



LIZOTTE MEAT PATTY SORTER

SPECIFICATIONS

Rate up to 10 pieces per second

Inspects for:

- Bone fragment
- Foreign materials
- Shape
- Thickness
- Weight

Uses non-destructive soft x-ray technology

Meat Patties are fed from several unsynchronized lanes

Inspects various sizes, shapes, and thickness on the same machine

Can be used for fresh or frozen product

Robust wash-down stainless steel construction

Ejects defects without ejecting good patties

Independent of product size and orientation

Operation is from the front panel touch screen

The Lizotte Meat Patty Sorter uses soft x-ray technology to inspect several unsynchronized rows of patties simultaneously for different defects. It process up to 10 pieces per second and eject each defective product to ensure top quality product to the market.



This machine can process fresh or frozen product of any size or any shape. With this kind of system it's easy to ensure total quality control. This system is fully washable and ready for wash-down.



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