

MEAT PROCESSING EQUIPMENT

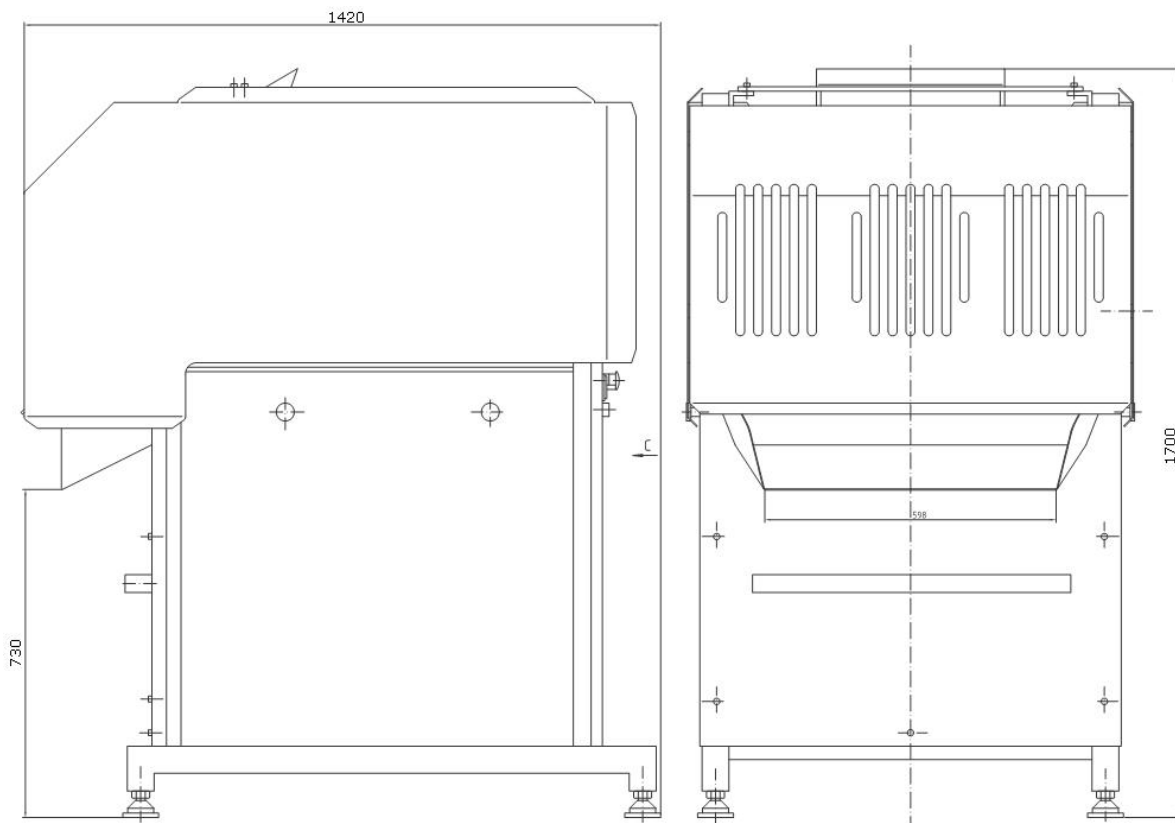
MACHINE FOR CUTTING OF FROZEN MEAT – SK 150 80.0115.00

This machine is designed for longitudinal and transverse cutting of frozen meat. The temperature of the raw-materials must be from -3° up to -28° C.

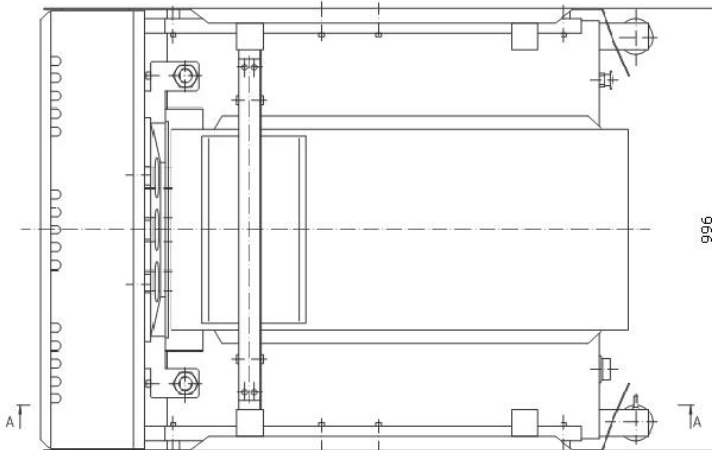
Construction advantages:

- ✓ made entirely of stainless steel
- ✓ safety covers protecting the moving parts
- ✓ lifting loading chute
- ✓ 3 pcs frontal knives

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



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Technical data:

Total installed power	kW	4
Power supply	V - Hz	3x400 - 50;
Rated current	A	9,2
Air pressure	Mpa	0,4 ÷ 0,6
Hydraulic working pressure	bar	80
Hydraulic station capacity	L	80
Cutting knife force	kN	26
Dimensions:		
- length L	mm	1420
- width B	mm	996
- height H	mm	1700
Output	kg/h	up to 1500
Total weight of the machine together with hydraulic oil	kg	640

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GUILLOTINES FOR FROZEN MEAT CUTTING

Art. No.	80.0115.00	80.0140.00	80.0150.00	80.1030.00	80.1060.00
Dimensions (L,W,H mm)	1420/996/1700	2600/885/1950	2600/885/1950	1790/1170/2170	2300/1440/2200
Designation	for cutting /breaking/ of deep-frozen meat products	for cutting /breaking/ of deep-frozen meat products	for cutting /breaking/ of deep-frozen meat products	for chopping /breaking/ of deep-frozen meat products	for chopping /breaking/ of deep-frozen meat products
Capacity - kg/h	1500	4000	5000	3000	6000
Cut pieces thickness - mm	35	35	35-80		
Type	knife	knife	Knife-electronic regulation of the pace of the knife and microprocessor control	rotary	rotary
Installed power - kW	4	5,5	8	18,5	30
Power supply- electricity/water/steam/compressed air/drain	3x400V/compressed air	3x400V	3x400V	3x400V	3x400V