Accu Cut 300

Thanks to the ingenious and simple construction this new slicer is by far the most efficient / versatile and **affordable fixed weight / fixed thickness slicer** for fresh meat on the market.



The Accu Cut 300 is designed to slice from fresh and slightly tempered boneless whole muscle meat into exact weight portions of Beef, Pork, Turkey, Liver, also tumbled and cooked. Generally all meat that can be formed can be sliced.



Easy loading of products into the mould when operator safety hatch is open and starting of slicing just by closing the hatch. "Cani it be simpler"!



Operating touch screen panel and pushbuttons on right hand side of operator which makes them easy to access.



Designed for ergonomic operating for filling th mould with the product to be sliced and loadir takes only a few seconds.



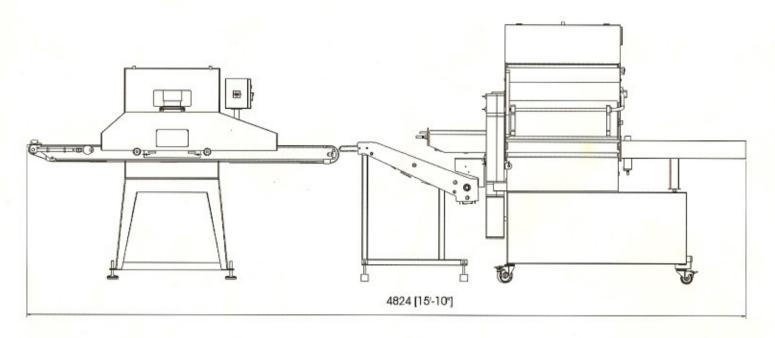
Easy adjustment of cut thickness / product weight by simply turning the handwheel. This eliminates the need for additional moulds for product weight thus saving in investment.

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Extremely easy cleaning for excellent hygiene by opening the cutting chamber and removing the forming moulds. This is done in a few minutes.





Pound.O.Matic 2500

Technical specifications:

Capacity: Up to 7500 steaks/hour

Pounding force: 2000 kg Pressing stroke: 50 mm

Thickness adjustment: 1-20 mm Power supply: 3 phase 2.5 kw

Construction: Stainless Operation: Automatic Conveyor width: 300 mm

Dimensions: L 2100 x W 760 x H 1460

Weight: 210 kg

Conveyor

Technical Specifications: Construction: Stainless and

food grade plastic

Power supply: 3 phase 40 W

Accu Cut 300

Technical specifications: Construction: Stainless steel and food grade plastic.

Control: PLC.

Operation: Pneumatic.

Power: Single phase 220V 0.2 kW

Pressure: 6 bar. Weight: 370 kg

Windjammer Oy

Sorsantie 12 10960 Hanko Finland Phone: +358 19 2485881 Fax: +358 19 2485880

E:mail: info@windjammer.fi

www.windjammer.fi

MOD : 0358 400684540