

# MEAT PROCESSING EQUIPMENT

---

## GUILLOTINE FOR FROZEN MEAT CUTTING

**80.0140.00 и 80.0150.00**

This machine is designated for frozen meat cutting and breaking.

Raw-materials temperature must be from -3° up to -28°C.

It is made entirely of stainless steel, 1.4301 DIN (AISI 304) grade with permission for contact with food - according to the standard.

The machine is our development. All disadvantages of the existing models are escaped and the exploitation performance is optimized.

The machine complies with the Council Directives 2006/42/EC and 2006/95/EC and USDA regulations.

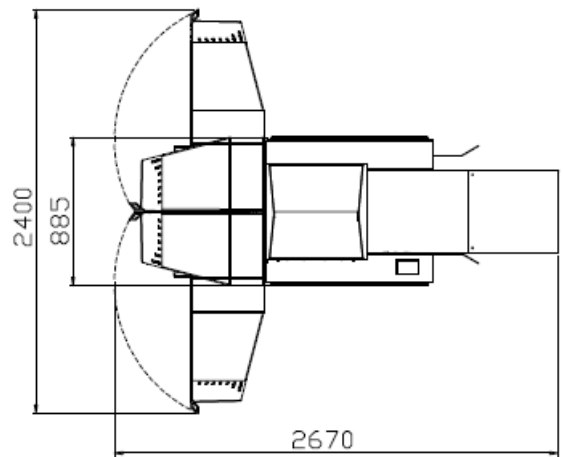
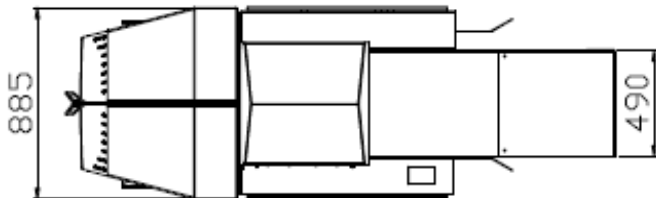
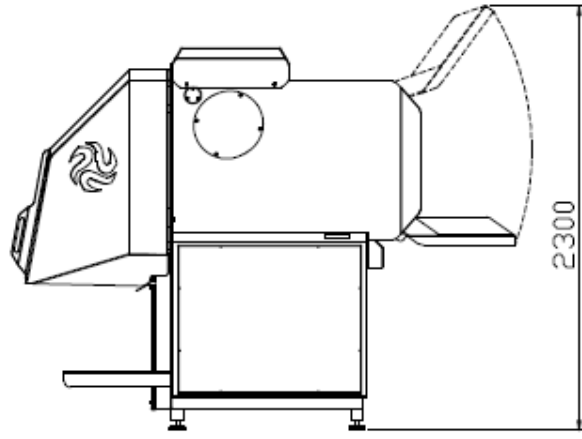
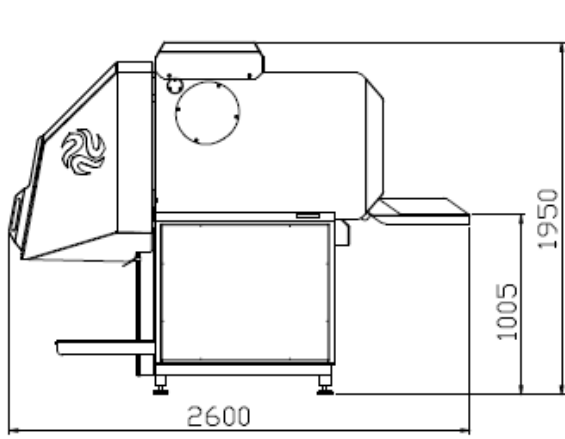
### Construction advantages:

- made entirely of stainless steel
- safety covers protecting the moving parts
- lifting loading chute
- simultaneously cutting and breaking
- adjusting cut pieces thickness (SKE 500)
- electronic knives movement (SKE 500)
- adjustment with speed changing
- front knives for additional breaking
- microprocessor control (SKE 500)
- hydraulic leading



# MEAT PROCESSING EQUIPMENT

---



## MEAT PROCESSING EQUIPMENT

---

### Technical data:

<b>Knives guillotine for frozen meat -SK 400</b>		
Output	kg/h	4000
Power supply	kW	5.5
Block dimensions max	mm	500x340x750
Block temperature max	°C	-3
Cut pieces fixed thickness	mm	35
Installed power	V/Hz	3x400/50
Front knives for additional breaking	pcs	3
Hydraulic pressing pawl		
Hydraulic leading		
<b>Knives guillotine for frozen meat -SKE 500</b>		
Output	kg/h	5000
Power supply	kW	8
Installed power	V/Hz	3x400/50
Block dimensions max	mm	500x340x750
Block temperature max	°C	-3
Cut pieces adjusted thickness	mm	35-85
Front knives for additional breaking	pcs	3
Adjustable maximum knives movement	mm	340
Electronic adjustment of the knives movement with speed changing	mm	120-340
Hydraulic pressing pawl		
Microprocessor control		
Hydraulic leading		