

EBAKI




maquinaria de alimentación

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HORIZONTAL BONELESS MEAT SLICER

EBAKI

www.ebakislicer.com

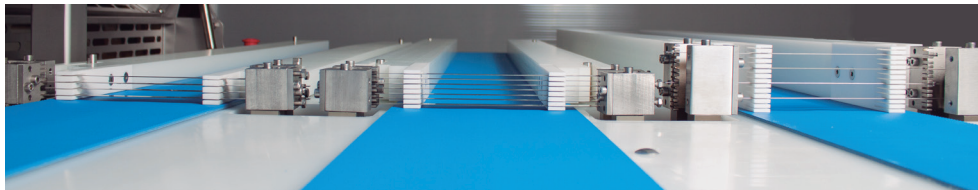


EBAKI

The EBAKI horizontal slicer fillets boneless pork, beef, chicken and turkey evenly, thus achieving parallel sliced fillets.



➤ The individual cutting lanes and cutting sets work independently from each other, therefore, a different number of blades with a variety of thickness can be fitted at any one time. This enables versatility when using the machine.



4 blades
distance between blades: 6 mm

7 blades
distance between blades: 4,5 mm

4 blades
distance between blades: 9mm

➤ The product is transported to the cutting area via a lower and an upper conveyor belt which holds and flattens the product during filleting, ensuring minimal waste.

➤ The blades move in opposite directions to each other, so this prevents the product from moving, and provides a very even cut result.

EBAKI 1



EBAKI 2



EBAKI 3



All information on

ebakislicer.com