



Multifunctional universal smoke house NOVOTHERM

Designed for thermal treatment of meat products. Thanks to its advanced construction it enables: shortening of technological process, energy saving, minimal weight losses, high and repeatable quality of products.

Angle grinders

Angle grinders - designed for grinding fresh meat and frozen meat blocks up to -20°C.



The Metalbud NOWICKI company is a modern enterprise, one of better recognized European manufacturer of high quality machines and equipment for meat and fish processing and other branches of the food industry. The company's tradition of reliable production and professional service reaches the year 1974.

Our trading network (direct and distributors') reaches over 45 countries on all continents. From the very beginning of its activity, Metalbud-Nowicki puts a particular emphasis on a constant quality improvement as well as best customizing of products to customer needs.

A dynamic development of the Metalbud-Nowicki company has stabilized and strengthened its position on both domestic and international markets. Metalbud NOWICKI is a manufacturer of approximately 20 series of types comprising almost 150 models of machines for fish and food processing as well as complete, technological lines for individual applications.

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the Power of New technology

*Machinery & equipment solutions
for meat, seafood, food processing
and production hygiene.*



Technologically advanced injectors and injection lines



- greater opportunities for control of injection process. SAS SYSTEM Injectors are intended to implement the most complex processes of injection covering a broad spectrum of raw materials: poultry, red meat, fish and fish fillets.



A family of injectors with SAS SYSTEM



High-speed rotation vacuum cutter

Make it possible to produce homogenized products. Designed to produce all kinds of meat stuffing with different degrees of crumbling and fat emulsions also from raw skins. Used also for salad cutting with fish input.



Vacuum tumblers and complete lines for massaging and marination

Are designed to improve vividness of the muscles, meat elements, small meat pieces, chicken bodily sizes and elements in the vacuum environment, assuring achievement of high quality of meat products. Option for vacuum tumblers is function of defrosting of frozen blocks inside tumbler.

Universal Washers

Designed to wash and perform disinfection of all kinds of: plastic boxes and lids, buggies, pallets, boxes, trolleys, giving optimal washing effects. The MP series Container Washers are available in a modular version (with possibility of extension of the pre-washing module and/or the air-dry module).



Ice generators

Designed to produce frozen „dry“ ice flakes used in food processing. Each type of the ice generators can be equipped with an insulated ice container, which considerably extends storage time of ice. Ice containers are applicable either for compact or separated version of ice machines.

