

# Meatball Microwave Sterilizer Making Machine



[Meatball Microwave Sterilizer Making Machine](#) is developed and manufactured according to the needs of the current production of meatballs. The material is made of high-quality stainless steel and copper. It meets the food hygiene standards. The machine has beautiful appearance, less floor area, less power consumption and high efficiency. It can produce about 280 meatballs per minute (with three sets of large and small moulds available). It is the most ideal food machinery for processing meatballs, fish balls and beef balls. Organic frame, cutter combination, forming gear group, hopper, turntable combination, lubrication water combination, transmission system and so on.

[Microwave Sterilizer Making Machine?](#)



It is a well-known manufacturer of automatic meatball machine, automatic meatball forming machine, meatball beating machine, small meatball machine, beef ball machine, Pork Ball machine, encapsulated meatball machine, freshwater ball machine, meatball forming machine and other meatball equipment.\* The beef balls, pork balls, fish balls and tribute balls made by Suihua Meatball Machine\*have good toughness and elasticity. The parts and components of the machine are made of stainless steel and non-ferrous copper alloy, which meet the requirements of food hygiene and is easy to clean. The exterior guard plates are made of stainless steel, with beautiful appearance and corrosion resistance. The size of the pills is optional. The machine itself has one.



After opening the guard plate, the fork spring meatball machine is made of stainless steel. The processed pulp effectively improves the structure of meat fat and fiber, and makes the meat more delicious. Meanwhile, the meatballs made from the pulp processed by the machine are delicate, low-fat, crisp in taste, good elasticity and toughness. They are ideal equipment for producing meatballs. They have the characteristics of small density, good roundness and smooth appearance. It is suitable for the production of beef balls, pork balls, fish balls, chicken balls, Gong balls, etc.

The meat balls produced are elastic, resilient and can not be boiled for a long time. At the same time, the machine has the advantages of simple technology, easy operation, variety and taste can be freely changed, meatballs are an important part of dietary culture, belong to low-fat food, its taste is crisp, tender, delicious, can be cooked by a variety of methods, not only soup, fried food, but also fried, rinsed, roasted, its long-term boiling characteristics, more suitable for hot pot. Nowadays, the varieties of meatballs are more diverse. In addition to the traditional meatballs such as fish balls, pork balls, beef balls, fish skin dumplings, shrimp balls, pork belly balls, heart-wrapped balls, pork pies, fish meatballs and other meatballs and related meat products, crab meatballs, chicken meatballs and other new varieties have appeared on the market recently. Local producers also prepare meatball products with different local flavors,

depending on the local taste of salty, light, sour and hot.