GUILLOTINE

FROZEN MEAT CUTTING

Chiacchiera

MACHINERY FOR THE FOOD INDUSTRY

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› GUILLOTINE

FROZEN MEAT CUTTING

Equipment designed for the continuous cutting of frozen blocks in every standard size. Ideal as a previous step before using a cutter, angular mincer or mixer.

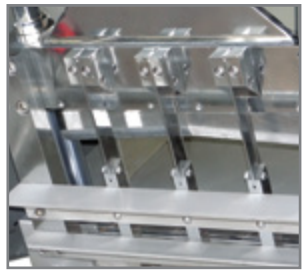
ENTIRELY BUILT IN
AISI 304 STAINLESS STEEL

› BENEFITS

High output. Oleodynamic operation. Simple manual load, with the possibility of using a conveyor belt or a block elevator. Able to produce rounded block cuts. Compliant with every current safety regulation.

› ACTIVATION

An electrical motor for the hydraulic system and the cylinder command, which is carried out through pressure regulators, directional check valves and flow control valves.



› ADJUSTABLE CUTTING SIZE

Thanks to the regulating mechanism, the thickness of the cut can be adjusted according to the requirements of the subsequent process.

With its versatility, the equipment allows for the adaptation of the vertical cutting device, which can produce small cuts, simplifying the subsequent mincing or emulsion process while extending the life cycle of the cutter or mincing blades.

If smaller cuts are needed, it is possible to increase the number of vertical blades in the device.

› BUILD FEATURES

The equipment's build, operation and cleaning features comply with the existing sanitary regulations.

› MAINTENANCE

A periodical service will eliminate the need for expensive repairs. The equipment's design reduces the time needed for maintenance.

› BUILD

The general structure is robust, entirely made of stainless steel, while the vertical cut blades are made of treated steel.

› DIMENSIONS

1.000	1.550	1.480
WIDTH (mm)	HEIGHT (mm)	LENGTH (mm)

Chiacchiera

CERTIFIED COMPANY
ISO 9001:2015

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

Contact us for quotation or advice.