

Continuous Meat Cutter **FINIMONDO F1-F3-F4**



Velati Finimondo continuous meat cutters, model F1, F3 e F4 – entirely made of stainless steel and materials suitable for contact with food stuffs, pursuant to MOCA regulations and Hygienic Design – have been designed to process fresh and frozen meat blocks to a maximum temperature of -5°C, by means of a specific cutting group, replacing as much as possible the effect of manual cuts, so as not to stress or spoil the meat.

Meat blocks rather than the anatomical pieces are brought to the cutting unit through of two conveyor belts integrated in the machine and equipped with an inverter to adjust the speed.

The cutting unit consists of a first guillotine blade hinged on two eccentrics (reproducing a knife movement) and a subsequent group of circular blades.

This combination allows to work both fat and lean at positive and tempered temperatures, achieving hourly productivity up to 10 t/h.

The cutting system of the Finimondo Continuous Cutting Units guarantees a superior quality finished product.

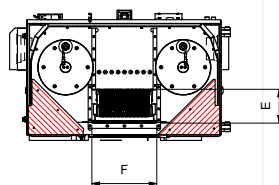
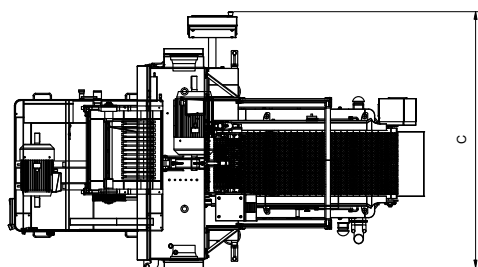
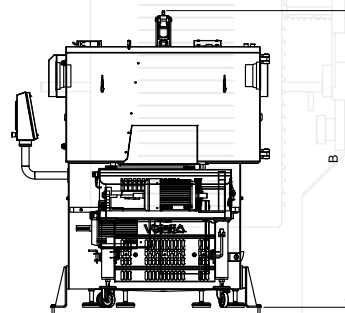
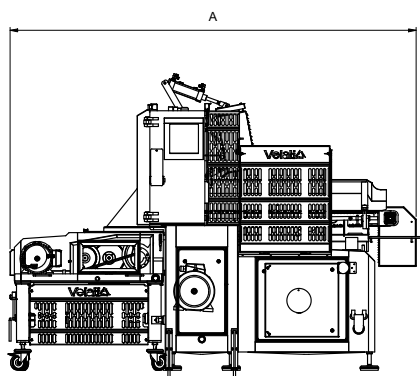
All Velati machines are equipped with IP69k touch screen control panels with an intuitive user interface, and they can be supplied as stand-alone machines as part of new automated production lines or as part of existing lines.

Meat Cutter Finimondo

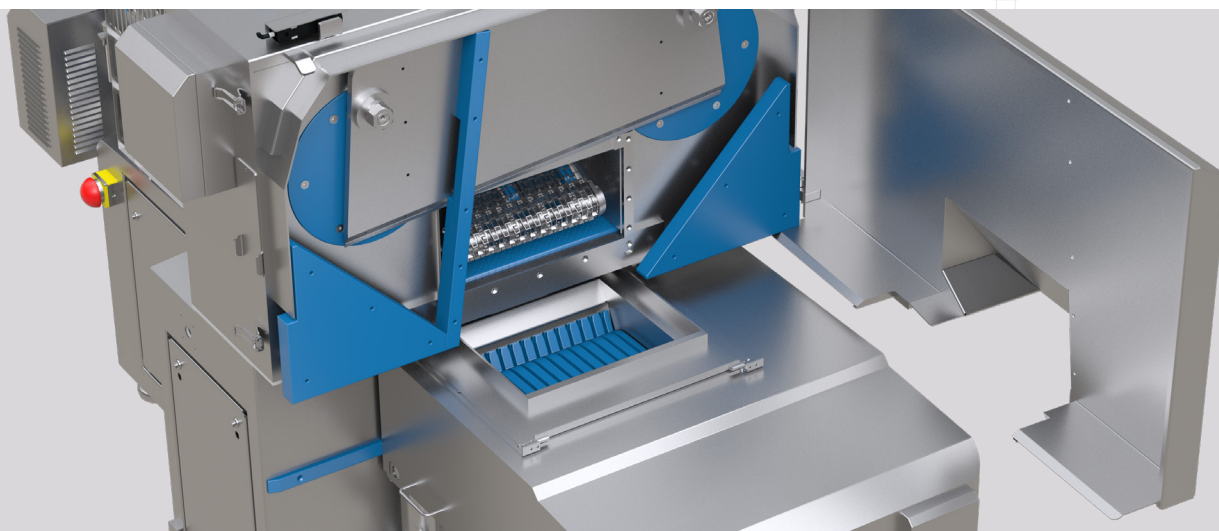
MODEL		F1	F3	F4
Hourly capacity	t/h	4	10	10
Belt motor power	kW	2*0,55	2*0,55	2*0,55
Blade motor power	kW	3	7,5	7,5
Guillotine blade motor power	kW	5,5	11	11
Temperatura minima di lavoro	°C	-4°C	-7°C	

MODEL		F1	F3	F4
Dimension	A	mm	2450	3400
	B	mm	1700	2200
	C	mm	1500	2050
	E	mm	140	220
	F	mm	380	470
Weight		kg	1200	2480

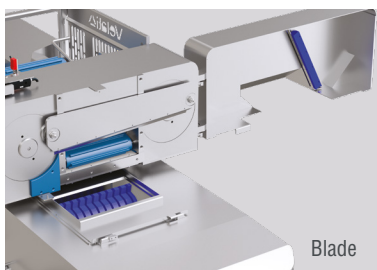
*Dimensions given in this information sheet are guidelines and may vary. Performance refers to a brand new machine, in normal climatic conditions and for use as specified in the User Manual. Different equipment may cause some values to vary.



TECHNICAL SPECIFICATIONS

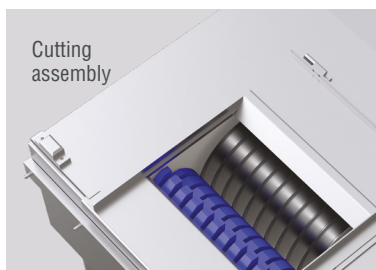


Touch screen control panel



Blade

Cutting assembly



Foot hygienic design

