

RIBON
S I N C E 2 0 0 3

RIBON INTELLIGENT

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**SMOKING SOLUTIONS
VACUUM TUMBLERS
CUTTING AND DEBONING SOLUTIONS**

Founded in **2003** Customers **4000+** Factory area **60000** m² Staff **350+**



Intelligent and automatic manufacturing capability.
Global timely service.
Customer satisfaction oriented.

Website: www.ribonintelligent.com

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website



RIBON

Deeply devoted in the
meat processing industry



R I B O N



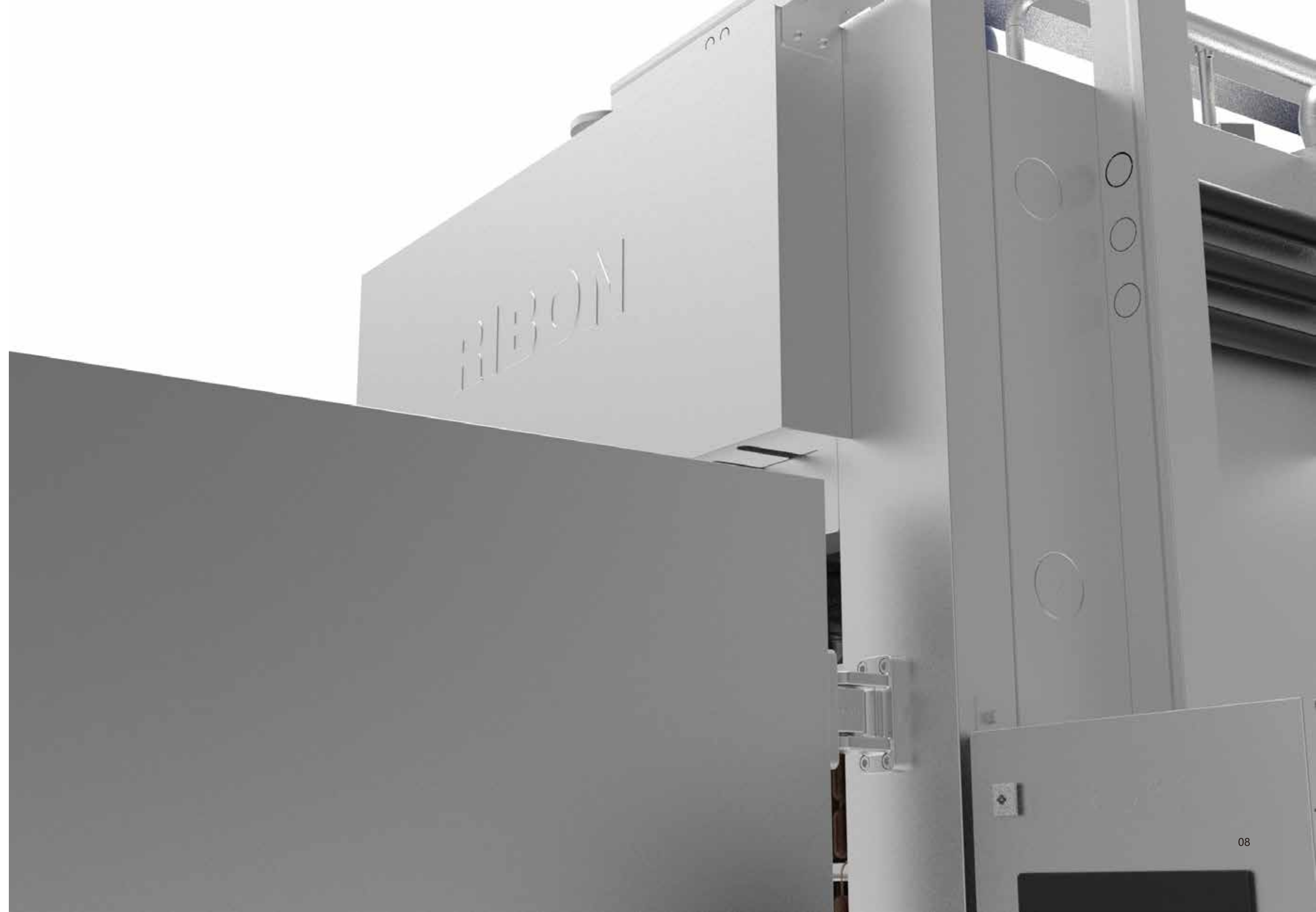


**Leading in
smoking solutions**



Highly efficient exhaust system

Allows flexible settings to adjust the air circulation times per minute
Minimal processing time and weight loss
Uniform product color





Various solutions

Smoking options

Heating methods

Different airflow



Woodchips smoke generator

- Clean smoke will come out by smoldering the wood chip inside the smoldering tank.
- Auto ignition of the electric heater.
- Strong or light smoke density optional, and adjustable smoke amount.
- Automatic sensor to check the insufficiency of woodchips inside the hopper and automatic wood chip feeding.
- Can be controlled by smokehouse controlling system, or controlled independently.



For 1-2 trolley



For 3-8 trolley

Liquid smoke atomizing system



- The Benzopyrene and other carcinogens are removed from the liquid smoke, making it healthier.
- The smoking time can usually be shortened by 20-30% (with corresponding increase in production capacity), and the cooking loss of the product can be reduced by 1-3%.
- No smoke emission, no need for purification of smoke.
- No smoke tar, easy to clean the smokehouse, greatly reducing cleaning frequency and cost.

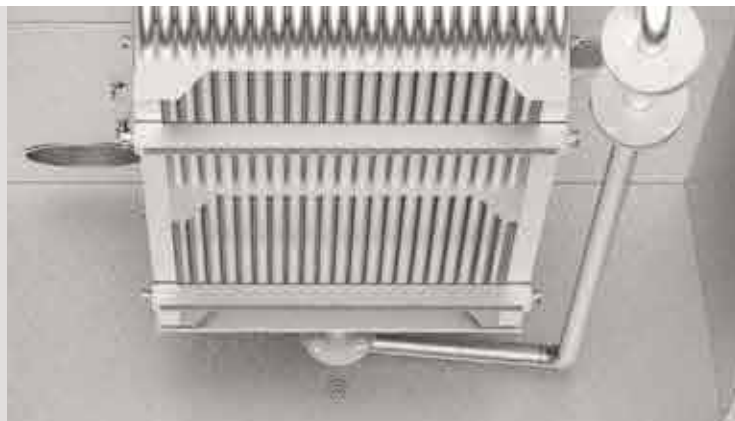


THERMO TREATMENT

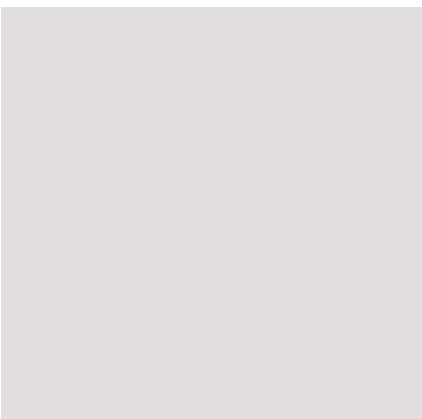
Multiple optional heating methods to meet the various working conditions of global customers.



