



Fine mincing technique.



In fact, it's our finest emulsifier yet. Literally.



Inotec's emulsification system produces stable emulsions with consistently fine texture. Hygienic and safe, you'll also benefit from enhanced protein extraction and improved production capacity.

- Up to 4-plate cutting system
- Automatic knife to plate adjustment
- Open hopper, direct and vacuum models available
- Meets ultra-hygienic and safety standards
- Output of up to 35,000 lbs/hour

EMULSIFIER



Available exclusively from Nu-Meat

www.nu-meat.com

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South Plainfield, NJ, USA



GERMOS

