Dijital

Technical values are confirmed for the project configuration.

HTM-35 D

Manual Tray Sealers

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

TRAY	227 × 178 mm
CAPACITY	600 units/h
POWER	0,75 kW / 220-240 V
CONTROL	Manuel

Technical values are confirmed for the project configuration.

TECHNICAL DATA

Manual Tray Sealers

HTM-59

Manual Tray Sealers

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

TRAY	325 × 265 mm
CAPACITY	600 units/h
POWER	1 kW / 220 V
CUTTING	Kenardan



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.

Cardboard Tray Sealers

CARDBOARD TRAY SEALERS

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



Cardboard Tray Sealers

MODEL PROGRAMME

HTK-MAGNET

Cardboard Tray Sealers

Industrial meat processing

Prepared foods

Food production lines

Hygienic processing

TECHNICAL DATA

Cardboard Tray Sealers

HTK-MAGNET

Cardboard Tray Sealers

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

TRAY	200 × 265 mm
CAPACITY	400 units/h
POWER	1 kW / 220 V
WEIGHT	19 kg



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.

Semi-Automatic Tray Sealers

SEMI-AUTOMATIC TRAY SEALERS

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



Semi-Automatic Tray Sealers

MODEL PROGRAMME

HTS-100

Semi-Automatic Tray Sealers

HTS-120

Semi-Automatic Tray Sealers

HTS-120 SE

Semi-Automatic Tray Sealers

Industrial meat processing

Prepared foods

Food production lines

Hygienic processing

Semi-Automatic Tray Sealers

HTS-100

Semi-Automatic Tray Sealers

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

MAKS. TEPSİ	1 × 325 × 265 mm
DERİNLİK	100 mm
FILM WIDTH	340 mm
POWER	1,5-3 kW

Technical values are confirmed for the project configuration.

HTS-120

Semi-Automatic Tray Sealers

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

MAKS. TEPSİ	2 × 227 × 178 mm
FILM WIDTH	400 mm
POWER	3-3,5 kW
WEIGHT	230 kg

Technical values are confirmed for the project configuration.

TECHNICAL DATA

Semi-Automatic Tray Sealers

HTS-120 SE

Semi-Automatic Tray Sealers

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

MAKS. TEP SI	3 x 227 x 178 mm
FILM WIDTH	400 mm
POWER	3-3,5 kW
WEIGHT	258 kg



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.

Automatic Tray Sealers

AUTOMATIC TRAY SEALERS

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



Automatic Tray Sealers

MODEL PROGRAMME

- | | |
|---------|------------------------|
| HTA-200 | Automatic Tray Sealers |
| HTA-300 | Automatic Tray Sealers |
| HTA-400 | Automatic Tray Sealers |

Industrial meat processing

Prepared foods

Food production lines

Hygienic processing

Automatic Tray Sealers

HTA-200**Automatic Tray Sealers**

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

MAKS. TEPSI	1 × 325 × 265 mm
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FILM WIDTH	500 mm
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POWER	4,2-4,7 kW
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WEIGHT	520 kg
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Technical values are confirmed for the project configuration.

HTA-300**Automatic Tray Sealers**

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

MAKS. TEPSI	3 × 227 × 178 mm
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FILM WIDTH	700 mm
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POWER	4,8-6,3 kW
-------	-------------------

WEIGHT	630 kg class
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Technical values are confirmed for the project configuration.

TECHNICAL DATA

Automatic Tray Sealers

HTA-400

Automatic Tray Sealers

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

MAKS. TEPSİ	4 × 190 × 144 mm
FILM WIDTH	850 mm
POWER	5,5-6,5 kW
VACUUM	105-150 m ³ /h



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 Packaging Machines

VACUUM PACKAGING 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



Vacuum Packaging Machines

MODEL PROGRAMME

HTV-300	Vacuum Packaging Machines
HTV-420	Vacuum Packaging Machines
HTV-510	Vacuum Packaging Machines
HTV-650	Vacuum Packaging Machines
HTV-700	Vacuum Packaging Machines

Industrial meat processing

Prepared foods

Food production lines

Hygienic processing

Vacuum Packaging Machines

HTV-300

Vacuum Packaging Machines

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

BOWL / CHAMBER	310 × 370 × 160 mm
PUMP	12 m ³ /h
SEALING BAR	310 mm
POWER	0,55 kW

Technical values are confirmed for the project configuration.

HTV-420

Vacuum Packaging Machines

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

BOWL / CHAMBER	435 × 435 × 180 mm
PUMP	21 m ³ /h
SEALING BAR	420 mm
POWER	0,75 kW

Technical values are confirmed for the project configuration.

Vacuum Packaging Machines

HTV-510

Vacuum Packaging Machines

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

BOWL / CHAMBER	520 × 495 × 200 mm
PUMP	21 m³/h
SEALING BAR	510 mm
POWER	0,85 kW

Technical values are confirmed for the project configuration.

