QUOTATION NO: Q20261115-941
DATE: 15.11.2026

QUOTATION

for product

MEAT PRESS SSMATRIX300



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PRODUCT DESCRIPTION

Specifications and product characteristics:

- SSMATRIX300 is a professional meat press designed for butcher shops, meat processing facilities and the preparation of fresh meat products. The machine is used for flattening meat portions such as schnitzels, steaks and other meat cuts, improving product presentation and consistency.
- The machine is entirely made of stainless steel (INOX 18-10), ensuring high hygiene standards, durability and easy maintenance. Its compact design allows efficient use of space while providing reliable performance in professional environments.
- SSMATRIX300 is equipped with a hydraulic pressing system that provides powerful and consistent pressure during operation. The pressing thickness can be adjusted depending on the desired product thickness, allowing precise control of the final product. The removable tray allows easy cleaning and quick maintenance between production cycles.
- Technical specifications:
- Model: SSMATRIX300
- Power supply: 400 V, 50 Hz (three phase)
- Press diameter: 300 mm
- Pressing thickness: adjustable from 1 to 20 mm
- Hydraulic pressure: approx. 150 bar
- Power: approx. 1.1 kW
- Production capacity: approx. 15–20 pieces/min
- Weight: approx. 150 kg
- Features:
- fully stainless steel construction (INOX 18-10)
- hydraulic pressing system
- adjustable pressing thickness
- removable tray for easy cleaning
- compact industrial design
- suitable for schnitzels, steaks and meat portions
- reliable operation in professional environments
- easy cleaning and maintenance
- complies with CE standards

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CONTACT INFORMATION

Quotation Contact

Phone: +381 65 55 55 755
Email: info@sind.rs
Web: www.sind.rs
Location: Mala Vranjska, Sabac, Serbia
Working hours: Mon-Fri: 08:00-17:00

Thank you for choosing Meat Machines Sind. Contact us for a quotation!