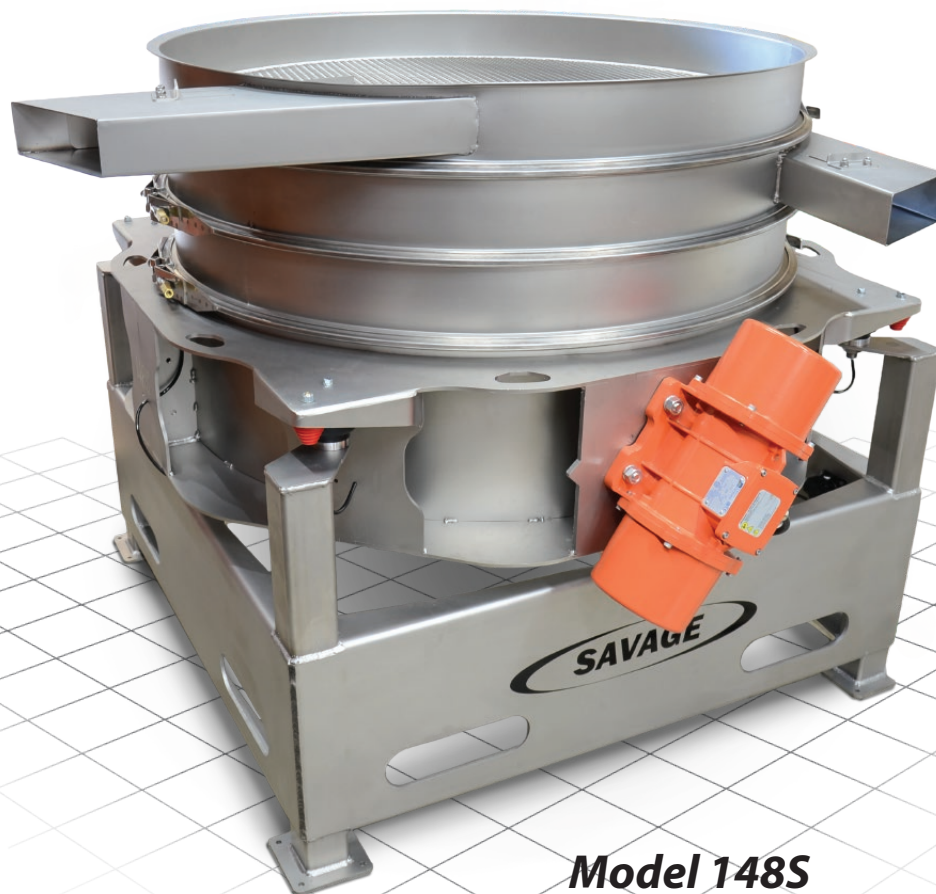


High volume nut-meat sizing

Savage Meat Sizer



Model 148S

Savage Silverline nut processing equipment has become the industry standard for pecans over the last couple of decades. Savage is proud to introduce the Model 148S Meat Sizer as the latest addition to our popular Silverline series. Speed and flexibility are the hallmarks of this machine. The large 48-inch diameter

screens will size nuts faster than you could ever do before and allow you to sort two, three, four or more sizes. The stacked sizing screens can be swapped out for other sizes. The discharge chutes can be oriented in almost any direction. To find out more, contact us at any of our three locations.



Efficient nut processing



Above, you see the Savage 148S Meat Sizer with leg extensions. You can order your machine to work at almost any height to suit your processing plant configuration. The elevator and feed chute shown are useful additions that might be appropriate for your facility.



Scan this QR code to visit the Savage website.

Savage 148S Meat Sizer speeds up nut processing.

Meat Sizer Features:

- Heavy-duty stainless steel throughout to ensure food-grade surfaces.
- Flexible screen sizes and number of screens
- Powerful but quiet vibrators and state-of-the-art vibration isolation mean high-volume sizing and a quieter facility.
- Adjustable discharge directions
- Easy to clean and maintain



Savage Equipment; 1020 North Industrial Rd, Madill, OK 73446

Savage of Georgia; 315 Lester Rd, Baconton, GA 31716 Savage Southwest; 9490 Hwy 478, Mesquite, NM 88048