



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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technical data:

capacity:	1.500 Kg / h
power supply:	400V , 50Hz
Max. dimensions of frozen meat:	500x340x750 mm
Max. temperature of frozen meat:	-3 C
Fixed thickness cutted pieces:	35 mm
performance:	4 kW
front knives for additional cutting:	3 pcs.
Max. knives moves:	340 mm
Electr. Adjustment of knives moves:	120 -340 mm
dimensions:	
length:	1.420 mm
width:	996 mm
height:	1.700 mm