HTV-650

Vacuum Packaging Machines

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

BOWL / CHAMBER	540 × 710 × 180 mm
PUMP	45 m³/h
SEALING BAR	650 / 510 mm
POWER	1,5 kW

Technical values are confirmed for the project configuration.

TECHNICAL DATA

Vacuum Packaging Machines

HTV-700

Vacuum Packaging Machines

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

BOWL / CHAMBER	700 × 590 × 180 mm
PUMP	105 m ³ /h
SEALING BAR	2 × 700 mm
POWER	2,2 kW



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.

Packaging and End-of-Line Integration

PACKAGING AND END-OF-LINE INTEGRATION

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



Packaging and End-of-Line Integration

MODEL PROGRAMME

TK-50

Packaging and End-of-Line Integration

Industrial meat processing

Prepared foods

Food production lines

Hygienic processing

TECHNICAL DATA

Packaging and End-of-Line Integration

TK-50

Packaging and End-of-Line Integration

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

APPLICATION

Tepsi kapatma

BODY

Stainless steel

LAYOUT

Compact production areas

CONFIGURATION

According to tray and film



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.

Tantuni and Armour-Cut Meat Machines

TANTUNI AND ARMOUR-CUT MEAT 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



Tantuni and Armour-Cut Meat Machines

MODEL PROGRAMME

HEK-ZKM-300

Tantuni and Armour-Cut Meat Machines

HEK-ZKM-600

Tantuni and Armour-Cut Meat Machines

Industrial meat processing

Prepared foods

Food production lines

Hygienic processing

TECHNICAL DATA

Tantuni and Armour-Cut Meat Machines

HEK-ZKM-300

Tantuni and Armour-Cut Meat Machines

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

CAPACITY **300 kg/h**

CUTTING **Product-specific**

MATERIAL **AISI 304**

CONTROL **Adjustable speed**

Technical values are confirmed for the project configuration.

HEK-ZKM-600

Tantuni and Armour-Cut Meat Machines

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

CAPACITY **600 kg/h**

FEEDING **Continuous**

BLADE **Replaceable set**

MANUFACTURE **Project-specific**

Technical values are confirmed for the project configuration.

Portioning Machines

PORTIONING 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



Portioning Machines

MODEL PROGRAMME

HEK-PRN-30

Portioning Machines

HEK-PRN-60

Portioning Machines

Industrial meat processing

Prepared foods

Food production lines

Hygienic processing

TECHNICAL DATA

Portioning Machines

HEK-PRN-30

Portioning Machines

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

SPEED

30 porsiyon/dk'ya kadar

CONTROL

Dokunmatik

PORTION WEIGHT

Recipe-dependent

MATERIAL

AISI 304

Technical values are confirmed for the project configuration.

HEK-PRN-60

Portioning Machines

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

SPEED

60 porsiyon/dk'ya kadar

FEEDING

Continuous

COMMUNICATION

Line-compatible

CONFIGURATION

Product-specific

Technical values are confirmed for the project configuration.

Contact Belt Cooking Systems

CONTACT BELT COOKING SYSTEMS

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



Contact Belt Cooking Systems

MODEL PROGRAMME

HEK-BTP-600

Contact Belt Cooking Systems

HEK-BTP-1000

Contact Belt Cooking Systems

Industrial meat processing

Prepared foods

Food production lines

Hygienic processing

TECHNICAL DATA

Contact Belt Cooking Systems

HEK-BTP-600

Contact Belt Cooking Systems

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

BELT	600 mm
CAPACITY	Product-specific
CONTROL	PLC recipes
HEATING	Per project

Technical values are confirmed for the project configuration.

HEK-BTP-1000

Contact Belt Cooking Systems

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

BELT	1000 mm
LINE	Continuous
ZONES	Multiple temperatures
CLEANING	Automatic option

Technical values are confirmed for the project configuration.

Basket Boiling and Blanching Systems

BASKET BOILING AND BLANCHING SYSTEMS

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



Basket Boiling and Blanching Systems

MODEL PROGRAMME

HEK-SHS-300

Basket Boiling and Blanching Systems

HEK-SHS-600

Basket Boiling and Blanching Systems

Industrial meat processing

Prepared foods

Food production lines

Hygienic processing

TECHNICAL DATA

Basket Boiling and Blanching Systems

HEK-SHS-300

Basket Boiling and Blanching Systems

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

VOLUME	300 L
HEATING	Buhar/elektrik
SEPET	Devrilebilir
CONTROL	Temperature-time

Technical values are confirmed for the project configuration.

HEK-SHS-600

Basket Boiling and Blanching Systems

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

VOLUME	600 L
LOADING	Optional otomatik
DISCHARGE	Hidrolik
INTEGRATION	Cooling line

Technical values are confirmed for the project configuration.

