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Технические характеристики на машины для переработки/обвалки мяса, для резки мяса ASL-GRFL-100, SRQP-304 компании **Aslan**

chicken deboning machine

this is professional meat processing machine , its can be use to remove chicken small bone from chicken neck , skeleton . the final meat is in good quality , the meat color is the meat nutritious will not be damage . welcome contact with us for more detail .

capacity:
500-700kg/h



Product Description

chicken meat bone separator machine /chicken meat deboner machine

this chicken meat deboner machine mainly use to remove chicken bone from chicken neck , chicken skeleton. also can be use for poultry and rabbits. the final meat in good quality and nice color . the final meat can be use to processing sausage, hamburger meat, meat ball and other food ect. this machine made by stainless steel 304# ,it is easy for adjusting and cleaning. It works stably with excellent debone result and high meat producing rate. the meat remain rate is smaller than 0.09%. the separate part is very durable and very nice structure . we have different model can be choice according to capacity , for our smaller model is model 100 , detail as follow:

Model:ASL-GRFL-100

Brand:Aslan machinery

Code:8438500000

machine model	ASL-GRFL-100
Power	6.5/8kw
Rotate speed	80r/min
Capacity	500-700kg/h
Dressing percentage	99.1%
voltage	380v customized
machine material	stainless steel 304#
overall dimensions	1440*630*970mm
Weight	450kg

Cooked Meat Bacon Slicer

this machine is an automatic meat cutting machine , its can be use to cutting bacon , cook meat into slice . For soft bone is ok , for hard bone meat is not ok . Machine made 304 material .

Material:

Stainless steel 304

capacity:

500-800kg/h



Model:ASL-SRQP-304

Brand:ASLAN

Code:8438500000

Product Description

beef bacon slicer machine

this machine is an automatic meat cutting machine , its can be use to cutting bacon , cook meat into slice . For soft bone is ok , for hard bone meat is not ok . Machine made by stainless steel 304 material .

Apply to :Cooked barbecued pork, bacon, lamb offal, stewed vegetables, pork scalp, beef, tripe, fatty intestines, etc. can be sliced or cut into strips twice. It is suitable for meat factories, catering central kitchens, school canteens, restaurants, supermarkets, meat market processing, food processing plants, etc. **working principle**: machine made by 4 parts:machine frame, control panel box, cutting part and the conveyor . raw material forwarder with the conveyor and the blade part is rotary running , the belt speed is fast , the meat piece is more thick , adjust the belt speed can control the cutting thickness .

- machine Features**: 1. The cutting thickness can be adjusted (adjustable range: 2-40mm and other sizes can be customized).
2. The frequency converter adjusts the speed, and the thickness of the cut objects is even.
3. The arc-shaped special blade is made of stainless steel 440c, with smooth cutting surface and little scrap.
4. Equipped with a safety button, the whole device will automatically power off when the door is opened.
5. Innovative design, detachable belt, convenient disassembly and assembly, easy to clean, no sanitary corners. 6. Automatic feeding conveyor belt, convenient for continuous operation.

machine technical parameter

machine name	Bacon slicer
model	SRQP-304
yield	500-800kg/h
motor	1.5kw 380v/220v
machine szie	1350*600*1250mm
cutting thickness	0-40mm adjust
weight	160kg
hs code	8438500000
material	stainless steel 304
Spare parts	blade

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