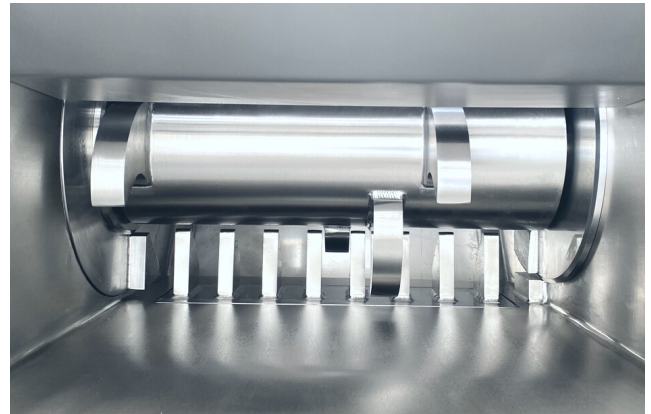


Frozen block crusher Mechanical

■ Model KBM-600



APPLICATION

For shredding, cutting frozen blocks with rotating head.

Multi-purpose large-scale mechanical machines that can operate individually or in automated lines. Highly industrial machines designed for crushing of individually loaded frozen blocks of meat, fish, cheese, vegetables or other food products with standard euro-block dimensions.

The best efficiencies are available with temperature of products in the range from - 15 to - 20 C.

Used cutting systems do not raise the temperature of the product.

HYGIENE ERGONOMICS

Polished, easy to clean surfaces.
Covers with hygienic system of sealings and locks.



SAFETY CONTROL UNIT

Covers, gratings and casings are protected with limit switches.
Trolley presence sensors are installed in the unloading area.

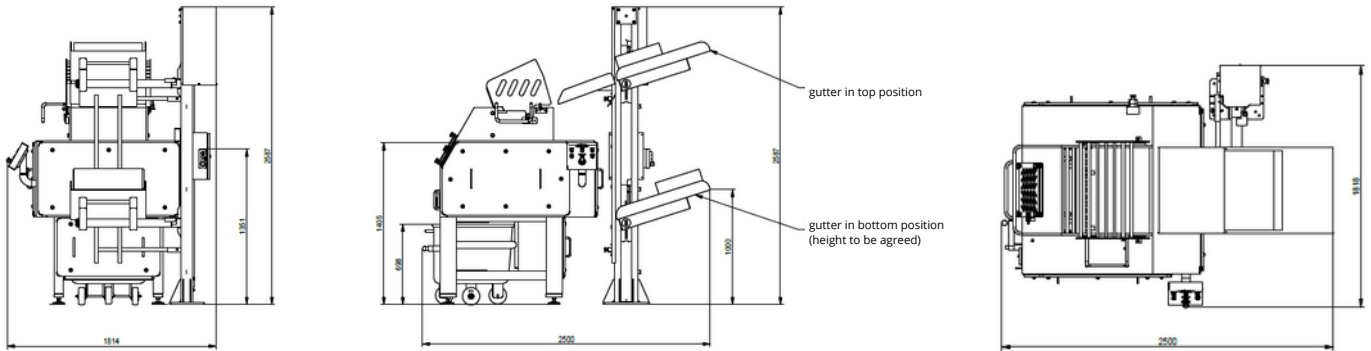


Technical data:

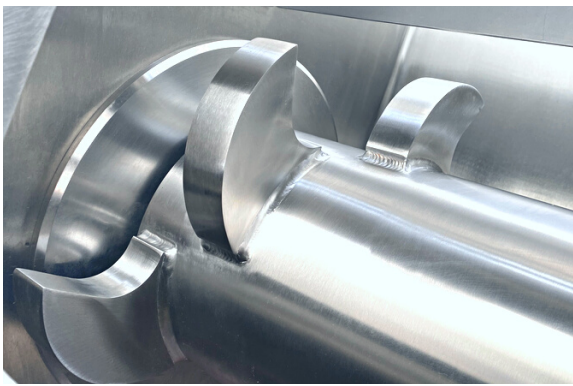
| | |
|----------------------------------|---|
| Width or the cutting head teeth: | from 35 to 70 mm |
| Efficiency: | from 3000 to 6000 kg/h* |
| Estimated grinding time: | 1 block per 10 sec |
| Block sizes: | max. 400x600 mm, height from 80 to 250 mm |
| Standard loading: | chute on gas cylinders for loading blocks, with special angle in order to load the block directly into the cutting head |
| Drive power: | 18,5 kW |
| Cutting head speed: | 44 RPM |
| Standard unloading height: | for 200 l with blockade and trolley presence sensor |

*efficiency depending on the loading and unloading system, weight, type and sizes of the block and product temperature

Dimensions



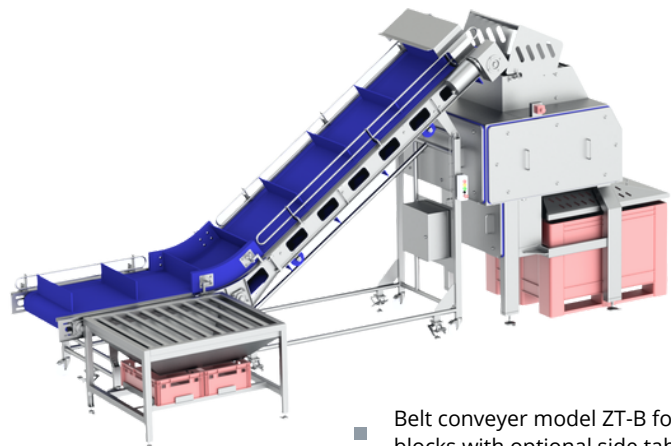
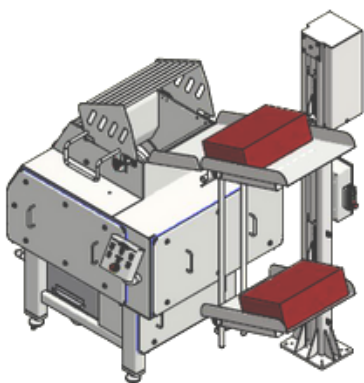
Options:



Crushing of the frozen blocks is executed with the help of slow speed, strong resistant, robust tooth head.

