



EQUIPMENT

FROZEN MEAT CUTTER **FMS-330Q**



- Arm upstroke press mechanism (Roller removing and mounting mechanism)
- Arm cushion spring has been adopted for easy operation
- Crank has been incorporated to provide excellent safety and hygiene (cleaning)
- Hygienic and light weight urethane belt conveyer
- Cassette in conveyer can be removed and remounted
- Cutter hygienic with mobile sharpening unit
- Safety sensor has been incorporated to stop machine when clamp unit is removed
- Thick product feeder has been incorporated to cut from 0.1 to 25mm

STANDARD FEATURES

- Approved model with long steady record.
- Hygienic stainless steel construction antifungal urethane belt.
- Easy attachment and separation cassette conveyor.
- Adjustable grinder.
- Designed for safety with emergency stop button and switch lever for easy control.
- Meat temperature range : -5°C - 0°C.

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Technical Data

Motor	1 HP, 750W*2EA
Temperature	70-130°C
Electrical	220/50/60/1 or 380/50/3
Net weight	507.06 lbs. (230 Kg)
Loading dimension (in)	430mm x 350mm x 200mm (16.93 x 13.78 x 7.87) (WxLxH)
Dimensions (WxLxH)	41.34"x 28.35"x 55.12" (1050mm x 720mm x 1400mm)
Capacity	40-58 slices/min
Knife diameter	Ø363mm

Detail & Dimensions



As continued product improvement is a policy of Powerline, specifications are subject to change without notice.



POWERLINE EQUIPMENT COMPANY

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