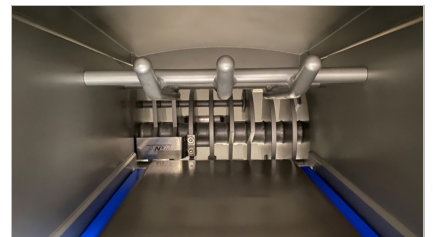
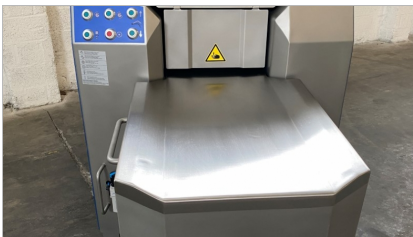


NOUVEAU



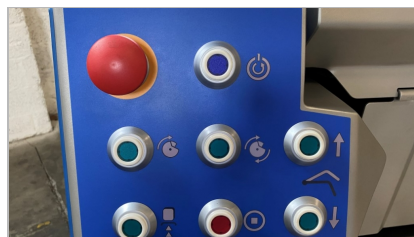
blade geometry, coupled with the integrated block feed device and the unique block feeding system.

HIGH EFFICIENCY
N&N Flakers F2 series with a cutting area of 350 x 630 x 810 mm (P.L. 460) these machines are capable of handling any common block size, whether standard EURO 2 blocks or US 68 lbs blocks (8" x 16" x 24") and reach capacities, due to the integrated pneumatic feeding arm, of up to 7.5t/h.

VERSATILITY
N&N Flakers worldwide is one of the few suppliers offering 3 different sizes of blades for its rotating cutters. The raw materials, further processing method and the required product size, determine the cutting thickness, which can be between 3 and 45 mm.

CONSTRUCTED TO MAKE IT EASY TO KEEP IT CLEAN
Due to the fully opening cover over the cutting area and the quick disassembly of the feeding ram, clearing of the machine is made very easy. All product contact parts are stainless, ground or polished, and the machine body is a completely closed designed, with the control box integrated into the machine frame. Therewith N&N sets the hygiene standard in the industry. Both models are noise protected.

THE HIGHEST QUALITY
N&N Flakers are certified with hygiene and safety regulations as well as with CE mark. N&N Flakers company applies a management system EN ISO 9001:2008 in line with the above standard for the following scope: Manufacture and service of machines for food industry. The certification was conducted in accordance with the TÜV NORD CERT auditing and certification procedures and is subject to regular surveillance audits.



GRIGNOTEUSE (FLAKER / SHREDDER) POUR DES PAINS DE PRODUIT CONGELÉ "N&N", TYPE FL-440

- NEUF !
- flaker pour des produits surgelés (poisson, viande, légumes, etc...)
- puissance électrique : 9,2 / 11,5 kW
- vitesse du tambour de coupe : 1ère vitesse - 70 tpm / 2ième vitesse - 140 tpm
- température du produit : max. - 30°C
- dimensions de la machine (lo x la x h) : ± 2.350 x 1.140 x 1.410 mm
- capacité : ± 4.000 kg/h
- pour des pains de max. ± 420 X 650 X 250 mm
- l'ouverture/fermeture du couvercle : pneumatique "Festo"
- 6 bar
- 3 x 400 V, 50Hz
- nombre de couteaux: 4 pièces
- différentes tailles de coupe possibles (1 ensemble de couteaux hauts est inclus) :
- couteaux bas : 3, 6, 9 mm
- couteaux hauts : 14, 17, 20 mm
- déchargement possible dans des bacs européens 200L
- poids : 980 kg

Interested? Contact us!

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