Continuous Cooking and Cooling Lines

CONTINUOUS COOKING AND COOLING LINES

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



Continuous Cooking and Cooling Lines

MODEL PROGRAMME

HEK-SPS-500

Continuous Cooking and Cooling Lines

HEK-SPS-1500

Continuous Cooking and Cooling Lines

Industrial meat processing

Prepared foods

Food production lines

Hygienic processing

TECHNICAL DATA

Continuous Cooking and Cooling Lines

HEK-SPS-500

Continuous Cooking and Cooling Lines

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

CAPACITY	500 kg/h class
PROCESS	Cooking-cooling
CONVEYING	Gentle continuous
CONTROL	PLC

Technical values are confirmed for the project configuration.

HEK-SPS-1500

Continuous Cooking and Cooling Lines

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

CAPACITY	1500 kg/h class
ZONES	Multiple
DRAINING	Integrated
AUTOMATION	Line control

Technical values are confirmed for the project configuration.

Continuous Industrial Wok Systems

CONTINUOUS INDUSTRIAL WOK SYSTEMS

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



Continuous Industrial Wok Systems

MODEL PROGRAMME

HEK-WOK-400

Continuous Industrial Wok Systems

HEK-WOK-1200

Continuous Industrial Wok Systems

Industrial meat processing

Prepared foods

Food production lines

Hygienic processing

TECHNICAL DATA

Continuous Industrial Wok Systems

HEK-WOK-400

Continuous Industrial Wok Systems

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

CAPACITY	300-500 kg/h
HEATING	Indirect
CONTROL	PLC recipes
FEEDING	Continuous

Technical values are confirmed for the project configuration.

HEK-WOK-1200

Continuous Industrial Wok Systems

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

CAPACITY	1200 kg/h class
DRUM	Horizontal rotating
MIXING	Merkezi
INTEGRATION	Production line

Technical values are confirmed for the project configuration.

Tilting Cooking Pans

TILTING COOKING PANS

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



Tilting Cooking Pans

MODEL PROGRAMME

HEK-DPT-150

Tilting Cooking Pans

HEK-DPT-300

Tilting Cooking Pans

Industrial meat processing

Prepared foods

Food production lines

Hygienic processing

TECHNICAL DATA

Tilting Cooking Pans

HEK-DPT-150

Tilting Cooking Pans

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

VOLUME 150 L

HEATING Elektrik/buhar

DISCHARGE Motorlu devirme

CONTROL Temperature-time

Technical values are confirmed for the project configuration.

HEK-DPT-300

Tilting Cooking Pans

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

VOLUME 300 L

MIXER Anchor type

HEATING Indirect

CONTROL Recipe-controlled

Technical values are confirmed for the project configuration.

Dispersion and Sauce Kettles

DISPERSION AND SAUCE 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



MODEL PROGRAMME

- | | |
|---------------------|-------------------------------------|
| HEK-DSK-200 | Dispersion and Sauce Kettles |
| HEK-DSK-800 | Dispersion and Sauce Kettles |
| HEK-DSK-1200 | Dispersion and Sauce Kettles |

Industrial meat processing

Prepared foods

Food production lines

Hygienic processing

Dispersion and Sauce Kettles

HEK-DSK-200**Dispersion and Sauce Kettles**

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

VOLUME **200 L**

MIXING **Anchor + disperser**

HEATING **Optional**

CONTROL **Variable speed**

Technical values are confirmed for the project configuration.

HEK-DSK-800**Dispersion and Sauce Kettles**

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

VOLUME **800 L**

CEKET **Buhar/su**

DISCHARGE **Pump-compatible**

AUTOMATION **Recipe-controlled**

Technical values are confirmed for the project configuration.

TECHNICAL DATA

Dispersion and Sauce Kettles

HEK-DSK-1200

Dispersion and Sauce Kettles

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

VOLUME	1200 L
MIXER	Dual system
CONNECTION	Line-compatible
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 Tumbling & Marination

VACUUM TUMBLING & MARINATION

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 Tumbling & Marination

MODEL PROGRAMME

- | | |
|--------------------|---|
| HEK-VT-300 | Vacuum Tumbling & Marination |
| HEK-VT-1000 | Vacuum Tumbling & Marination |
| HEK-VT-2000 | Vacuum Tumbling & Marination |

Industrial meat processing

Prepared foods

Food production lines

Hygienic processing

TECHNICAL DATA

Vacuum Tumbling & Marination

HEK-VT-300

Vacuum Tumbling & Marination

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

GROSS VOLUME **300 L**

PRODUCT LOAD **120-180 kg**

SPEED **Variable**

VACUUM **Programlanabilir**

Technical values are confirmed for the project configuration.

HEK-VT-1000

Vacuum Tumbling & Marination

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

GROSS VOLUME **1000 L**

PRODUCT LOAD **400-600 kg**

CONTROL **Recipe-controlled PLC**

OPTION **Cooling jacket**

Technical values are confirmed for the project configuration.

TECHNICAL DATA

Vacuum Tumbling & Marination

HEK-VT-2000

Vacuum Tumbling & Marination

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

GROSS VOLUME	2000 L
MANUFACTURE	Project-specific
LOADING	Otomatik
CONNECTION	Line/CIP-compatible



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.

