

» 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

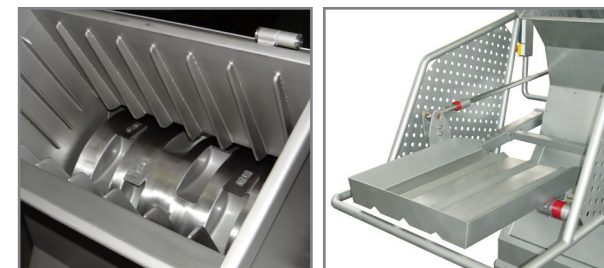
The construction, working and cleaning characteristics are under the public health regulations. The different options of 12, 24, or 36 cutters allow adjusting the size of scale by choosing the quantity and section of them.

› 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	02A	02B	02C
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



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

Contact us for quotation or advice.