








FULLY AUTOMATED SNACK PRODUCTION SYSTEM

This system includes a high-powered sausage syringe with a gear drive that ensures uninterrupted minced meat supply. It has an open hopper with a capacity of 200 liters with an agitator inside to ensure an even supply of minced meat to the pump chamber. The minced meat is loaded into the hopper using a hydraulic lift.

-  **The minced meat is fed under pressure to the distribution head (die),** where it is simultaneously formed in 24 lines of 10 mm.
-  **A stainless steel tray measuring 900 mm x 500 mm runs** along the conveyor below the nozzles. The system automatically applies the minced meat and cuts it to a predetermined length (from 90mm to 900mm) using an automatic pneumatic knife. The length of the cut is adjusted by the operator on the LCD display.
-  **The tray is fed to the conveyor by a robotic system** that picks up an empty tray from the trolley and places it on the upper tier of the conveyor. After the tray is filled with meat sticks, it travels along the conveyor to the end, is lowered by a pneumatic elevator to the lower tier and returns to the robot, which picks up the tray and places it on the trolley.
-  **The tray trolley has a special design with 30 rows,** each of which holds 2 trays, but has the standard external dimensions of a "Z"- "H" smoker trolley.



The task of the operator in this system is to ensure that minced meat is loaded into the hopper and to change the filled trolley to an empty one. The performance of the system depends on the number of minced meat cuts and the diameter of the selected nozzle. The average volume is 250-300 kg per hour.

-  [Stick snack automatic system](#)
-  [Auto Meat Stick System made in Ukraine](#)