Mechanical Deboning Systems

MECHANICAL DEBONING SYSTEMS

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



Mechanical Deboning Systems

MODEL PROGRAMME

HEK-MDM-500

Mechanical Deboning Systems

HEK-MDM-1500

Mechanical Deboning Systems

Industrial meat processing

Prepared foods

Food production lines

Hygienic processing

— TECHNICAL DATA

Mechanical Deboning Systems

HEK-MDM-500

Mechanical Deboning Systems

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

CAPACITY	500 kg/h
----------	----------

BODY	AISI 304
------	----------

FEEDING	Continuous
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CONTROL	Adjustable pressure
---------	---------------------

Technical values are confirmed for the project configuration.

HEK-MDM-1500

Mechanical Deboning Systems

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

CAPACITY	1500 kg/h
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DRIVE	Heavy-duty
-------	------------

CLEANING	Removable assembly
----------	--------------------

CONNECTION	Pump-compatible
------------	-----------------

Technical values are confirmed for the project configuration.

Hygiene Barriers & Personnel Entry

HYGIENE BARRIERS & PERSONNEL ENTRY

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



Hygiene Barriers & Personnel Entry

MODEL PROGRAMME

HEK-HB-100

Hygiene Barriers & Personnel Entry

HEK-HB-300

Hygiene Barriers & Personnel Entry

Industrial meat processing

Prepared foods

Food production lines

Hygienic processing

TECHNICAL DATA

Hygiene Barriers & Personnel Entry

HEK-HB-100

Hygiene Barriers & Personnel Entry

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

PASSAGE

One-way

DEZENFEKSIYON

El + taban

CONTROL

Turnike

MATERIAL

AISI 304

Technical values are confirmed for the project configuration.

HEK-HB-300

Hygiene Barriers & Personnel Entry

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

PASSAGE

Bidirectional

MODULE

Hands + boots + soles

ACCESS

Card access optional

KURULUM

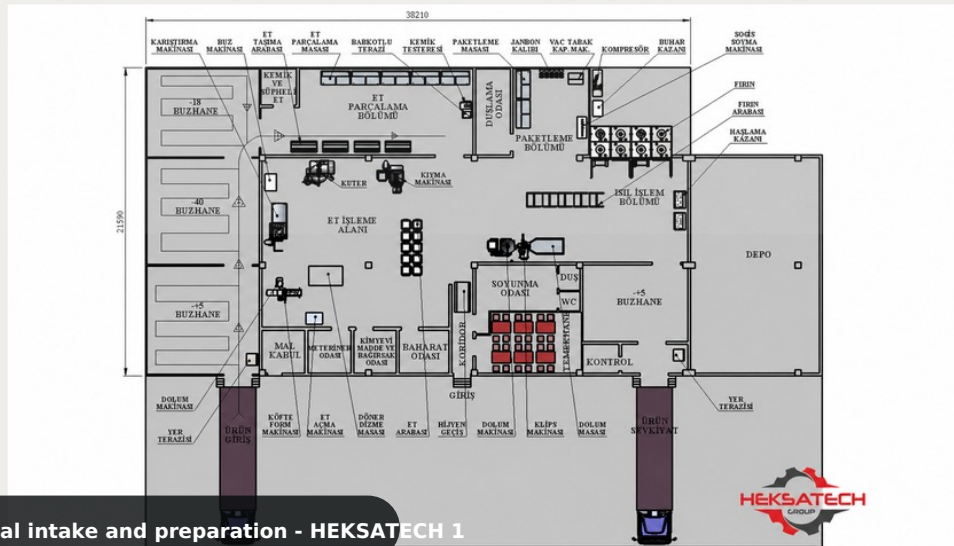
Project-specific

Technical values are confirmed for the project configuration.

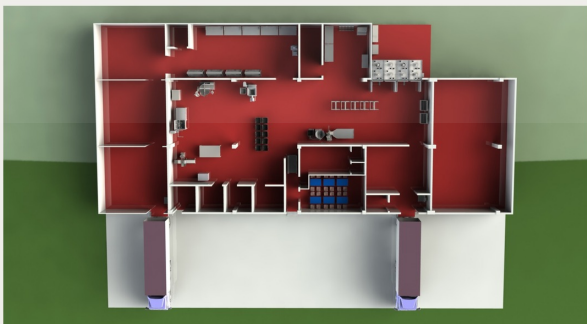
Raw material intake and preparation

CONNECTED PROCESS

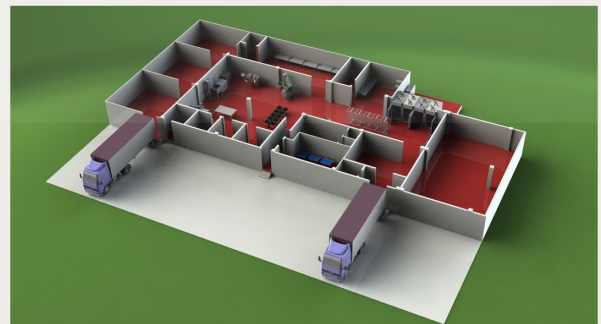
Receiving, storage, block tempering, cutting and pre-sizing.



