



guillotine for frozen meat 1500

Art.-Nr.: 3.701.66



Guillotine for frozen meat 1500

Those machines are specialized in longitudinal and cross-cutting of frozen meat. The raw material temperature should be in limits from -3° to -28° C.

The machines are entirely made of stainless steel 1.4301 and they are according to EU-guidelines /Council Directives Nr. 2006/42/EC and 2006/95/EC and the USDA-Regulations.

- ✓ Entirely made of stainless steel
- ✓ Protection hoods which secure movable parts
- ✓ Supply channel
- ✓ Cutting and slicing at the same time
- ✓ Adjustable thickness of cut pieces (SKE 500)
- ✓ Electric regulation of knife with speed regulation (SKE 500)
- ✓ Front knives for extra cutting
- ✓ Micro Microprocessor control (SKE 500)
- ✓ Hydraulikantrieb

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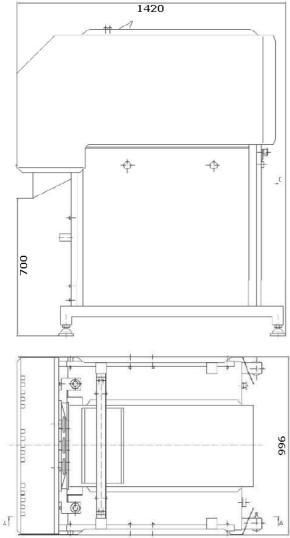


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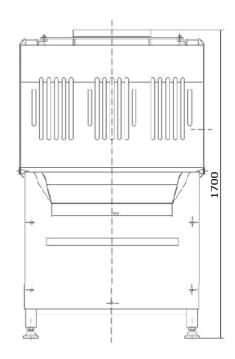
technichal data:

capacity: power supply: Max. dimensions of frozen meat: Max. temperature of frozen meat: Fixed thickness cutted pieces: performance: front knives for additional cutting: Max. knives moves: Electr. Adjustment of knives moves: dimensions: length: 1.420 mm

iengui.	1.420 11111
width:	996 mm
heigth:	1.700 mm



1.500 Kg / h 400V, 50Hz 500x340x750 mm -3 C 35 mm 4 kW 3 pcs. 340 mm 120 -340 mm



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