STEAM



STEAM



ELECTRIC



GAS

COLD TREATMENT

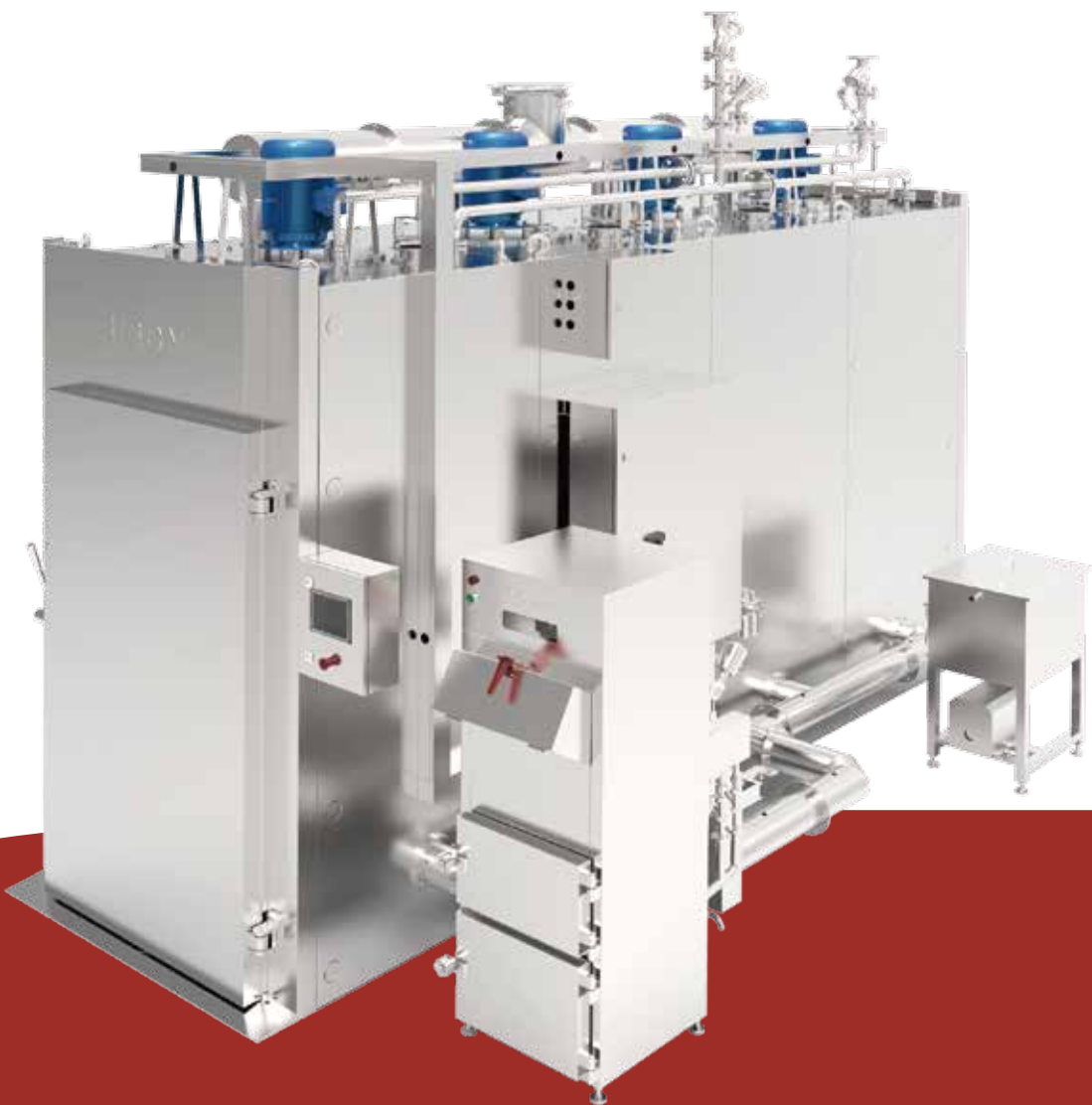
The RIBON smokehouse can be equipped with cold smoking or cold drying function.

- Extend shelf life
- Develop unique flavors
- Promote color development
- Inhibit fat oxidation
- Facilitate texture formation



VERTICAL AIRFLOW SMOKEHOUSE

RYX series



Function: drying, reddening, smoking, cooking, showering
Optional: baking, cold smoking

RYX series smokehouse is suitable for sausage, poultry and other products hung on the trolley.

- **PLC with Touch Screen & Full Automation**
Integrated PLC and touch screen system enables fully automatic operation, real-time monitoring of process parameters, data retention, and automatic restart after power or fault interruptions.
- **PID Temperature Control**
Precise temperature regulation reduces moisture loss during smoking and cooking, improving product yield and texture.
- **Fault Self-Diagnosis System**
Built-in self-diagnosis simplifies daily maintenance and rapid troubleshooting.
- **High-Reliability Components**
Adopts world-renowned electrical and pneumatic components for stable and reliable performance.
- **Automated CIP Cleaning**
CIP cleaning program can be set via the touch screen to ensure the cleaning performance for different positions.
- **Humidity Control Valve**
Efficiently regulates humidity during reddening and smoking, reducing surface drying and weight loss.
- **Uniform Air Circulation**
Specially designed air circulation system ensures uniform product drying performance.
- **High-Efficiency Fan**
Low air speed, high air pressure fan with low energy consumption and low noise.
- **Flexible Heating Options**
Supports steam (with round coil pipes for high utilization), electric, gas, or steam-electric combination.
- **Modular Chamber Construction**
Enables easy installation and saves container space.

Main Technical data

Trolley	Capacity(kg)	Power(kW)	Electric heating Power(kW)	Steam consumption(kg/h)
1	250	6.1	30	40
2	500	10.1	60	80
3	750	14.1	90	120
4	1000	18.1	120	160
*The above technical data is for reference only, it may change according to different configuration.				



