



Meat Specialist Co-Working Food Kitchen

Add value to beef, lamb, and game

Stand-alone meat kitchen for daily hire

This is a stand-alone/ own door meat processing kitchen for daily hire to start-up and small meat producers to allow them to develop value added meat products, manufacture products on a small industrial scale. Simply bring your meat and other ingredients and packaging, this unit will facilitate the processing of value-added meat products including burgers, sausages, etc...

The equipment schedule of the unit and access to food technology expertise will facilitate innovative and value adding approaches.

Commercial Scale Equipment

Remove the restrictive barriers of the high cost capital investment associated with leasing or purchasing meat processing equipment, we have top class equipment schedule in place for your use

- **Band Saw**
- **Vacuum Packer**
- **Sausage Machine**
- **Mincer**
- **Burger Former**
- **Meat Slicer**
- **Dip Tank**
- **Bowl Cutter, Chopper, Stand**
- **Butcher Block**
- **Blast Chiller**
- **Freezers**
- **Workbenches, Weighing Scales, Sinks etc**

Includes Access To **In-House Food Technologists**

Benefit from food tech specialists to help you accelerate your product development