

DICING Machine



Velati Dicing machine – entirely made of stainless steel and materials suitable for contact with foodstuffs, pursuant to MOCA regulations and Hygienic Design – has been designed to cut fresh meat for medium and large industries, to obtain a uniformly diced product.

The Dicing Machine is equipped with a loading hopper. From this step, meat passes to the feeding worm, which conveys it to the cutting unit made up by two bladed molds and a main one blade. The cutting unit has been developed in such way that a counterweight and it has been designed for simple replacement and maintenance. Achievable productivity is up to 4 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.

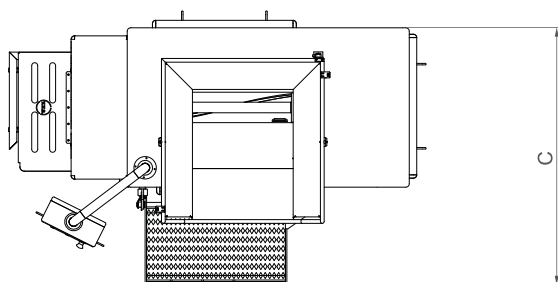
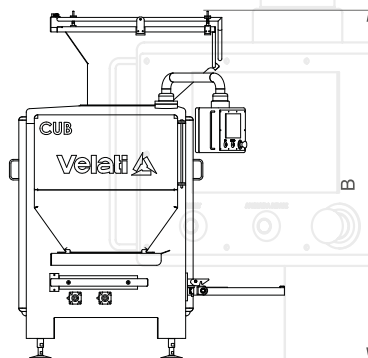
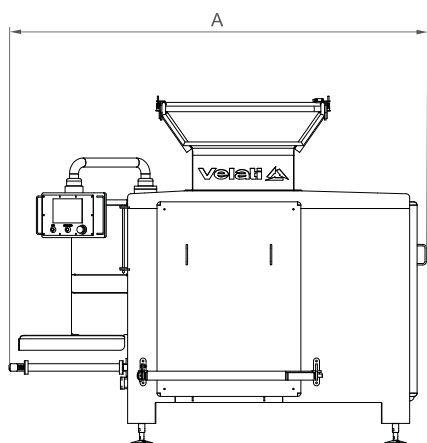
Dicing Machine

TECHNICAL SPECIFICATIONS

MODEL		DICING MACHINE CUB
Tank capacity	l	300
Hourly capacity	t/h	4
Worm motor power	kW	4
Eccentric motor power	kW	3,5
Blade motor power	kW	3
Temperature range	°C	-3°C / +3°C

MODEL			DICING MACHINE CUB
Dimension	A	mm	2200
	B	mm	2700
	C	mm	2200
Weight		kg	1500

*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.



Weighing cells



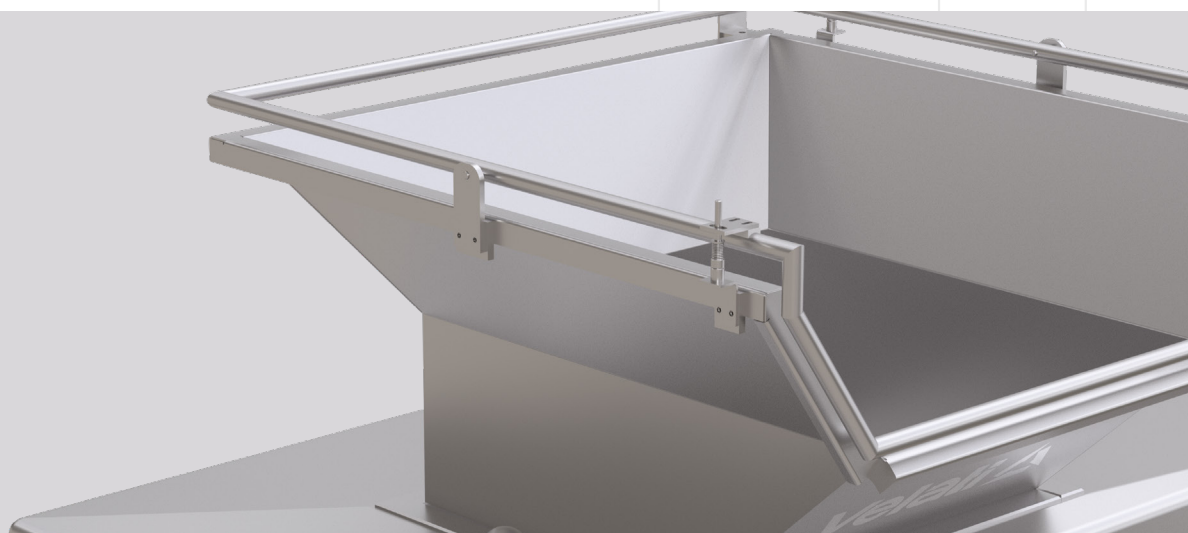
Lifter for trolleys



Temperature sensor



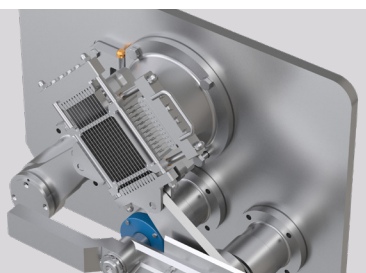
Level sensor



Touch screen control panel



Cutting group



Foot hygienic design