VERTICAL AIRFLOW SMOKEHOUSE

RYXN series

Function: Drying, reddening, smoking, cooking, showering.
Optional: Baking, cold smoking.

The RYXN series integrates all essential functions into a single system. It is suitable for sausage, poultry, and other products hung on trolleys. All functions are same as RYX, but has its characteristics like below.

- **Optimized Heat Exchanger Design**
A specially designed U-shaped coil maximizes heat transfer surface area, significantly improving thermal efficiency.
- **Independent Active Exhaust with Adjustable Airflow**
An independent active exhaust system with adjustable dehumidification air velocity enables precise control of internal air circulation. This allows greater flexibility in process configuration, making it ideal for applications with stringent weight loss control requirements.



Main Technical data

Trolley	Capacity(kg)	Power(kW)	Steam consumption(kg/h)
2	500	9	80
4	1000	17	160
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VARIABLE AIRFLOW SMOKEHOUSE

RYXV series

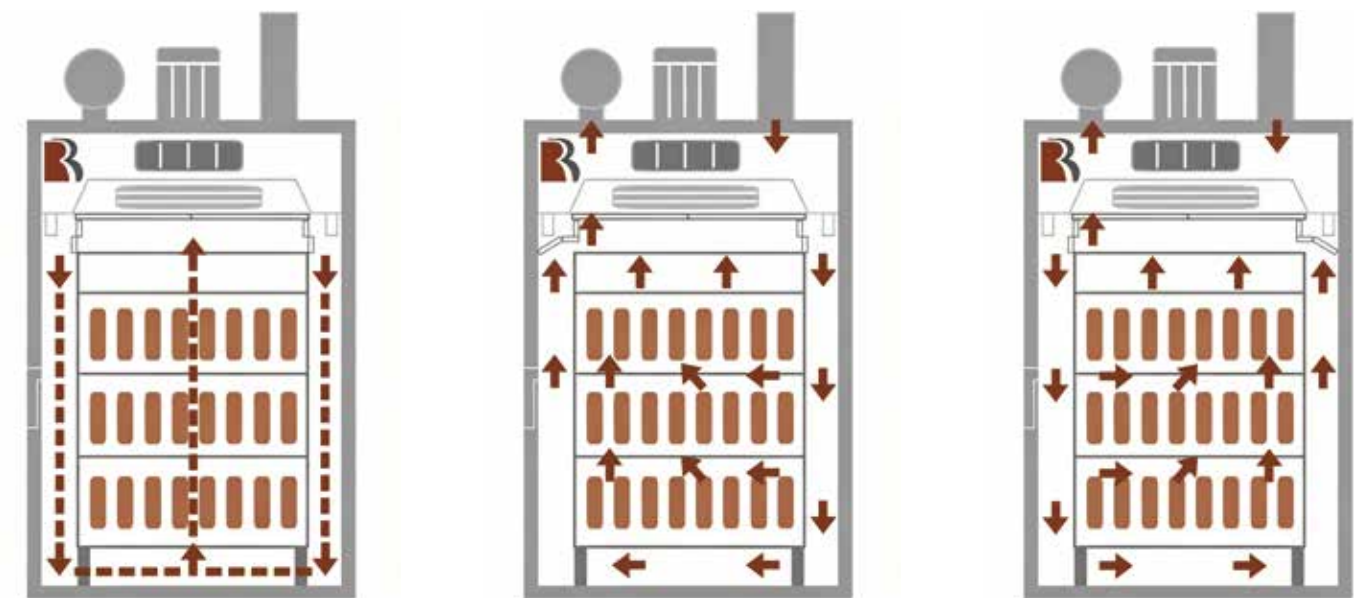
Functions: Drying, reddening, smoking, cooking

Application: Specially designed for both hanging products (on sticks) and products placed on trays.

Equipped with a frequency inverter and unique RUN-FLOW technology, this unit ensures uniform air circulation with variable airflow direction across three distinct modes, effectively maintaining consistent temperature and humidity throughout the process.

- Mode 1: Vertical airflow
- Mode 2 & 3: Alternating horizontal airflow

This design makes the unit suitable for a wide variety of products — whether hung on sticks or placed on mesh plates. The variable airflow system is also applicable for pet food drying.



HORIZONTAL AIRFLOW SMOKEHOUSE

RYXS series



Function: drying, reddening, smoking, cooking, showering

Optional: cold smoking

RYXS series smokehouse is suitable for fishes, seafood, ribs, bacon, chicken legs and breast, and other meat products which are put on the mesh plates/trays.

- **PLC Touch Screen & Fully Automatic Operation**
PLC and touch screen control system enables fully automatic operation. Smokehouse status and process parameters are directly monitored on the screen. Equipped with automatic restart function after sudden power outage or fault shutdown, ensuring continuous operation with original working data.
- **PID Temperature Control**
PID temperature control mode precisely regulates internal temperature, effectively minimizing moisture loss during drying and smoking, significantly improving weight loss rate and final product yield.
- **Fault Self-Diagnosis System**
Fault self-diagnosis function facilitates daily maintenance and quick troubleshooting.
- **High-Reliability Components**
World-famous electrical and pneumatic components ensure stable and reliable performance.
- **Automated CIP Cleaning**
CIP cleaning system is equipped, with cleaning programs settable via the touch screen for different positions.
- **Humidity Control Valve**
Humidity control valve efficiently manages humidity during reddening and smoking processes, reducing surface drying and further reducing weight loss.
- **Built-In Moisture Exhausting System**
Built-in moisture exhausting system allows flexible setting of required air circulation mode during drying and smoking, offering precise process control.
- **Horizontal Airflow Circulation for Uniform Coloring**
Specially designed horizontal airflow circulation system effectively guarantees uniform product coloring.
- **High-Efficiency Special Fan**
Special fan with low air speed and high air pressure delivers high efficiency, low energy consumption, and low noise.
- **Flexible Heating Options**
Heating resources optional: steam or electric.
- **Modular Chamber Construction**
Modular construction of chambers allows easy installation and saves container space.

