

Hightech



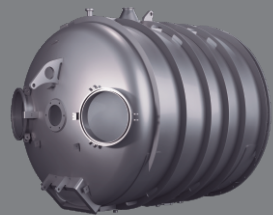
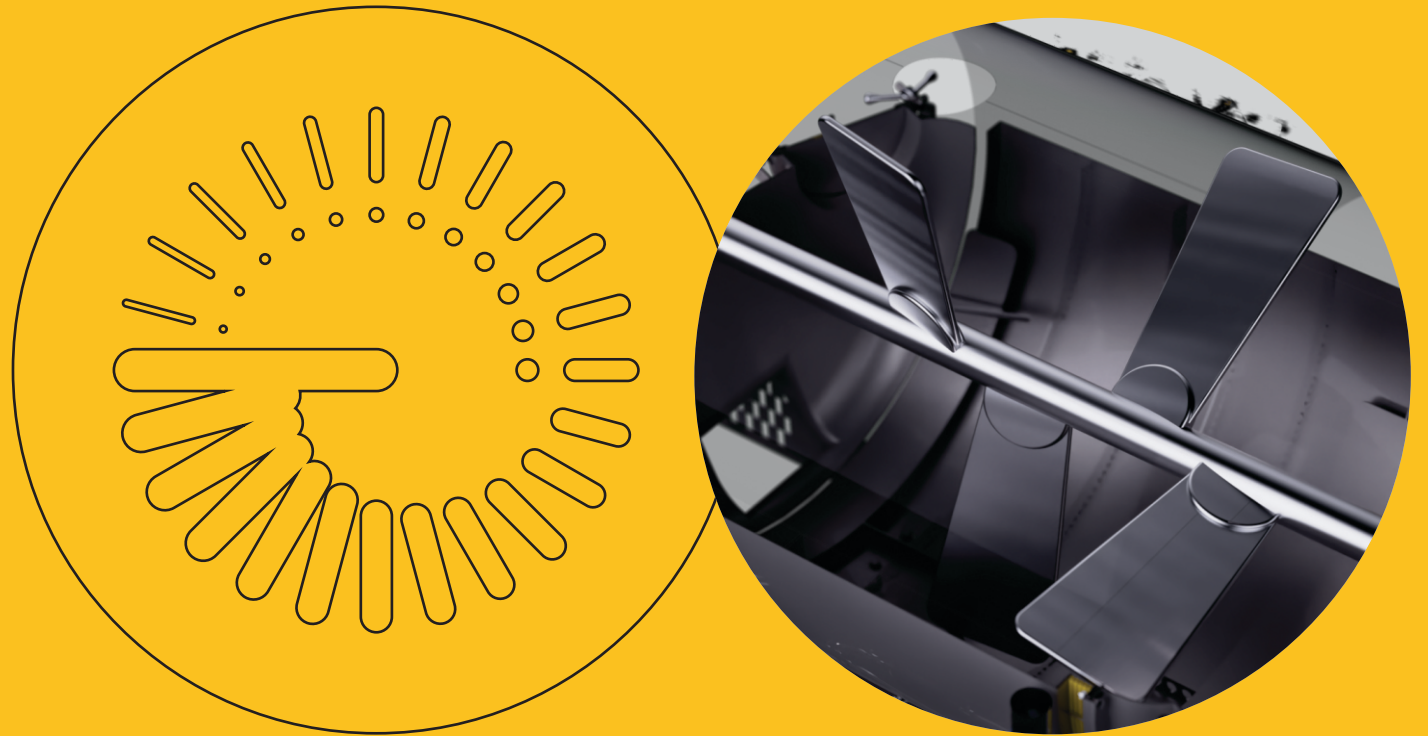
Massager MAS

Guaranteed efficiency and quality, machines built to last.
We are committed to the best hygiene and maintenance practices.



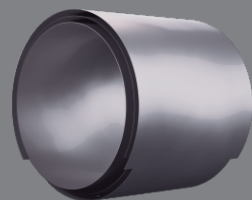
Improve the quality of the final product.

The Hightech line of Massagers MAS has a fixed body and moving paddles, maximizing the quality of the final product and optimizing operational safety issues. The massagers have built-in HMI allowing automatic and manual control of the process and recipe storage.



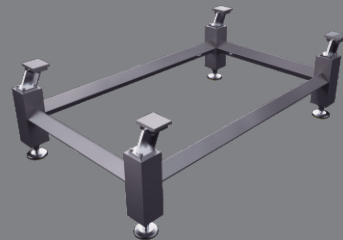
Jacket for coolant circulation

With options for circulating glycol, chilled water, etc.



Polyurethane insulation

Maintains the temperature of the product during the process for higher absorption and quality.



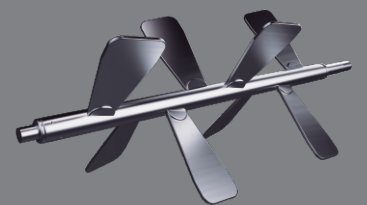
Weighing system

Reads and controls the weighing of the product in each batch.



Vacuum system

Increases the absorption and yield of the final product.



Fixed body and moving paddles

Robust and fixed structure, requiring less space in the customer's layout, allowing up to 80% of its useful volume.

Applications:

Bacon, marinade and ham



Massagers MAS Line



Model	Capacity (L)	Dimensions (mm)	Power (kW)
MAS 450	450	L:2050 W:1480 H:1890	1,1
MAS 1000	1000	L:2299 W:1500 H:2315	2,2
MAS 2000	2000	L:2925 W:1770 H:2790	3
MAS 3000	3000	L:3218 W:2017 H:3070	7,5
MAS 4000	4000	L:4670 W:2120 H:2710	11
MAS 6000	6000	L:5110 W:2500 H:3340	15
MAS 8000	8000	L:5068 W:2538 H:4073	15
MAS 10000	10000	L:5060 W:2210 H:3575	15

*The storage capacity can be adjusted based on the specific needs of the project.

