

> DE-SKINNING MACHINE



Chiacchiera



› DE-SKINNING MACHINE

Solid machine suitable for the requirements of the food industry, it is designed to physically separate the fat or meat with an excellent performance.


 ENTIRELY BUILT IN
AISI 304 STAINLESS STEEL

› CARACTERÍSTICAS

To achieve this, the piece is passed with the skin placed towards the lower part of it and by a roller movement it is slid over a cutter that separates it. It obtains different cutting widths for products processed by small and industrial users.

Cutting width: 480 mm

Its construction, working and cleaning characteristics are under the public health regulations.

› OPERATION

Through an electric motor of 2 hp operated by a reducer with chain transmission. Regulation lever for the opening of the cutter. The operation is made through a solid pedal.

› MAINTENANCE AND CLEANING

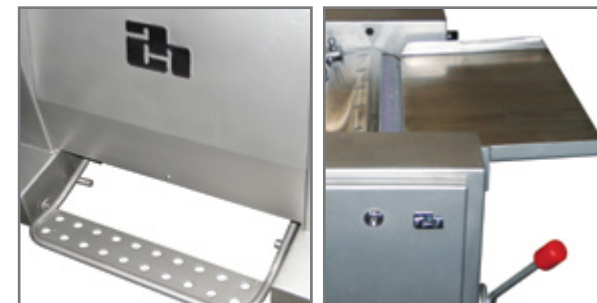
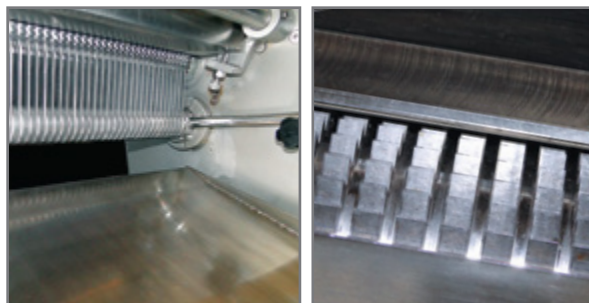
Only with a periodic control the greater repairs can be removed, besides, its simple design will facilitate all the maintenance operations allowing carrying out them in a very short time. For a faster and simpler cleaning, the trays and scraper combs are completely removable and easy to assemble.

› DIMENSIONS

120
WIDTH
(mm)

950
HEIGHT
(mm)

550
LENGTH
(mm)



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CERTIFIED COMPANY
ISO 9001:2015

Dimensions and design are illustrative.
Customizable machines according to customer specifications.

Contact us for quotation or advice.