

CS 28-2D

In line cutting for fresh products

The perfect solution for 2D cutting of sensitive products. Equipped with rotating knives and cutter wheel, the CS 28-2D is easily integrated. Typically used for cooked or fresh poultry or even as a pivotal part of a processing line as a pre cutter in meat and even cheese applications.

PRODUCT FEATURES:

- » Continuous product feed
- » Variable belt speed and slice thickness
- » Computer controlled
- » Pressure free 2D cutting system
- » Tool cart available

Technical specifications	CS 28-2D
Output (Depending on product)	Max. 350/700 min ⁻¹
Loading dimension W x H	Max. 280 x 160 mm
Feed motion	1-40 mm
Power supply	6,5 kW
Weight	1.190 kg
L x W x H	2.225 x 2.460 x 1.510 mm
Discharge conveyor	Yes

