



VA 150 N / G

The largest range of fully automatic dicers for the highest quality requirements

The VA 150 N is designed for the highest output requirements in fresh-meat processing. Compared to VA 150 N, the VA 150 G is optimized to work with frozen products in loose or block form. The VA 150 G dicer is ideal for its reliability at low temperatures, but it also handles fresh products without compromising quality. Either a hoist/tilting device or product feed conveyor belts can be integrated.

PRODUCT FEATURES:

- » Fully-sealed product loading chamber with open drainages
- » Sidewall opening, can be adjusted to product size for loading
- » THC-System
- » Fully automatic lubrication system*
- » Touchscreen
- » Fully automatic loading with feeding conveyor or 200l trolleys via hoist lifter*
- » Hopper tilt-support
- » Two-part grid
- » Hardened shear edges and product stabilisers
- » Simple and safe grid fixation
- » Intelligent automatic slice speed control

*Accessories

Technical specifications	VA 150 N	VA 150 G
Output (Depending on product)	Max. 4.500 kg/h	Max. 3.200 kg/h
Loading dimension W x H x L	150 x 150 x 610 mm	150 x 150 x 610 mm
Feed motion	1-40 mm	1-40 mm
Power supply	14,5 kW	14,5 kW
Weight	1.650 kg	1.700 kg
L x W x H	2.500 x 1.800 x 2.400 mm	2.500 x 1.800 x 2.400 mm
Cutting grid sizes	6 x 6 mm - 75 x 75 mm	6 x 6 mm - 75 x 75 mm