Raw material intake and preparation - HEKSATECH 1



Raw material intake and preparation - HEKSATECH 2

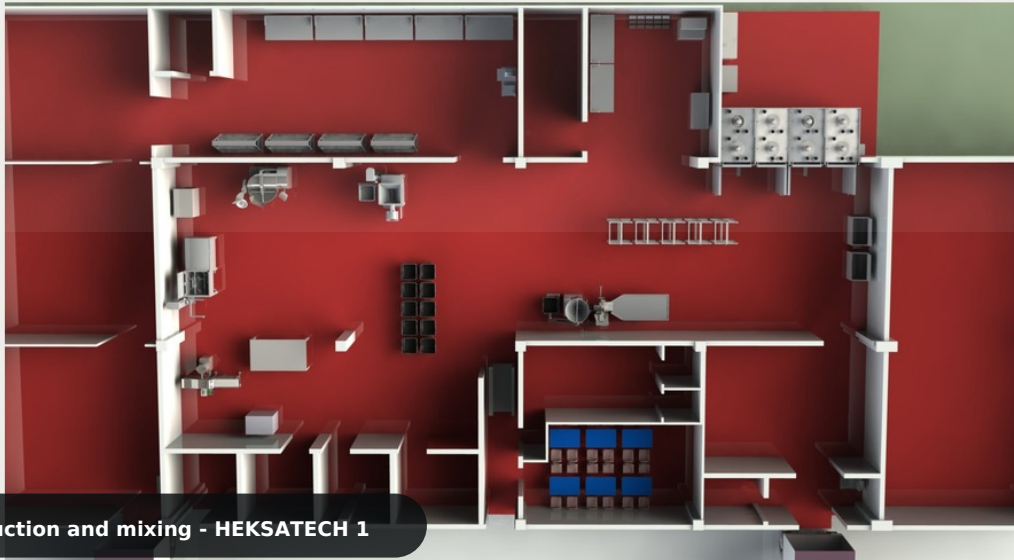


Raw material intake and preparation - HEKSATECH 3

Size reduction and mixing

CONNECTED PROCESS

Grinding, bowl cutting, recipe preparation and controlled homogeneous mixing.