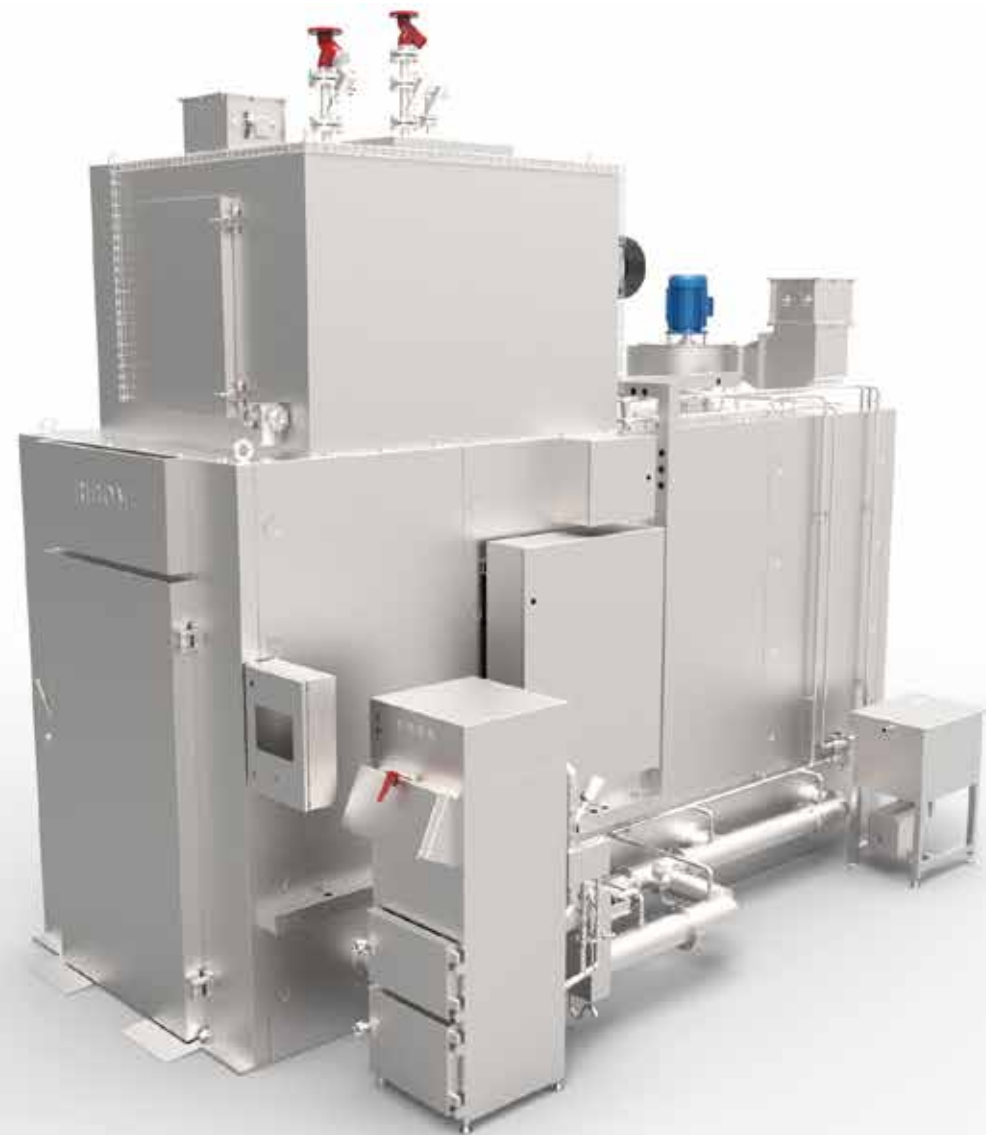
Main Technical data

Trolley	Capacity(kg)	Power(kw)	Electric heating Power(kw)	Steam consumption(kg/h)
2	500	11.5	60	80
4	1000	20.85	120	160

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CERTIAL HEATING SMOKEHOUSE

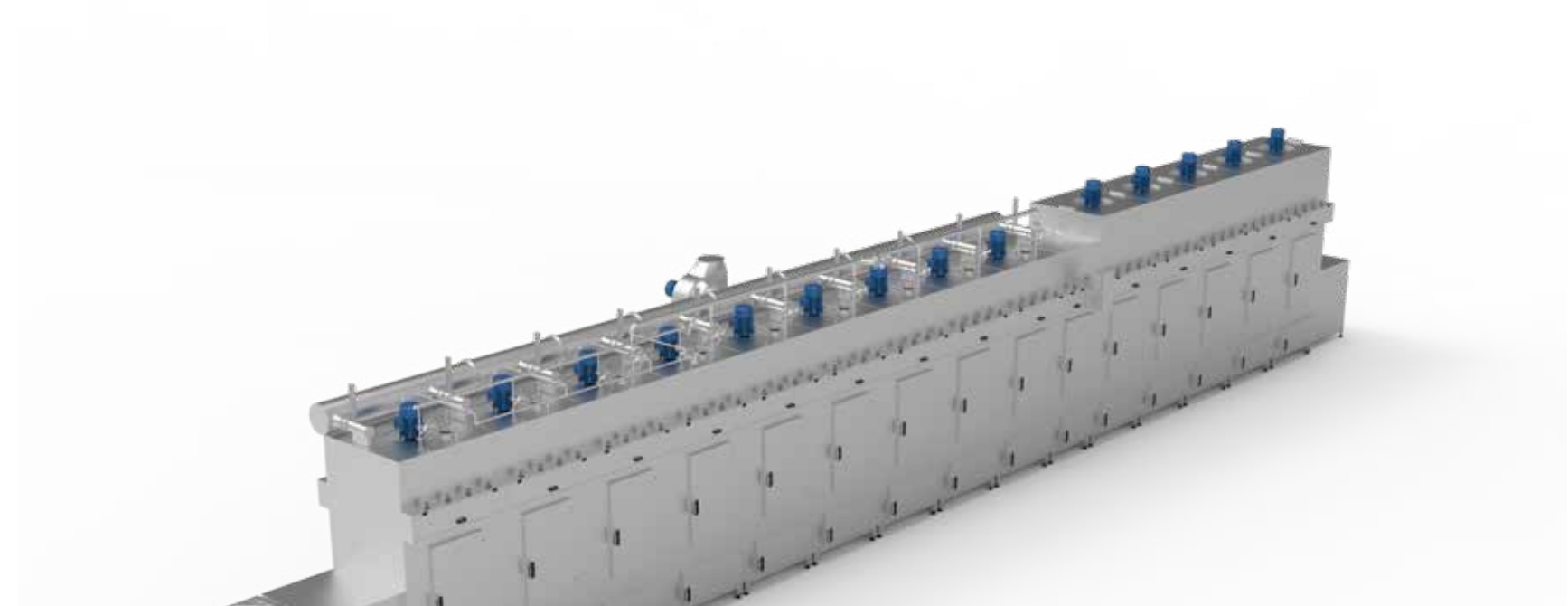


RYXJ series

It is integrated with the functions of reddening, drying, cooking, smoking and showering. It is ideally suited for processing sausage, ham, pork, beef, mutton, poultry, and fishery products.

