

Engineering your success

HIGH-PERFORMANCE BUTCHERY & FOOD PROCESSING EQUIPMENT

"FROM EXCELLENCE COMES RELIABILITY, EFFICIENCY, AND PERFORMANCE!"

About T-Rex Meat Machinery

T-Rex Meat Machinery (Pty) Ltd designs and manufactures robust, hygienic, and efficient meat processing equipment. Our machines meet the highest safety,

hygiene, and performance standards and are trusted by professional processors worldwide.

Our Product Range JETSTREAM SMOKEHOUSES

Perfect for professional drying, smoking, and cooking of meat, fish, vegetables, and more-ideal for butcheries and processing plants.

Smart & Efficient Operation

- Intuitive PLC control with touchscreen HMI
- Automatic, easy-fill wood chip smoke generator
- Low water consumption 20l/hr
- Consistent all-around smoking & cooking
- Built-in automatic cleaning system
- Cooling shower for rapid product handling
- Seamless Wi-Fi upgrade for batch tracking, data logs, and advanced Smart Technology control.
- Designed for high-performance, hygiene, and efficiency in professional meat processing.



CONVENTIONAL OR COMBINATION
OF ELECTRIC OR GAS POWERED

SPECIFICATIONS:

■ Dimensions: W(1500) x H(1600) x D(950)

■ Inner Dimension: W(1150) x H(1300) x D(820)

■ Voltage: 380v

■ Power (Smoker): Ikw Woodchip, 6.6kw Drying

■ Power (Cooker): 12kw Cooking

■ Weight: 240KG

■ Capacity: ±180KG (depending on product)

Heavy-duty stainless steel construction (AISI 304)

Power supply for gas operation 220v (power supplied from inverter if no grid power available)

Customer to supply own inverter & battery. 2000W INVERTER



MODEL SC/1200 MODEL SD/1200



- Voltage: 380 V
- Power: Drying 26.4 kW | Cooking 32 kW
- Capacity: Up to 500 kg (depending on product)
- Air Speed: 23 m/s
- Heavy-duty stainless steel construction (AISI 304)

Manufacturing Standard Cookers options available:

- Smokers
- Cookers
- Dryers
- Custom

AVAILABLE FROM 1 TO 4 CHAMBERS (Module System)

Gas-operated options, perfect for load-shedding



SMOKEHOUSES

SC2000 ECO JETSTREAM
SC2500 ECO JETSTREAM

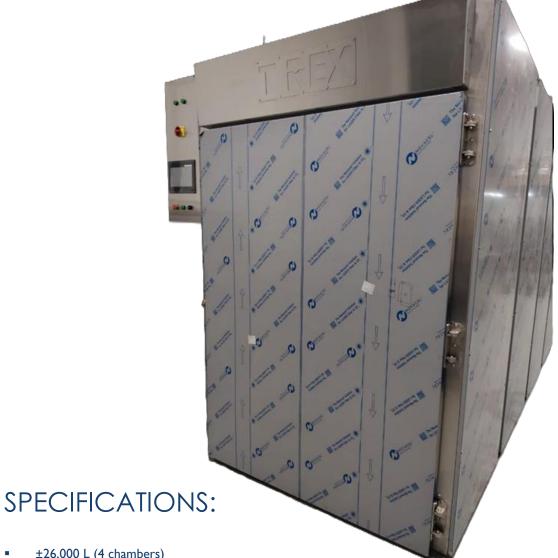


SC2500G

Custom 4-Chamber Cooker

A high-capacity cooker built in stainless steel 304 with ±26,000L capacity across four chambers. Powered by Baltur BTG6 atmospheric gas burners, it offers precise temperature control up to 250°C, steam generation at atmospheric pressure, and full PLC/HMI operation. CE certified, efficient, and adaptable to customer needs.





±26,000 L (4 chambers)

Baltur BTG6 Atmospheric Gas Burners

Ambient to 250°C

Steam Generation Atmospheric (non-pressurized)

Heavy-duty stainless steel construction (AISI 304)