Size reduction and mixing - HEKSATECH 1



Size reduction and mixing - HEKSATECH 2

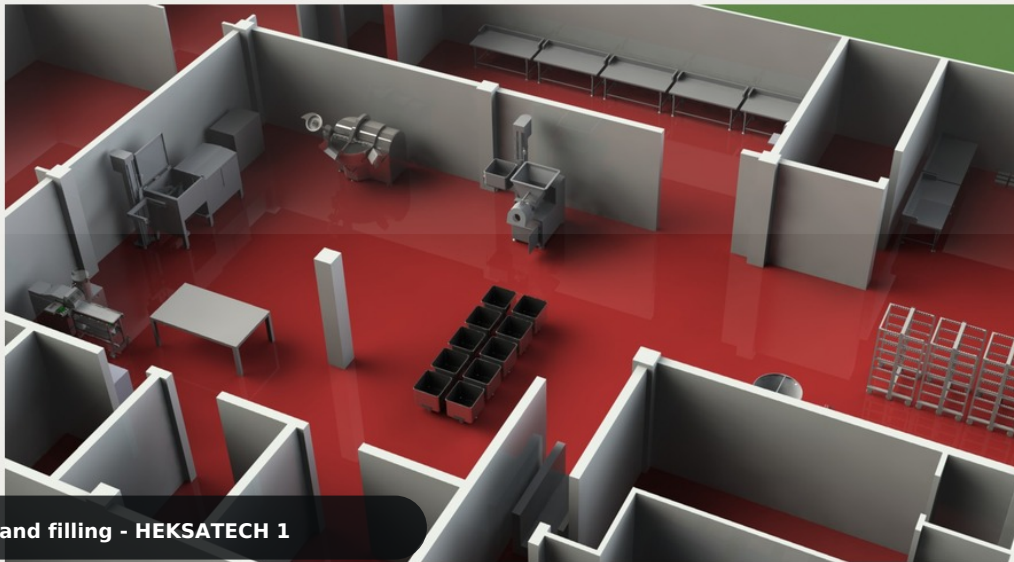


Size reduction and mixing - HEKSATECH 3

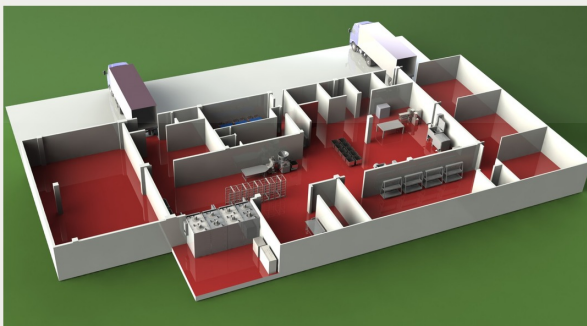
Forming and filling

CONNECTED PROCESS

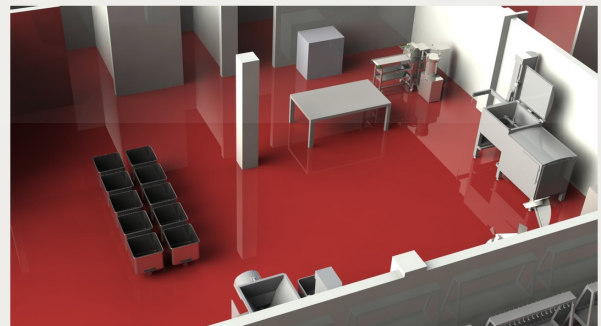
Portioning, moulding and filling configured for the product.



Forming and filling - HEKSATECH 1



Forming and filling - HEKSATECH 2

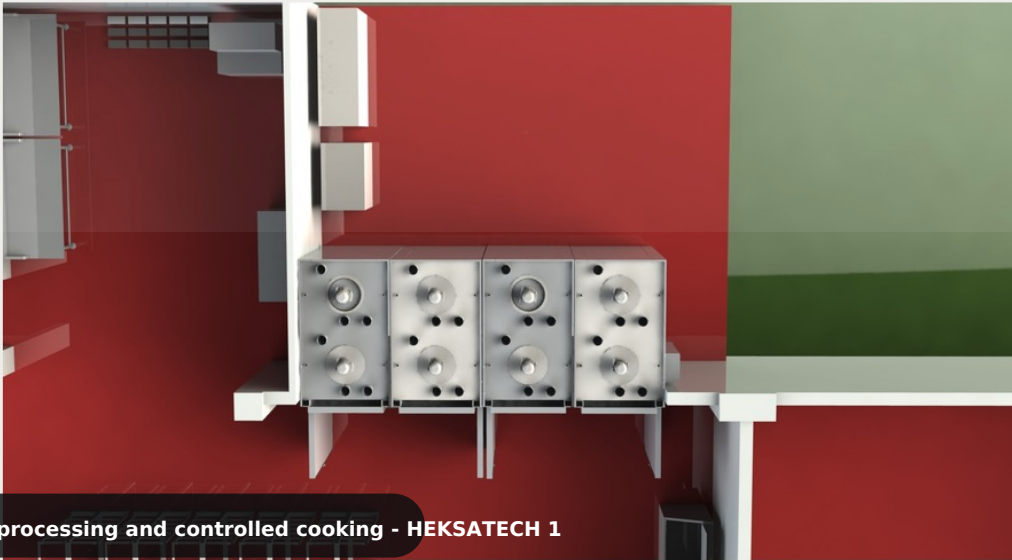


Forming and filling - HEKSATECH 3

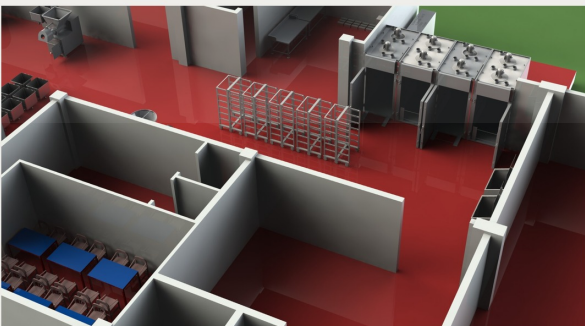
Thermal processing and controlled cooking

CONNECTED PROCESS

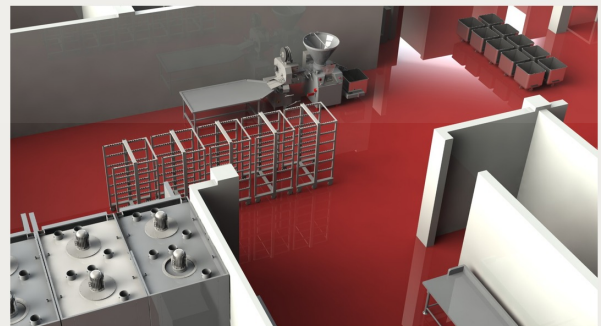
Cooking, roasting, drying, boiling and smoking.