- **PLC with Touch Screen Control**
A PLC-based control system with a touch screen interface provides real-time display of the smokehouse's operating status. Parameters are easy to set and modify, and operational data is automatically recorded.
- **Fault Diagnosis System**
An integrated fault diagnostics function simplifies daily maintenance and troubleshooting.
- **Advanced Air Circulation System**
Dual independent fan motors drive a two-duct air circulation system. The air velocity at the left and right outlets is precisely controlled via variable frequency drives. A centrally positioned heat exchanger provides a large heat transfer surface area, delivering exceptional thermal efficiency.
- **Optimized Interior Geometry**
Coved corners integrated into the bottom of the smokehouse enhance airflow velocity, eliminate airflow degradation, and facilitate easy cleaning.
- **Aerodynamic Duct Design**
Specially engineered air ducts on both sides ensure uniform air distribution throughout the chamber while enabling straightforward sanitation access.
- **Active Exhaust System**
A powered exhaust system ensures timely evacuation of hot air and humidity, resulting in high drying efficiency.
- **High-Performance CIP Cleaning System**
The clean-in-place (CIP) system allows independent cleaning of the main chamber, air chamber and smoke pipe, ensuring thorough sanitation.

FULLY AUTOMATIC SMOKEHOUSE



It integrates drying, cooking, smoking, showering, and fast chilling into one continuous production system. Products are processed in a reciprocating tunnel mode, moving through the chamber without any manual contact, ensuring a high standard of hygiene.

This equipment is customized according to the customer's process, product type, and capacity requirements. It is suitable for batch production of meat products in large and medium-sized meat processing enterprises.

Performance Features

Fully isolated processing zones – Each zone (drying, cooking, smoking, cooling, etc.) operates independently, allowing separate setting and control of temperature and humidity. Products travel through the chamber in an up-and-down reciprocating tunnel mode without human contact, guaranteeing strict hygiene standards.

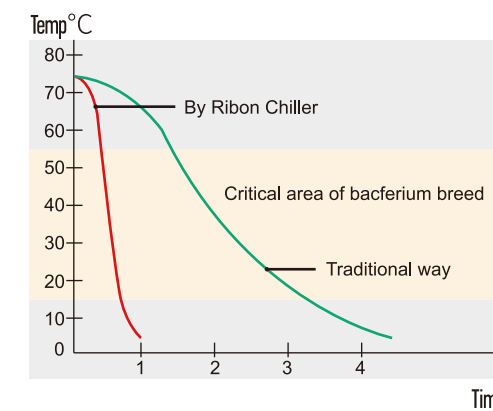


CHILLER

The products which have been thermo-treated will be carried into the chiller and will go through water showering and cold air cooling. When the products reach the required value of the core temperature, they will be transported to the packing area directly. Usually, the core temperature is between 6~8°C after chilling.

The sausages with natural casing or fibrous casing, and ham or other similar products can be used in this chiller.

- Optional refrigerant: liquid ammonia, Freon or ethylene glycol.
- Showering time, cold air temperature, time and final core temperature are adjustable.
- Modularized chamber construction makes the easy installation and transportation.
- The advantage of chiller: Save more than 65% cooling time, and speed up products turnover. Reduce energy consumption, less space needed, less weight loss. Rapidly pass the sensitive temperature range (15-55°C) of bacteria reproducing.



LIQUID SMOKE DRENCH

It is specially designed for showering the smoke liquid onto the products which are hung on the smoke stick like sausage, bacon, poultry, fish and others. After the liquid smoke showering, these products can be dried and cooked without smoking again.

It saves smoking time, improves the efficiency and increases the equipment utilization.

Main Technical Data:

- Power: 380V/50Hz 1.3kW
- Dimension: 2145*1600*2100(mm)
- Stick length: 990mm
- Capacity: 600kg/h
- Weight: 800kg



LAB SMOKEHOUSE

To meet the diverse needs of laboratory and R&D, we offer two models of lab smokehouses with batch capacities of 80kg and 25kg. The units integrate functions such as drying, smoking, cooking, and baking(optional), making them suitable for ham, sausage, poultry, fish, and other products. With compact design, precise temperature and humidity control, they are especially ideal for recipe development in labs and test runs, enabling efficient flavor transformation from pilot scale to final application.

Heating method	Electric
Max. loading per batch	80kg
Power	26.38kW
Electric heating power	22.5kW
Function	Drying hot smoking cooking

*The above technical data is for reference only, it may change according to different configuration.



	RYXY1-M-D	RYXY1-M-DL
Function	Drying, hot smoking cooking and baking	Drying, cooking, baking hot smoking, cold smoking
Smoke	Internal woodchip smoke	Internal woodchip smoke
Control	PLC and touch screen, automatic	PLC and touch screen, automatic
Heating method	Electric heating	Electric heating
Voltage	380V/50Hz/3ph	380V/50Hz/3ph
Power	12kW	15kW
Temperature	45-180 °C	15-180 °C
Capacity	25kg	25kg
*The above technical data is for reference only, it may change according to different configuration.		



