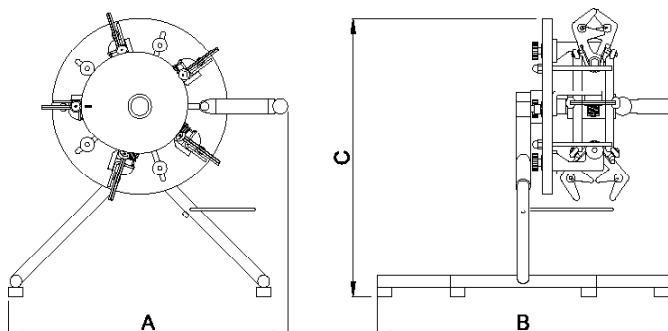


MACHINERY FOR THE
FOOD INDUSTRY

Manual fresh sausage cutting machine with interchangeable cam sets for different sausage lengths to maximum 280mm. Suitable for working with any type of casing.



- Nips and cuts fresh sausage
- Output: 100 to 400 pieces per minute
- Suitable for natural or artificial casing
- Length of pieces in the standard L-80: 100, 120, 140, 160 and 180
- Length of pieces in the standard L-80: 160, 180, 200, 240 and 280
- Sausage diameter: from 10 to 35 mm
- Manual operation (5 pieces per turn)
- Tabletop machine
- Made of stainless steel and non-toxic plastics (suitable for the meet industry)
- Easy maintenance and cleaning
- Machine weight: 10 kg
- Dimensions of the machine (packed): 570 x 510 x 240 mm
- Ideal for tray packaging

	A (mm)	B (mm)	C (mm)
L-80	450	500	490
L-80 E	520	500	650

Longitud salchicha	100 mm	120 mm	140 mm	160 mm	180 mm	200 mm	240 mm	280 mm
Modelo	L-80	L-80	L-80	L-80 y L-80 especial	L-80 y L-80 especial	L-80 especial	L-80 especial	L-80 especial

MAQUINAS RELACIONADAS:
Picadoras, Amasadoras, Embudidoras de pistón.