

> **CHOPPER**  
FROZEN MEAT

---



*Chiacchiera*



## › CHOPPER

### FROZEN MEAT

Solid machine with a simple development designed to chop blocks of frozen meat.


 ENTIRELY BUILT IN  
**AISI 304 STAINLESS STEEL**

As it is in our production line, it will facilitate the previous process of the mincer, simplifying procedures and reducing costs.

#### › CHARACTERISTICS

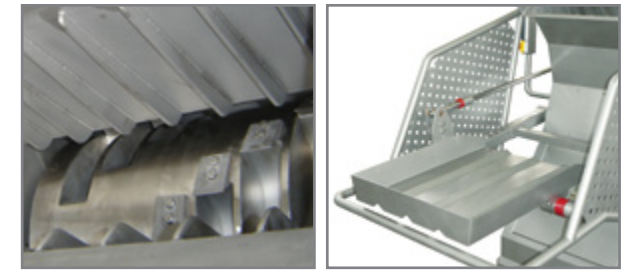
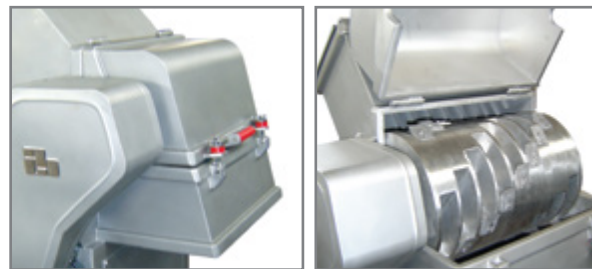
The construction, working and cleaning characteristics are under the public health regulations. The different options of 12, 24, or 36 cutters allow adjusting the size of scale by choosing the quantity and section of them.

#### › DRIVE

Through an electric motor of 10 hp combined with a transmission with straps to a gear reducer which is assembled on the motor.

#### › MAINTENANCE

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.



#### › CHARACTERISTICS OF CONSTRUCTION

It is built in AISI 304 stainless steel with electro polishing except the cutters that are built in treated steel.

#### › DIMENSIONS

**900**  
WIDTH  
(mm)

**1,620**  
HEIGHT  
(mm)

**1,115**  
LENGTH  
(mm)

MODEL	O2A	O2B	O2C
quantity of cutters	12	24	36
cutter section width (mm)	50	50	30
motor power (cv)	10	10	10
electric current type (hz)	50/60	50/60	50/60



# Chiacchiera



CERTIFIED COMPANY  
ISO 9001:2015

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

Contact us for quotation or advice.