PLC with HMI & PID controllers

4850mm × 2160mm × 3000 mm

CE Marked

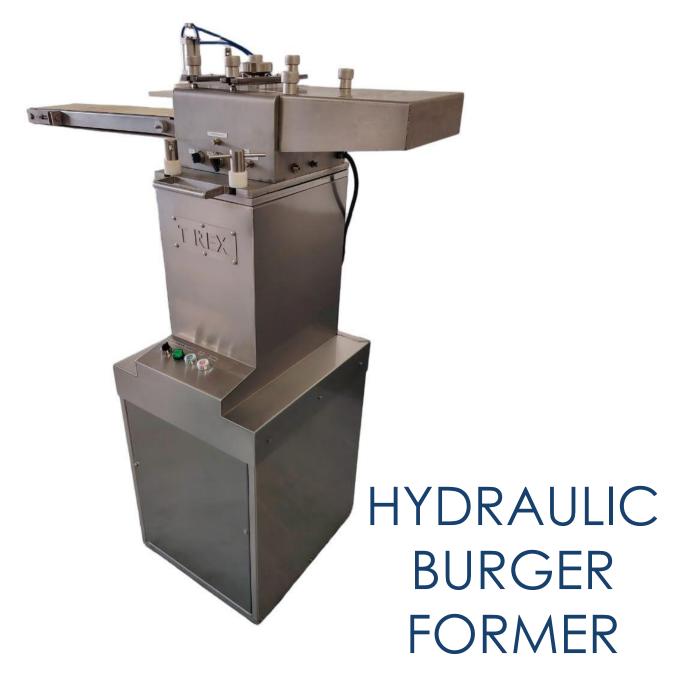
CUSTOM BUILDS



- Dimensions:L(500)×H(1200)×W(560)
- Voltage: 220v
- Power: I.lkw
- Weight:195kg
- +2000patties/hour
- Heavy-duty stainless steel construction (AISI 304)
- Smooth, consistent filling via hydraulic drive
- Food-grade piston and hygienic sealing rings
- Removable cylinder for easy cleaning and loading
- FREE STANDING with HYDRAULIC FILLER
- Air requirements.8-10 dm
- Polished stainless steel finish for hygiene

APPLICATION:

- For forming uniform burger patties quickly and efficiently
- For use in butcheries, supermarkets, meat processing plants, and fast-food production lines
- Ideal for consistent portion control and highvolume production
- Ensures compact, uniform patties with reduced manual handling
- Suitable for beef, chicken, pork, lamb, and plant-based mixtures



MODEL PMF/25 FS



■ Dimensions (L × H × W): 500 × 1200 × 560 mm

■ Voltage: 220V

Power: I.I kW

■ Weight: 195 kg

Heavy-duty stainless steel construction (AISI 304)

- Smooth, consistent filling via hydraulic drive
- Food-grade piston and hygienic sealing rings
- Removable cylinder for easy cleaning and loading
- Supplied with multiple stainless steel stuffing nozzles
- Emergency stop and overload protection

APPLICATION:

- For filling sausages quickly and efficiently with consistent results
- For use in butcheries, supermarkets, meat processors, and industrial kitchens
- For portioning natural or collagen casings with precision
- For small-scale artisanal production or large-scale commercial operations



HYDRAULIC SAUSAGE FILLER

MODEL SF/25-HY





- Digital Temperature Control
- Various Sizes Built To Specifications
- From 400L To 2000L
- Heavy-duty stainless steel construction (AISI 304)

APPLICATION:

- For Cooking Of Polonies, Sandwich Ham Etc.
- For Use In Butcheries, Supermarkets Etc.

COOKING POTS







■ Dimensions : W(1400) X H(2350) X D(1950)

■ Voltage: 220v

Power: 32KW GAS BURNER

■ Weight: 600kg

■ Capacity: ±300KG (depending on product)

Heavy-duty stainless steel construction (AISI 304)

OPERATION:

- Digital chamber temperature control
- Efficient smoke generation
- Recirculating fan for even cooking
- 5 x Stainless steel cradles with 3 layers each.

APPLICATION:

- For GRILLING, SMOKING of meat, fish and vegetables etc.
- For use in BUTCHERIES, RESAURANTS & SUPERMARKETS etc.

GAS BBQ ROTISSERIE GRILLER

POWER SUPPLY FOR GAS OPERATION 220V (POWER SUPPLIED FROM INVERTER IF NO GRID POWER AVAILABLE)



- Heavy-duty stainless steel construction (AISI 304)
- Pre-set thermostat temperature control
- 1000w element
- Fan
- 10 x Aluminum sticks (full size dryer only)

APPLICATION:

- For drying of meat, fish etc.
- For use in butcheries, supermarkets etc.



BILTONG DRIERS

MODEL D1/1900



■ Dimensions : L(400) X H(300) X W(250)

■ Voltage: 220v

■ Power: I.I kW

■ Weight: 45kg

Heavy-duty stainless steel construction (AISI 304)

APPLICATION:

- For cutting of biltong. (Adjustable from 1mm to 20mm)
- For use in butcheries, supermarkets etc.