**Increase throughput
and maximize yield**

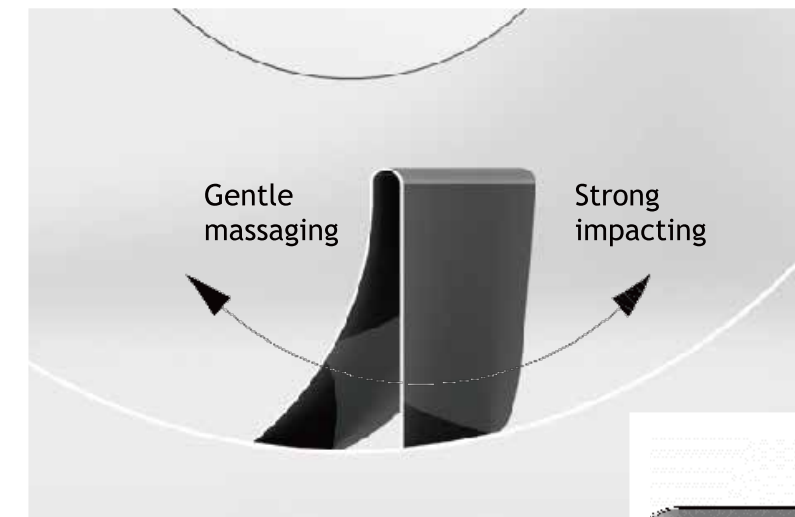


CRAFTMANSHIP

Fully automatic welding drum



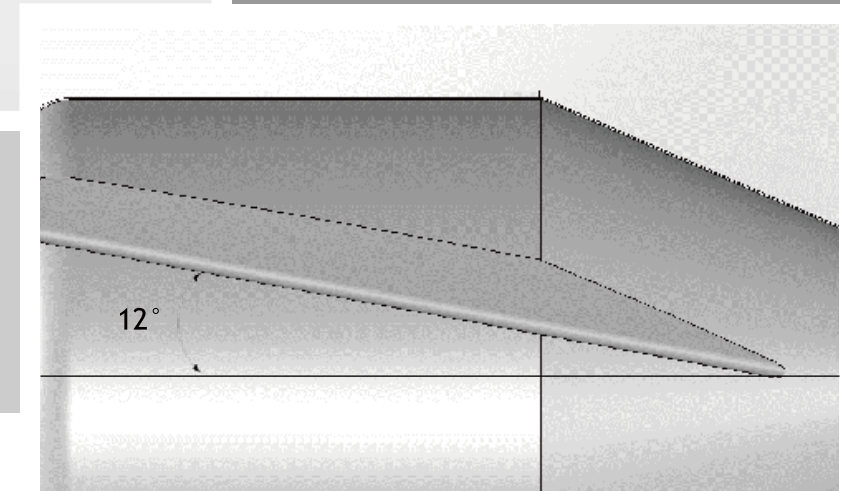
HYDRAULIC VACUUM TUMBLER



Arc-shape paddle

Up and down movement

Forward and back movement



- Special patented paddle design for optimized tumbling performance
- Dual-intensity tumbling (forward/reverse) for versatile product processing
- Gentle massage protects meat integrity
- Uniform flavor penetration, no missed zones
- Maximum tumbling action for superior absorption

HYDRAULIC VACUUM TUMBLER

RGR-HY series

It is designed for marinating and rotating the meat, ham, bacon, jerky, poultry etc.



- Continuous vacuum or breathing rotation.
- Speed can be adjusted from 2 to 12 rpm by the frequency inverter.
- Different loading options for different products.
- PLC and touch screen controlled, the rotation setting can be set through the touch screen.
- Adopt water-sealed vacuum pump, it is with the vacuum filter, and high quality vacuum detector is adopted to ensure the vacuum reliability.
- The gear motor is directly connected to reduce the noise and improve the driving efficiency.
- Optional cooling function

Optional Parts



Movable hydraulic loading device

It can be used to load the big pieces of meat, poultry and fishery products.



Rail-type loading device

It is suitable for feeding several vacuum tumblers installed in the same workshop.

Main Technical data

Model	RGR-800HY	RGR-1700HY	RGR-2500HY	RGR-3500HY
Driving power(kW)	2.2	2.2	3	4
Vacuum pump power(kW)	2.2	3	4	5.5
Hydraulic power(kW)	1.5	2.2	2.2	2.2
Drum capacity(L)	800	1700	2500	3500
Max loading(kg)	480	1000	1500	2100
Drum speed(rpm)	2-12	2-12	2-12	2-12
Vacuum(Mpa)	-0.085	-0.085	-0.085	-0.085
*The above technical data is for reference only, it may change according to different configuration.				



REFRIGERATE VACUUM TUBLER

Characteristics:

The RIBON refrigerated tumbler/cooling tumbler operates through an integrated independent refrigeration system working in conjunction with a jacket surrounding the outer wall of the drum. Its core purpose is to precisely control the temperature during prolonged marinating and tumbling of meat products, thereby addressing two critical pain points: ensuring food safety and enhancing final product quality.

Core advantages of refrigeration:

Inhibits bacterial growth, ensuring food safety and extending product shelf life.

Enhances product quality and texture by ensuring effective protein extraction, improving water retention and yield.

Addresses production challenges by reducing environmental requirements, ensuring a consistently stable meat temperature throughout the process, unaffected by external ambient conditions.

HORIZONTAL VACUUM TUMBLER

RGR-HW series



- Continuous vacuum rotation, breathing rotation.
- Speed can be adjusted from 2 to 12 rpm by the frequency inverter.
- Various loading and unloading device optional.
- Adopt OMRON PLC and Proface touch screen.
- High sanitation design.
- Adopt water-sealing vacuum pump, the vacuum filter is equipped on the vacuum tubes and high-quality vacuum meter is adopted to ensure the vacuum reliability.
- Optional V-shaped and blade -shaped paddles inside the drum for different products.
- Optional cooling function.



Optional Parts

Pneumatic loading device

It is specially designed for the meat products that can't be sucked by suction cart such as big meat block, poultry, fishery and so on. It fits for the standard 200L meat cart.

Main Technical data

Specification	Unit	500HW	750HW	1000HW	1500HW	2000HW	2500HW	3000HW	3500HW
Driving power	kW	1.1	1.5	1.5	2.2	2.2	3	3	4
Vacuum pump power	kW	2.2	2.2	2.2	3	3	4	4	5.5
Drum capacity	L	500	750	1000	1500	2000	2500	3000	3500
Max. Loading	kg	300	450	600	900	1200	1500	1800	2000
Drum speed	rpm	2-12	2-12	2-12	2-12	2-12	2-12	2-12	2-12

*The above technical data is for reference only, it may change according to different configuration.

VACUUM TUMBLER



RGR-150VF

- The drum volume of this vacuum tumbler is 150L.
- Continuous vacuum function.
- Rotation speed can be adjusted from 3-17rpm, rotation direction and time can be set.
- Oil - sealing vacuum pump is equipped.
- Optional V-shape or blade-shape paddle for different products.



RGRTXB-20VT

- Drum speed can be adjustable from 4 to 18 rpm, allowing users to select the optimal processing parameters for different product types.
- The unit is equipped with a refrigeration function, enabling precise temperature control of the cooling chamber within a range of 0°C to +4°C.
- Allows simultaneous testing of multiple tumbling and marinating recipes for various products, facilitating the comparisons to determine which tumbling process yields the best results.



