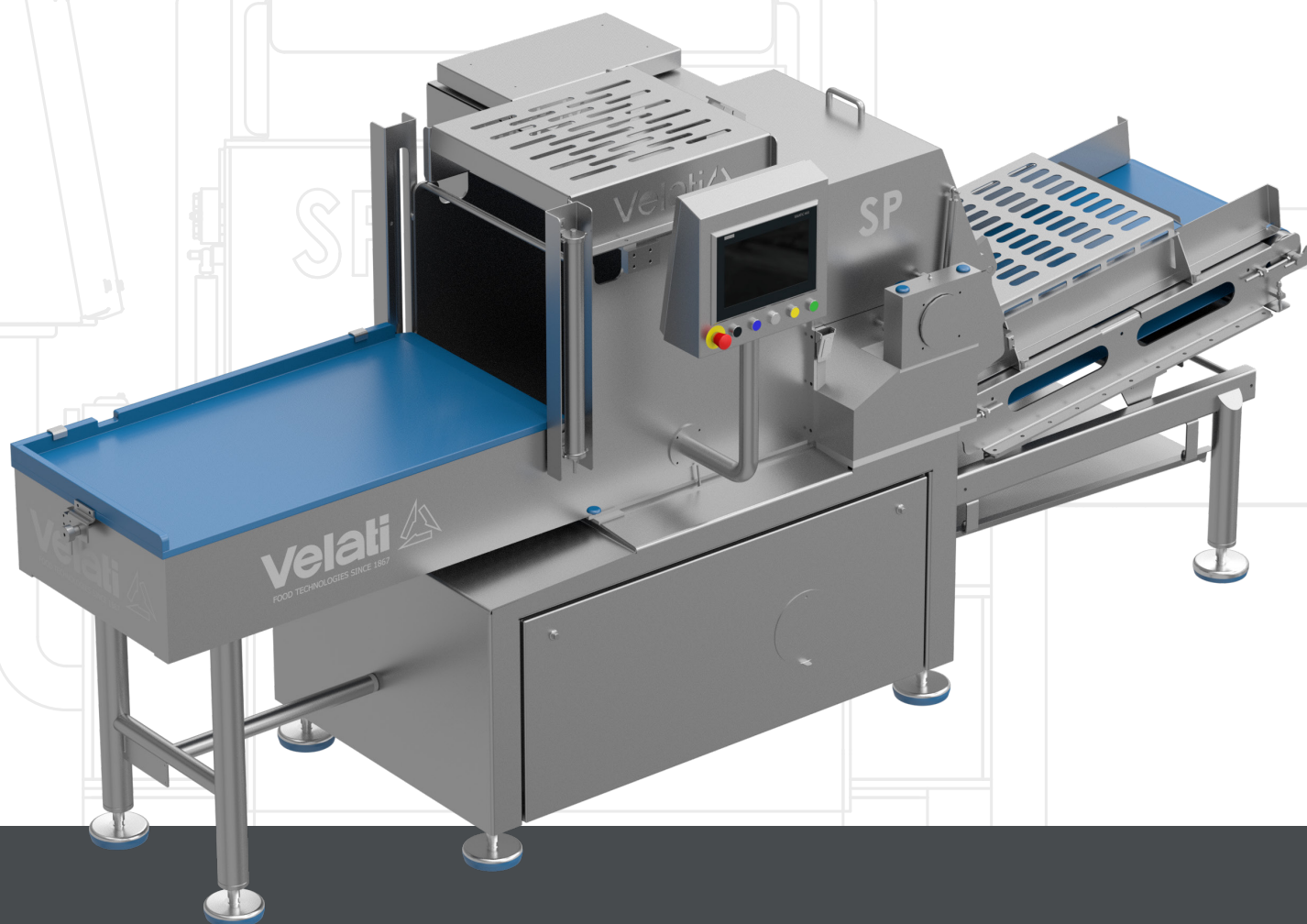


# Flacker SP



Velati breaker SP - entirely made of stainless steel and materials suitable for contact with foodstuffs pursuant to MOCA regulations and Hygienic Design principles – has been designed to roughly grind and cut frozen meat blocks up to -20°C.

Thanks to a pneumatic pusher with automatic return, the meat blocks are brought to the cutting unit, consisting of a toothed roller completely in stainless steel.

There are two versions, one designed for unloading onto a conveyor belt and the other configured for the trolleys unloading; both versions can reach a productivity of up to 5 t/h.

All Velati machines are equipped with IP69k touch screen control panels with an intuitive user interface, and they can be supplied as stand-alone machines as part of new automated production lines or as part of existing lines.

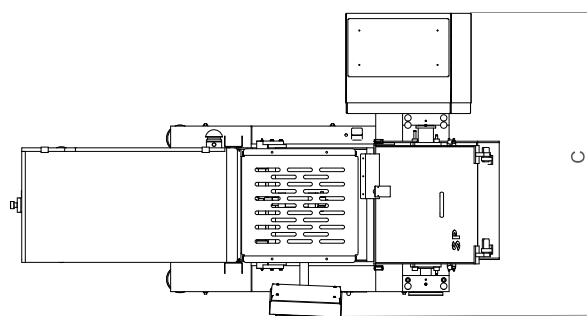
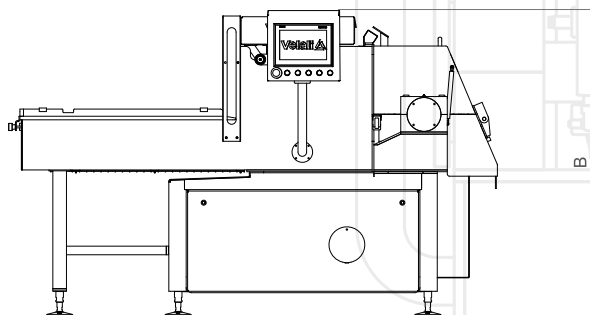
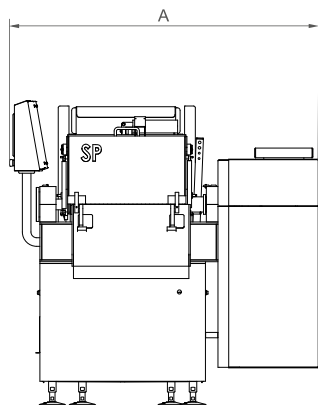
# Flacker SP

# TECHNICAL SPECIFICATIONS

MODEL		BREAKER SP
Hourly capacity	t/h	5
Compressed air	kW	22

MODEL			BREAKER SP
Dimension	A	mm	3800
	B	mm	1750
	C	mm	1700
Weight		kg	1700

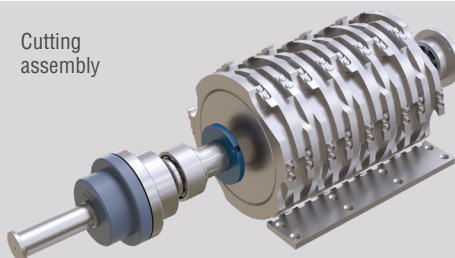
\*Dimensions given in this information sheet are guidelines and may vary. Performance refers to a brand new machine, in normal climatic conditions and for use as specified in the User Manual. Different equipment may cause some values to vary.



Touch screen control panel



Cutting assembly



Foot hygienic design