Thermal processing and controlled cooking - HEKSATECH 1



Thermal processing and controlled cooking - HEKSATECH 2

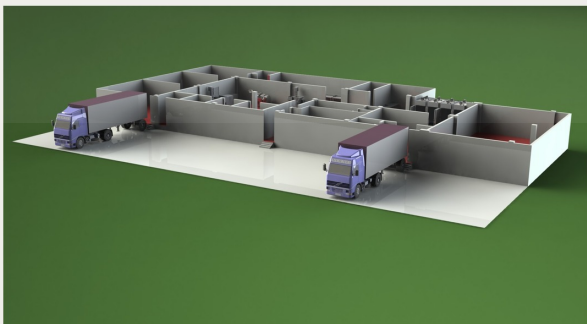


Thermal processing and controlled cooking - HEKSATECH 3

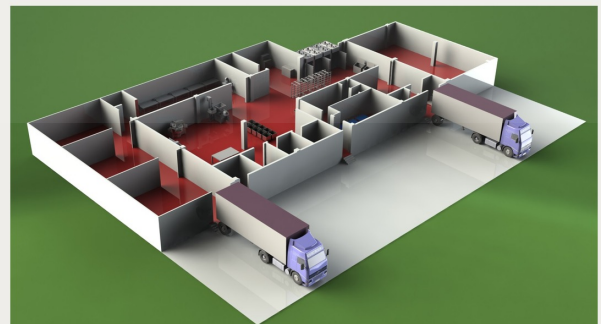
CONNECTED PROCESS

[illegible]

Packaging, cold storage and dispatch - HEKSAT



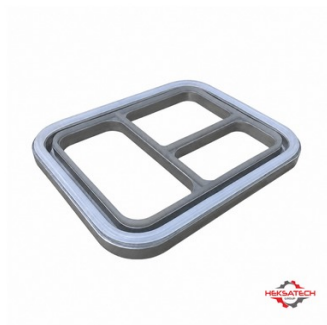
Packaging, cold storage and dispatch - HEKSATeCH 2



Packaging, cold storage and dispatch - HEKSATECH 3

SERVICE PARTS BY MACHINE

Spare Parts Programme



HEK-KLP-227 / Packaging

227 × 178 Three-Compartment Tray Mould

Compatible HEKSATECH equipment · Packaging



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

SERVICE PARTS BY MACHINE

Spare Parts Programme



HEK-GRD-AUG / Grinding

Meat Grinder Auger Tip

Compatible HEKSATECH equipment · Grinding



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

SERVICE PARTS BY MACHINE

Spare Parts Programme



HEK-VAC-GSK / Tumbling

Tumbler Lid Vacuum Gasket

Compatible HEKSATECH equipment · Tumbling



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

SERVICE PARTS BY MACHINE

Spare Parts Programme



HEK-CKR-BLT / Cooking

Contact Cooking Belt

Compatible HEKSATECH equipment · Cooking



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

SERVICE PARTS BY MACHINE Spare Parts Programme



HEK-AUT-HMI / Automation

Operator Panel and Recipe Control

Compatible HEKSATECH equipment · Automation



HEK-AUT-SNS / Automation

Industrial Sensor Package

Compatible HEKSATECH equipment · Automation

Auxiliary Equipment

AUXILIARY EQUIPMENT

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



Auxiliary Equipment

MODEL PROGRAMME

- | | |
|--------------------|--|
| HEK-KNV-MB | Hygienic Modular-Belt Conveyor |
| HEK-KNV-PU | Food-Grade PU Belt Conveyor |
| HEK-KNV-E30 | 30° Gentle Incline Product Conveyor |
| HEK-KNV-E45 | 45° Compact Process Infeed Conveyor |
| HEK-KNV-E60 | 60° High-Lift Conveyor |

+ 10 additional models are shown on the following technical pages.

Industrial meat processing

Prepared foods

Food production lines

Hygienic processing

Auxiliary Equipment

HEK-KNV-MB

Hygienic Modular-Belt Conveyor

Open, wash-accessible stainless conveyor for the straight-line transfer of open product, trays and packs.

BODY	AISI 304
BELT	Food-grade modular plastic
BELT WIDTH	Project-specific
SPEED	Fixed / variable-frequency controlled

Technical values are confirmed for the project configuration.

HEK-KNV-PU

Food-Grade PU Belt Conveyor

Homogeneous-belt solution for low-loss transfer of small, delicate or adhesion-prone products.

BODY	AISI 304
BELT	Homogeneous food-grade PU belt
GUIDE	Adjustable
CLEANING	Accessible belt underside

Technical values are confirmed for the project configuration.

TECHNICAL DATA

Auxiliary Equipment

HEK-KNV-E30

30° Gentle Incline Product Conveyor

A hygienic low-impact conveyor for lifting minced, diced and delicate meat products to the next machine with reduced drop height and product deformation.

BODY	AISI 304 open washdown frame
BELT	Homogeneous PU / food-grade modular
INCLINE	30°
PRODUCT RETENTION	Cleated flights and continuous side protection
CONTROL	Variable-frequency speed control
FEEDING	Hygienic low-level hopper
DISCHARGE	Low-impact discharge chute

Technical values are confirmed for the project configuration.



HEK-KNV-E45

45° Compact Process Infeed Conveyor

A general-purpose compact incline conveyor for controlled transfer of minced meat, meat pieces and recipe mixes to grinders, mixers, bowl cutters, fillers or packaging equipment.