Despite cutting effect with the dimensions that are close to the teeth width, the structure of the product is partially restored to the size of elements before freezing. That especially concerns meat raw materials.

After cutting smaller pieces of the frozen product go directly into the trolley or on conveyer that transports them for further grinding and processing, usually with the help of machines such as grinder, cutter or mixer.



- Column loading model ZM-200B for blocks

- Belt conveyor model ZT-B for blocks with optional side table

Unloading of the shredded product can be adjusted with the help of

- special hoppers sealing and protecting the discharge at the same time for 200 and 300 ltr containers and big-boxes.



Guillotine for frozen blocks

Hydraulic

■ Model GMM-4000



APPLICATION

For cutting frozen blocks with hydraulic head.

Multi-purpose large-scale hydraulic machines that can operate individually or in automated lines.

Highly industrial machines designed for crushing of individually loaded frozen blocks of meat, fish, cheese, vegetables or other food products with standard euro-block dimensions.

The best efficiencies are available with temperature of products in the range from - 15 to - 20 C.

Used cutting systems do not raise the temperature of the product.



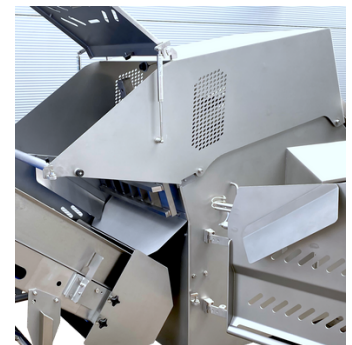
HYGIENE ERGONOMICS

Polished, easy to clean surfaces.

Covers with hygienic system of sealings and locks.

SAFETY CONTROL UNIT

Covers, gratings and casings are protected with limit switches. Trolley presence sensors are installed in the unloading area.

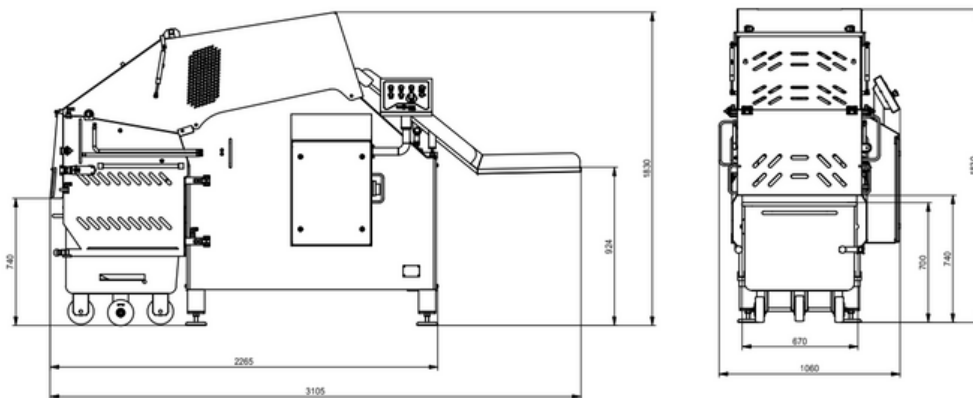


Technical data:

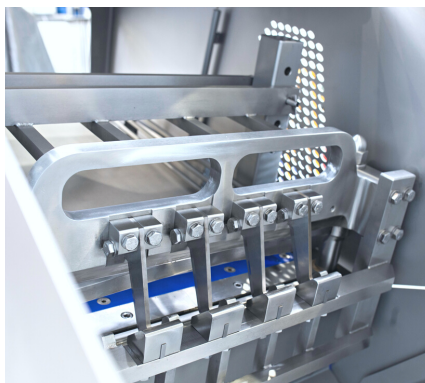
| | |
|----------------------------|---|
| Cutting width: | from 20 to 70 mm |
| Efficiency: | from 1000 to 3000 kg/h* |
| Cutting head speed: | 30 cycles/min |
| Block sizes: | max. 400x600 mm, height from 80 to 250 mm |
| Standard loading: | chute on gas cylinders for loading blocks, with special angle in order to load the block directly into the cutting head |
| Drive power: | 7,5 kW |
| Standard unloading height: | for 200 l bins in guides with blockade and trolley presence sensor |

*efficiency depending on the loading and unloading system, weight, type and sizes of the block and product temperature

Dimensions

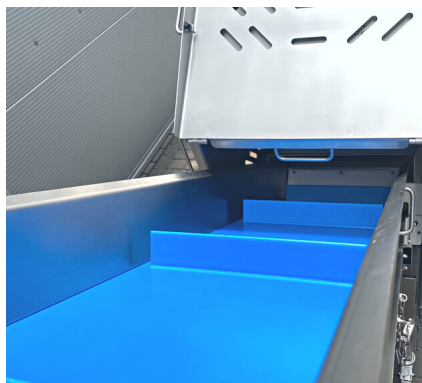


Options:



Machine designed for cutting frozen blocks up to -25C for cubes or slices by replaceable knives: main and transverse.

Knife head is hydraulically driven.



After cutting smaller pieces of the frozen product go directly into the trolley or on conveyer that transports them for further grinding and processing, usually with the help of machines such as grinder, cutter or mixer.



The blocks fall by gravity into the cutting zone with the help of manual, pneumatic or conveyer loader.