BILTONG SLICER

MODEL BSA/20





APPLICATION:

For mixing of meat and other products

SPECIFICATIONS:

Dimensions: I(1350) X H(1350) X w(7500)

Voltage: 380v

■ Power: 2.2kw

Weight: 125kg

■ Volume: 200L

Heavy-duty stainless steel construction (AISI 304)

Forward & reverse operation

Easy front unloading

Safety switch on lid





PADDLE BLENDER 200

MODEL BL/200



BURGER FORMER MODEL PMA 40 P & PMA 40 V

SPECIFICATIONS:

■ Dimensions: L(1300) X H(920) X W(500)

■ Voltage: 220v

Power: Ikw

Weight: 75kg

■ Air supply: 6-8 bar 10cfm

■ +2000patties/hour

Heavy-duty stainless steel construction (AISI 304)





Burger Formers is a compact and efficient machine designed for consistent patty production.

The P model connects to a hydraulic filler, while the V model is designed for use with a vacuum filler. Both versions deliver uniform shape and weight, ensuring high productivity for butchers, processors, and food production facilities.

BURGER FORMER MODEL PM 80V

APPLICATION:

- For forming of burger patties
- For use in butcheries, supermarkets etc.

CONSTRUCTION:

- 304 Stainless steel
- For attachment to HYDRAULIC FILLER OR VACUUM FILLER.

DOUBLE FORMER ATTACHMENT FOR VACUUM FILLER





Dimensions: L(1800) X H(920) X W(500)

Voltage: 220v

■ Power: 1.1kw

• Weight: 185kg

Air requirements 7bar 12cfm

+2000patties/hour

Heavy-duty stainless steel construction (AISI 304)





APPLICATION:

- For forming of burger patties
- For use in butcheries, supermarkets, etc.

FREE STANDING HYDRAULIC BURGER FORMER

MODEL PMF/26 FS



Dimensions: L(1540) X H(675) X W(540)

■ Voltage: 380v

■ Power: I.Ikw

■ Twin screw feed, double patty former

 Fully mechanical, only pneumatics for knock out cup

Air requirements: 2cfm

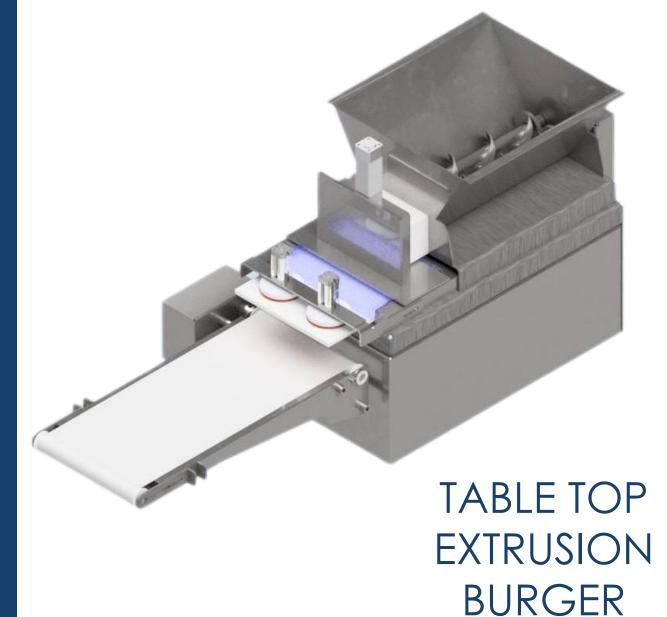
■ +4000patties/hour

Hopper feed

Heavy-duty stainless steel construction (AISI 304)

APPLICATION:

- For forming of burger patties
- For use in butcheries, supermarkets, etc



MODEL PMF/26-EXT

FORMER



- Heavy-duty stainless steel construction (AISI 304)
- Duty Stainless-Steel Castors (2 lockable)
- Food grade material used for all parts that come in contact with product
- Constructed for maximum hygiene
- High output rate
- Quick and easy connection to T REX Mixer Mincer
- Adjustable inlet belt height for easy connection to mixer/mincer
- 304 stainless steel cutting blade and paper roll
- Photocell adjustable for portion length

APPLICATION:

- Automatic portioner for minced meat and similar meat product
- Designed to be integrated with T-REX mixer/mincers
- For use in Butcheries and & meat processing plants

MINCE PORTIONER

MODEL PB/200



- Heavy-duty stainless steel construction (AISI 304)
- Conveyor heat resistant modular belting
- Recirculating water for wash cycle with an efficient filtration system
- Rinsing water to waste ±200l/h
- Set of high-pressure nozzles with adjustable angle of spay
- Easy manual dosing system (automatic dosing optional)
- Adjustable automatic temperature control

APPLICATION:

- For washing plastic containers in the food industry that are no larger than: 600 x 420x 420 (length width x height).
- For use in Butcheries and & meat processing plants
- Up to 150 crates/hour





CRATE WASHER

MODEL CW/150



■ Dimensions: H(1200) X L(1160) X W(1000)

■ Voltage: 380v

■ Power- Worm: 5.5kw

■ Power- Paddle: 2.2kw

■ Weight: 330kg

 Automatic forward & reverse function with timer

- Heavy-duty stainless steel construction (AISI 304)
- Stainless steel barrel, worm & lock ring
- Rotational power delivered via direct drive from a 5.5 kW motor with gearbox, equipped with a thrust bearing for protection
- Supplied with: I x 52 Mincer Knife, I x 4.5mm
 Plate

APPLICATION:

- For Mixing & grinding of meat, vegetable, fish etc.
- For use in butcheries, supermarkets etc.