BODY	AISI 304 open washdown frame
BELT	Homogeneous PU / food-grade modular
INCLINE	45°
PRODUCT RETENTION	Deep flights and tall synchronized sidewalls
CONTROL	VFD and line synchronization
CLEANING	Belt-underside access and optional scraper
SAFETY	Drive guard and emergency stop

Technical values are confirmed for the project configuration.



Auxiliary Equipment

HEK-KNV-E60

60° High-Lift Conveyor

A compact high-lift solution using deep flights, tall edge protection and a controlled infeed hopper to feed high-level process equipment in a limited footprint.

BODY	Reinforced AISI 304 frame
BELT	Deep-pocket food-grade belt
INCLINE	60°
PRODUCT RETENTION	Tall sidewalls and sealed transitions
FEEDING	Metered low-level hopper
DISCHARGE	Enclosed discharge chute
VALIDATION	Trial based on product temperature and adhesion



Technical values are confirmed for the project configuration.

HEK-KNV-HL

Screw Product-Transfer Conveyor

Enclosed and balanced transfer of minced meat, meat pieces and non-flowing products to mixers, fillers or buffer hoppers.

BODY	AISI 304
SCREW	Product-specific pitch
DIRECTION	Horizontal / incline / vertical
BOWL / CHAMBER	Optional buffer hopper

Technical values are confirmed for the project configuration.

Auxiliary Equipment

HEK-KNV-SC

Inspection and Sorting Conveyor

Ergonomic conveyor with operator stations for sorting, visual quality inspection and manual correction.

STATION	Single / double sided
LIGHTING	Optional inspection lighting
BELT	Food-grade
WASTE CHUTE	Optional

Technical values are confirmed for the project configuration.

HEK-KNV-PK

Packaging Infeed and Accumulation Conveyor

Synchronized transfer that controls product spacing and provides temporary buffering on sealing, vacuum, labelling and case lines.

APPLICATION	Pack / tray / case
CONTROL	Sensor-controlled flow
FUNCTION	Infeed / accumulation
INTEGRATION	Packaging and labelling

Technical values are confirmed for the project configuration.

Auxiliary Equipment

HEK-KNV-DV

Divert and Reject Conveyor

Pneumatic or servo system that routes products after weighing, metal inspection or vision control.

DIVERT

Pusher / flap / diverter

TRIGGER

Sensor / external machine

LINE

Single infeed, multiple discharge

RECORDING

Optional counter

Technical values are confirmed for the project configuration.

HEK-KNV-KS

Crate, Tray and Case Conveyor

Safe transfer of empty or loaded crates, trays and cases between packaging and dispatch areas.

CARRIER

Roller / chain / belt

LOAD

Sized for crate and case

CURVE

Optional

STOPPER

Optional pneumatic unit

Technical values are confirmed for the project configuration.

Auxiliary Equipment

HEK-MASA

Hygienic Process Tables

Project-specific stainless work tables for preparation, sorting and product transfer.

MATERIAL	AISI 304
DIMENSIONS	Project-specific
FEET	Fixed / adjustable
SURFACE	Hygienic finish

Technical values are confirmed for the project configuration.

HEK-ARABA

Meat, Tray, Crate and Oven Trolleys

Hygienic braked trolleys in application-specific capacities and geometries for product, tray, crate and equipment transfer.

MATERIAL	AISI 304
CAPACITY	Project-specific
CASTERS	Braked option
COMPATIBILITY	Oven / process line

Technical values are confirmed for the project configuration.

Auxiliary Equipment

HEK-BIN

Mobile Process Bins and 200 L Meat Trolleys

Safe in-line transfer and temporary buffering of minced meat, mixes, marinated product and process parts.

MATERIAL	AISI 304
VOLUME	Standard / project-specific
CASTERS	Hygienic heavy-duty
DISCHARGE	Manual / compatible with lifting device

Technical values are confirmed for the project configuration.

HEK-RACK

Tray and Rack Trolleys

Organized tray and rack transfer between cooking, cooling, resting and packaging processes.

MATERIAL	AISI 304
RACK SPACING	Product-specific
CAPACITY	Project-specific
CASTERS	Braked option

Technical values are confirmed for the project configuration.

Auxiliary Equipment

HEK-ASKI

Hangers, Skewers and Hook Systems

Product- and oven-specific hanging and conveying fixtures manufactured to order.

MATERIAL	Stainless steel
GEOMETRY	Product-specific
COMPATIBILITY	Oven trolley
MANUFACTURE	Made to order



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.

Auxiliary Equipment Application Gallery



HEKSATECH hygienic modular-belt food conveyor



HEKSATECH 30-degree cleated hygienic meat-transfer conveyor



HEKSATECH 45-degree side-protected process infeed conveyor



HEKSATECH 60-degree hygienic high-lift conveyor

Auxiliary Equipment Application Gallery



HEKSATECH sorting and packaging infeed conveyor



HEKSATECH hygienic process trolleys and auxiliary equipment



— GENERAL PRODUCT PROGRAMME

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

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