



MAGA® MEAT PRESS

TOOL FEATURES

- Presses meat portions in an even and gentle manner
- Infinitely variable portion thickness (0.5 mm to 30 mm)
- Up to 800 portions per hour
- Pressing process starts automatically
- Sensor controlled 4-stage safety automatic
- Quick to set up on worktops or base frames
- Dishwasher-friendly pressing plate



CONTACT & SERVICE

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DESCRIPTION

The semi-automatic MAGA® Meat Press automates the manual process of pounding meat for dishes such as roulades, chops, cutlets and burgers, gently and evenly pressing the meat pieces to pre-set thicknesses of between 0.5 and 30 mm, leaving them tender and succulent. It can also be used for forming vegetarian burgers and pizza doughballs. With a throughput of 800 portions per hour, the device is used to automate and optimise processes in the food industry, large-scale gastronomy sector and catering companies.

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APPLICATIONS

- Beef roulades, cutlets, beefsteaks
- Pork for pork chops, roulades, steaks, cutlets
- Poultry for breasts, côtelette de volaille
- Hamburgers to equal round portions
- Pizza crusts and many others

HANDLING

1. Adjust thickness of meat smoothly and precisely by turning the plate.
2. Place meat on the tray.
3. Push the tray into the machine.
4. The machine starts the pounding process automatically, when the tray is pushed in.

TOOL SPECIFICATION

Height	Width	Length	Weight
700 mm	460 mm	600 mm	120 kg

Voltage
400 V

Power Output
1.5 kW

Plate Diameter
300 mm



The MAGA® Meat Press automatically starts the flattening process when the tray is inserted.

The special surface structure of the tray and pressing plate ensures that the meat retains its succulence.