Pre-cutter version available:

MODEL PM/M150



MODEL M/M150



■ Dimensions: H(1350) X L(1320) X W(970)

■ Voltage: 380v

■ Power-Worm: 5.5kw

Heavy-duty stainless steel construction (AISI 304)

- Stainless steel barrel, worm & lock ring
- Rotational power delivered via direct drive from a 5.5 kW motor with gearbox, equipped with a thrust bearing for protection
- Supplied with: 1 x 52 Mincer Knife, 1 x 4.5mm
 Plate

APPLICATION:

- For Mixing & grinding of meat, vegetable, fish etc.
- For use in butcheries, supermarkets



MODEL MIN/52-SS



Industrial built

■ Dimensions : W(1060) X H(720) X D(680)

■ Voltage: 220/380v

■ Power : 2,2kw

■ Weight: I40kg

Heavy-duty stainless steel construction (AISI 304)

Lever operated tension system

Inverter control for emergency braking and motor protection

- Strong magnetic door latches
- Easy assembly and cleaning
- Available in sliding table or fixed @ same pricing, please specify

APPLICATION:

- For cutting of meat, fish etc.
- For use in butcheries, supermarkets etc.



BANDSAW 112

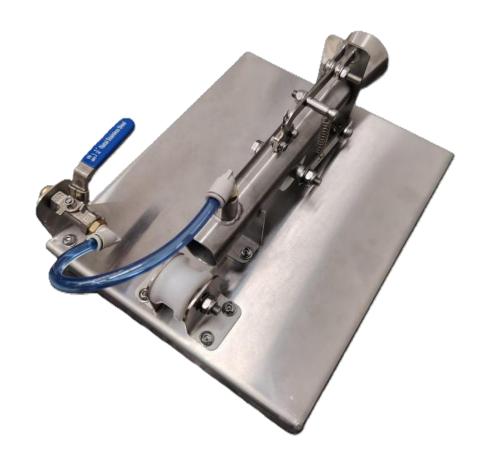
MODEL B/112



The Vienna Peeler, supplied by T-Rex Meat Machinery, is a purpose-built food-processing machine designed for high-volume sausage production.

Its primary function is to remove casings from products such as hotdogs, frankfurters, Vienna sausages, and similar items.

Available in both fully automatic and semiautomatic models, it delivers fast, efficient operation while ensuring easy cleaning and lowmaintenance performance - essential for demanding commercial processing environments.



VIENNA PEELER

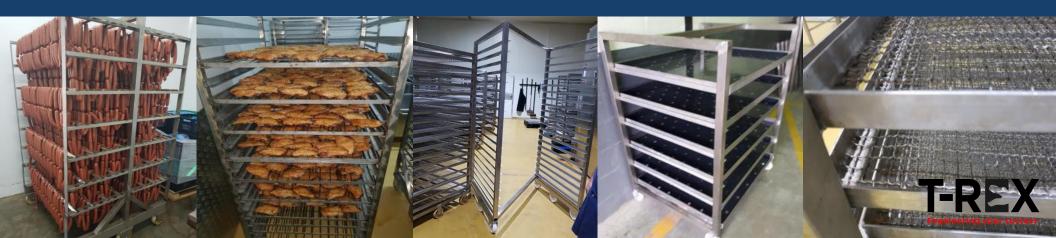




TROLLEYS VARIOUS (POR)

WE DESIGN AND MANUFACTURE CUSTOM-BUILT TROLLEYS FOR COOKERS, TAILORED TO YOUR SPECIFIC PRODUCTION NEEDS.

FLAT-PACK TROLLEY OPTIONS ARE ALSO AVAILABLE ON REQUEST.



We also design and manufacture custom-built cookers,

with sizing tailored to match each customer's production requirements.

Compliance & Quality

Every T-Rex machine undergoes rigorous testing.

We provide full documentation, risk assessments, and user manuals to ensure compliance and safety.



Our vision

T-Rex Meat Machinery aspires to be recognized as a world-class manufacturer of advanced meat processing equipment, committed to delivering innovative, high-quality, and compliant solutions that support the growth and sustainability of our clients' businesses. We strive to set industry benchmarks in reliability, efficiency, and safety, while fostering long-term partnerships built on trust, integrity, and excellence.



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