RGR-30VT

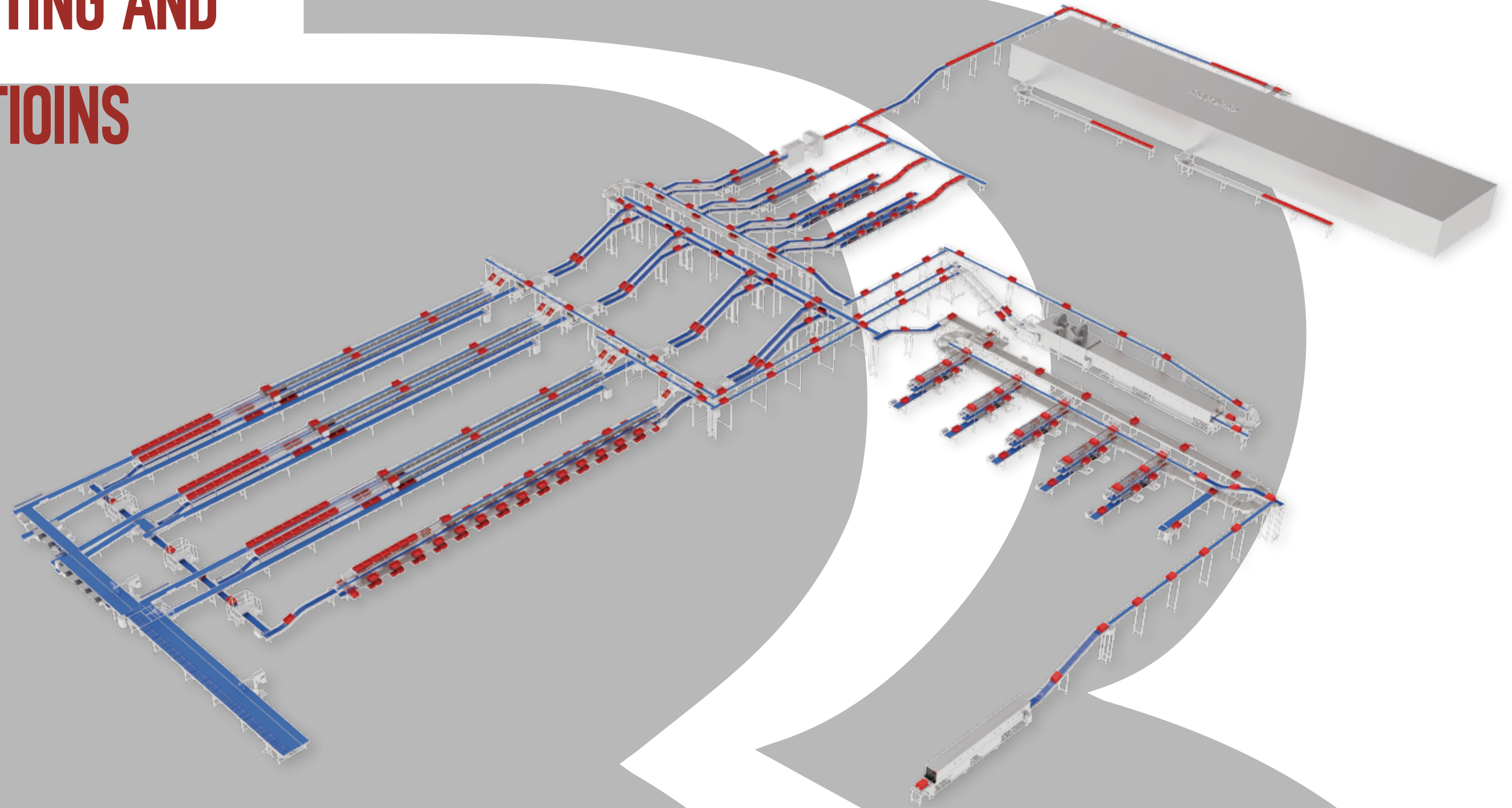
- The drum volume of this vacuum tumbler is 30L.
- Continuous vacuum function.
- Rotation speed can be adjusted from 1-20rpm, rotation direction and time can be set.
- Oil - sealing vacuum pump is equipped.
- Equipped with V-shape and blade-shape paddle for different products.



