

MACHINERY FOR THE
FOOD INDUSTRY



Mod. Classic 90:
Maximum output: 950 kg/h
Chamber size: 90 x 90 x 310 mm
Dimensions: 1300 x 660 x 1115 mm
Weight: 260 kg

Mod. Classic 90+:
Maximum output: 1.250 kg/h
Chamber size: 90 x 90 x 530 mm
Dimensions: 1700 x 660 x 1115 mm
Weight: 300 kg
Peso: 300 kgs

Dices, strips, slices or grated food,
Semi-automatic dicing machines are the best option
for butchers, supermarkets or factories.

- Motor power: 2,6kW: exceptional hydraulic power, more than twice the volume of oil than in similar machines.
- Unbelievable cutting length: 45 mm infinitely adjustable
- High performance: up to 560 cuts per minute.
- Extremely long grid blades: providing cleaner cut through meat and sinews to give separate cubes with perfect edges all-round.
- Excellent machine handling: Visual signal for machine's security and loading availability.
- Double chamber system.
- Operation with just one hand with longitudinal chamber opening for optimal chamber sealing.
- Hygiene door for clean work all around: the cutting products remain totally locked to avoid product contamination and guarantee the highest level of security.
- Mobile on castors.
- Grid set cross section: 90 x 90 mm



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OPTIONALS:

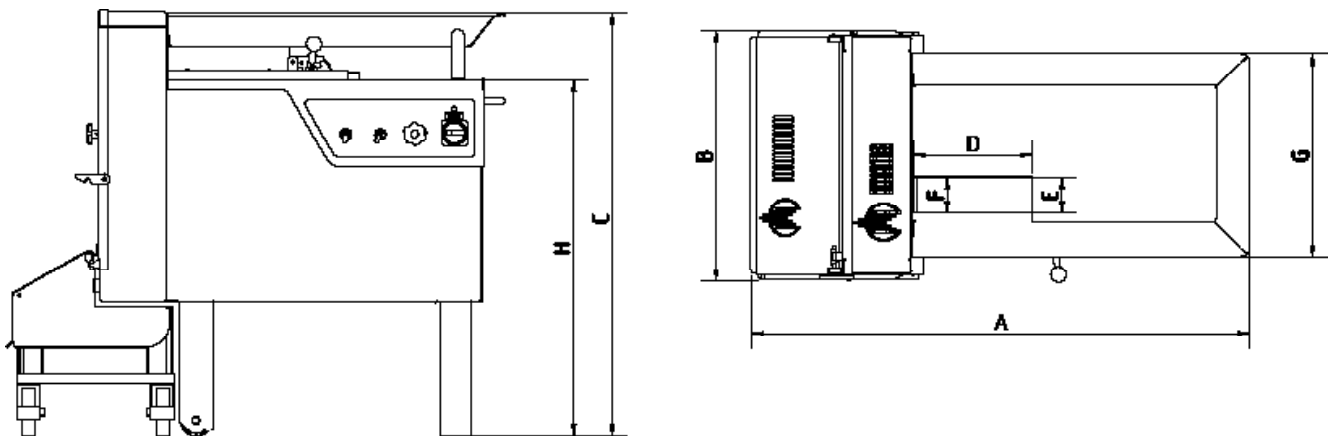
Hold-on device for fresh meat cutting, incl. Sinews

Cart with Euro2-Box

Standard grid set, stainless steel / 90 mm.

REALTED MACHINES:

Automatic skewer machine, Breast slicer TF-300.



	A	B	C	D	E	F	G	H
CLASSIC 90	1300	660	1115	310	90	90	535	940
CLASSIC 90+	1700	660	1115	530	90	90	535	940