

LASKA FROZEN MEAT CUTTERS

YOUR BENEFITS AT A GLANCE

DESIGN

- › Compact and space-saving design with integrated control box
- › Long service life and proven cost benefits
- › Height adjustable machine feet
- › Attractive, elegant design
- › Closed base plate for silent operation

PRODUCTION

- › Gentle cutting of frozen meat blocks
- › High output
- › No loss of quality caused by poor block handling
- › Continuous feeding for higher performance
- › Loading arm / loading platform also suitable as unpacking area
- › Processing even of larger and spherical frozen meat blocks

SERVICE AND MAINTENANCE

- › Minimum maintenance required due to proven, field-tested machine concept
- › Easily accessible inspection doors
- › Worldwide service network and competent local support on all continents

OPERATION

- › Easy handling and user-friendly, robust operating elements
- › Push-button control and/or control panel with finger touch control panel and plain text display
- › Adjustable cutting size and infinitely variable cutting height in case of guillotines

ELECTRICAL EQUIPMENT

- › Low current consumption due to optimized drive and control technology
- › Built-in control box for longer service life

HYGIENE AND SAFETY

- › Closed base plate prevents contamination and dust in the interior
- › Polished surfaces for the highest possible hygienic standard
- › Safety devices for optimum working safety



Frozen meat cutter G 740



Frozen meat cutters

Guillotines - G 530, G 740



Guillotines

with cutting drums

- Applications
- **Technical data**
- Output data
- Equipment
- Advantages
- Service

Technical data	Type	G 530	G 740
Max. block cross section	mm	520 x 300	700 x 400
Processing temperature	°C	down to - 25°C	down to - 25°C
Cutting width	mm	25 to 60 mm adjustable	25 to 75 mm adjustable
Blade assembly	Qty.	1	1
Cutting method		Cutting bar with knife	Cutting bar with knife
Number of cuts	1 / min	69 - 23	88 - 22
Cut height adjustment	mm	100 - 300 infinitely variable	100 - 400 infinitely variable
Cross cutting knives (optional equipment)	Qty.	2 or 5	5
Loading method		Loading arm	Loading platform
Sound pressure level (with product) approx.	db(A)	80	80

The right to make alterations is reserved





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Electrical data	Type	G 530	G 740
	Protection class IP 55		
Motor			
Cutting bar	KW	4	15
Connected loads - total (with 400 V / 50 Hz)			
Motor rating	KW	5,5	16,5
Nominal rating	A	13	32,5
Fuse (slow blowing)	A	25	50
Cross section / supply line	mm ² Cu	4	10

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OUTPUT / LASKA FROZEN MEAT CUTTERS

values without obligation - with continuous loading

	Type	G 530	G 740
Frozen meat			
Temperature	°C	-20 °C	-20 °C
Max. block cross section	mm	520 x 300	700 x 400
Cutting width	mm	25 - 60	25 - 75
Output	kg / h	up to 5.000	up to 12.000



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Standard execution

Robust machine for cutting of frozen meat blocks, the frozen product is cut into slices, by a cutting knife which moves up and down, with additional cross cutting knives the sizes of the slices can be reduced. Machine with superior quality, high operation safety standards, long life-span and enduring value, easy to operate, clearly arranged and user friendly operation elements, appealing, elegant design, fully developed, reliable construction with up to date technical configuration according to international safety and accident prevention regulations.

Machine housing

- made of solid stainless steel
- polished surfaces for easy cleaning possibility, according to all hygiene regulations
- easy to open safety cover in front of the cutting knife prevents possible injuries - as a safety precaution the machine can only be operated when the cover is closed, if the cover is opened during operation, the machine will immediately switch off
- the machine can only be switched on, if a standard trolley is pushed underneath the outlet area
- drives placed in enclosed machine housing - ensuring optimal protection against dirt
- low operating noise level as machine has a closed base plate
- optimal servicing possibilities because of easy accessible service openings
- machine feet can be adjusted in height and are absorbing vibrations





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Dimensions/weights	Type		G 740
Length	L mm		2.700
Length	A mm		3.140
Width	B mm		1.350
Width	P mm		2.450
Height	H mm		2.200
Height	U mm		270
Height	G mm		2.180
Height	S mm		750
Min.distance to wall	mm		1.200
Min.room height	mm		2.600
Weight	kg		1.800
Sea crate			
Length	mm		2.400
Width	mm		1.500
Height	mm		2.300
Weight	kg		490

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