

Ham production in the Vacuum-Massager

In contrast to the traditional production of formed ham in the tumbler, the production in the Seydelmann vacuum massager offers some technological and technical advantages: Especially time saving, more intensive massage and the integration into fully automatic production lines.



Vacuum-Massager VMR 1800 T with vertical loading device

Process

In the production of formed ham, the pieces of meat injected with brine are massaged by machine, which loosens the bond between the muscle fibres so that the brine can be better absorbed and thus distributed evenly throughout the product.

Proteins are broken down in the muscle and a desired protein film is formed on the surface. This protein film leads to the desired adhesive effect and enables the formation of a coherent, stable meat dressing.

The gentle massaging and special design of the hopper and paddles prevent abrasion and crushing of the muscle pieces.



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Cutters · Mixers · Grinders
Emulsifiers · Production Lines

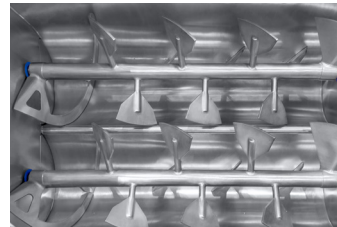
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Technical Advantages

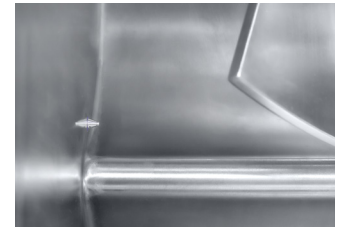
- At least 40% time saving
- Simple loading (loading device for large containers, conveyor belt or vacuum suction)
- High loading capacity
- Consistent quality even with low filling level
- Better emptying (gentle, fast, nothing falls off), better possibilities to empty onto a conveyor belt
- Continuous temperature control directly in the product area
- Fast direct cooling through cooling nozzles (CO₂/LN₂) in the hopper bottom
- Indirect cooling with Pillow Plates (double-walled hopper)
- Fixed hopper and movable paddle shafts: Solid solution without rotary unions for vacuum, material, water additions and hopper cooling
- Very robust design compared to tumblers
- Stepless drive of the paddle shafts possible, allowing a very gentle processing of the product
- Very high vacuum (up to 95%)
- Use of water ring pumps
- Electropolished paddle shafts (optional)
- Double, vacuum-tight bearing seal on each paddle shaft
- Hygiene design
- (Fully) automatic recipe control (also possible with ERP connection)
- Integration into fully automated lines
- Data recording
- Remote Control

Technological Advantages

- Complete mixing in rotation principle
- Faster, more intensive but gentle massage
- Better and more uniform protein breakdown on the meat surface
- Addition of liquid media (brine, oil) without interrupting the vacuum
- Uniform mixing of dry media
- Suitable for pre-cut to whole pieces of muscle meat
- Optimum results even with very small material
- Consistent quality of the end product even with different filling levels
- Different paddle geometries, directions of rotation and speeds guarantee flexibility and product-specific work
- Production of quality ham possible by using different types of paddles and exact programming



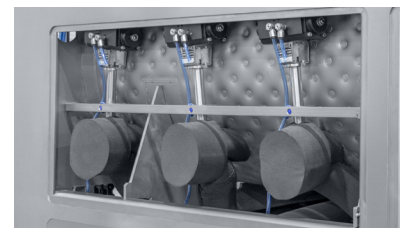
Two paddle shafts



Temperature sensor in the product



Hydraulic discharge flaps



Pillow Plates and CO₂/LN₂-nozzles for cooling