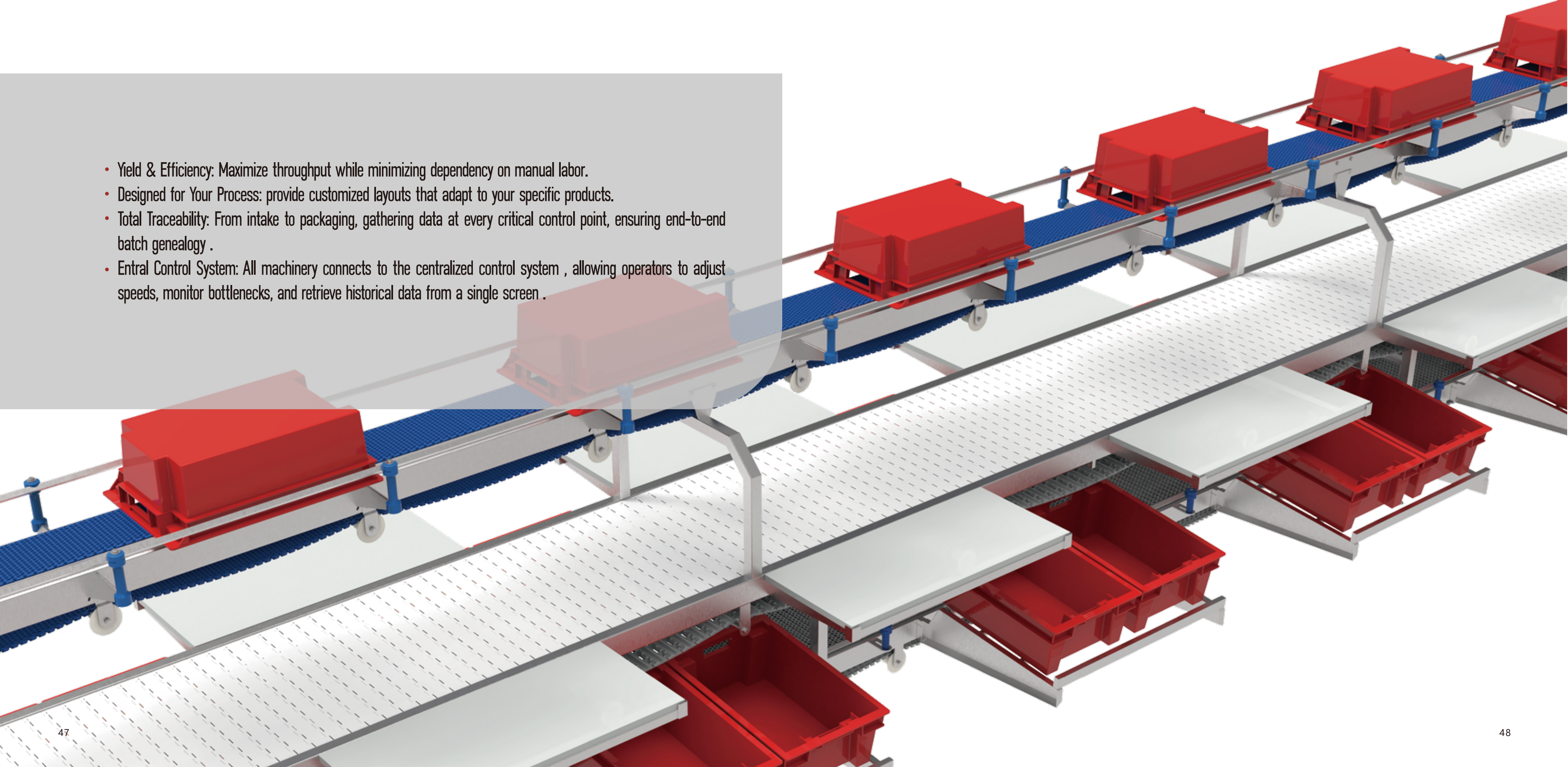
Manual brineinjector RZS-I

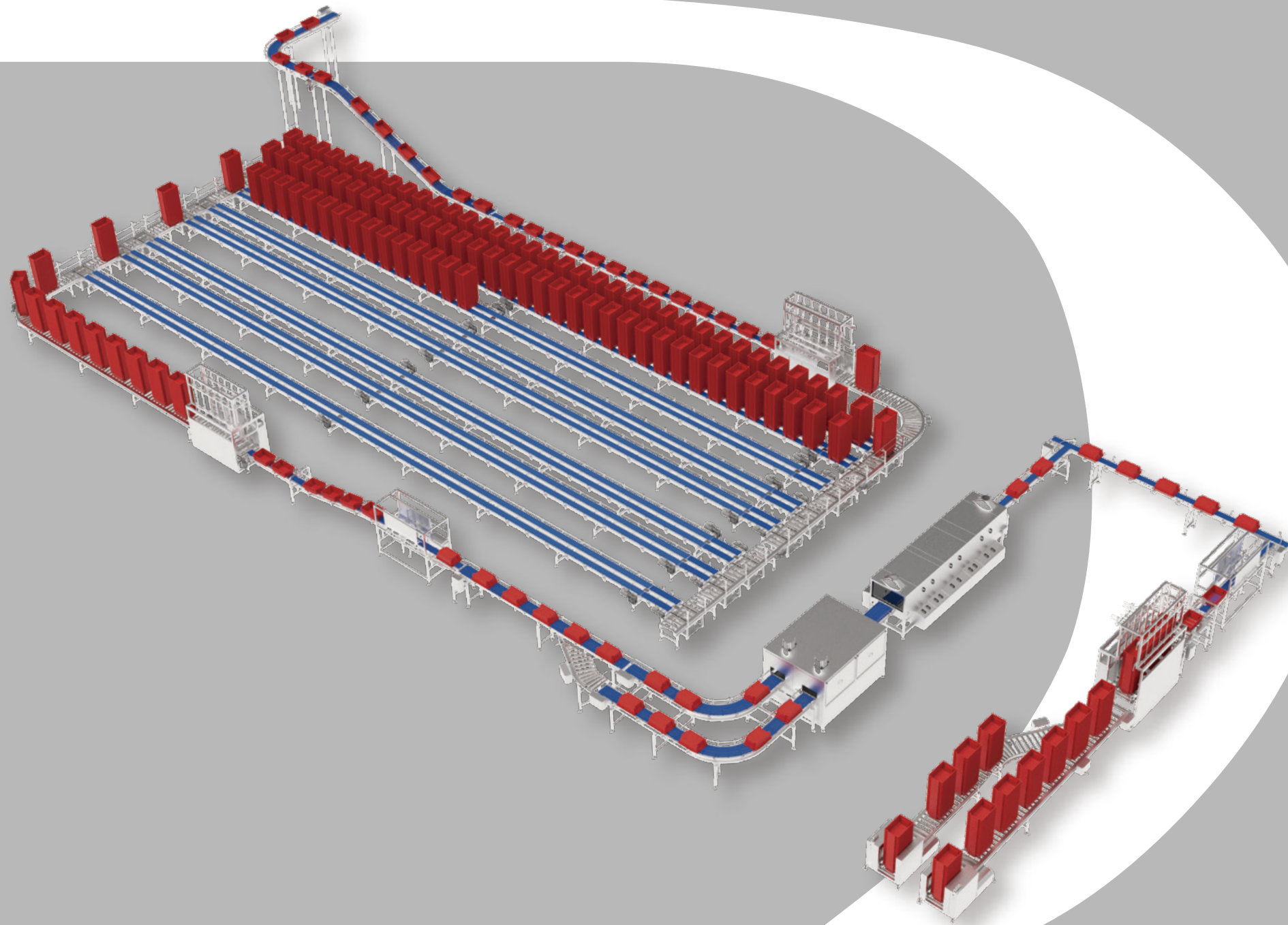
- For injecting the ham, bacon, fillet and poultry before tumbling.
- Small batch, suitable for laboratory, restaurant and small meat processing plants.
- Manual injecting.
- Use high quality pump and brine tank.
- Equipped with the injecting gun with 5 needles

INTEGRATED CUTTING AND DEBONING SOLUTIONS



- Yield & Efficiency: Maximize throughput while minimizing dependency on manual labor.
- Designed for Your Process: provide customized layouts that adapt to your specific products.
- Total Traceability: From intake to packaging, gathering data at every critical control point, ensuring end-to-end batch genealogy .
- Entral Control System: All machinery connects to the centralized control system , allowing operators to adjust speeds, monitor bottlenecks, and retrieve historical data from a single screen .





AUTOMATIC CRATE WASHING & DRYING SOLUTION

Customized cleaning solution

Automatic cleaning and drying
Automatic transportation
Automatic palletizing



CRATE WASHER

- The automatic crate washer consists of three steps of washing. The 1st step is to wash the crates with water of 42°C; the 2nd step is to wash the crates with water of 82°C; and the 3rd step is to rinse the crates with water.
- The water nozzles used in these three steps can all be adjusted and dismantled. Besides, the filtered water can be of cyclic utilization.
- The liquid level valve is only opened when the water tank level is low.
- The crate guiding rail can be flexibly adjusted to adapt the width of crates and various types of crates can be washed.
- Optional crates drying solutions can be chosen according to production requirement.

Model	III	IV	VI	VII
Power(kW)	8.55	11.75	12.3	13.6
Max. washing capacity (pcs/h)	900	1200	1500	1000
Steam pressure (Mpa)	0.4	0.4	0.4	0.4

*The above technical data is for reference only, it may change according to different configuration.



HAND WASH AND KNIFE STERILIZATION



Mechanical accessories

can be customized
and manufactured as requested.

