



EQUIPMENT

FRESH MEAT CUTTER PSC-330Q



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

STANDARD FEATURES

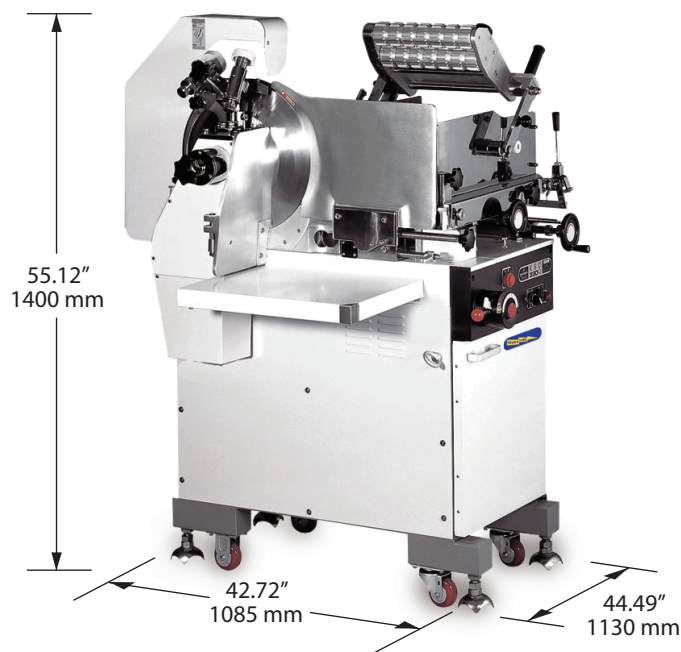
- Approved model with long steady record.
- Hygienic stainless steel construction antifungal urethane belt.
- Easy attachment and separation cassette conveyer.
- Adjustable grinder.
- Designed for safety with emergency stop button and switch lever for easy control.
- Meat temperature range :-10°C - 50°C.

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Technical Data

Motor	1 HP, 3PH, 380/50/60/3 750W*2EA
Temperature	70-130°C
Electrical	240/50/60/1/3
Net weight	628.32 lbs. (285 kg)
Dimensions (WxLxH) in (mm)	42.72"x 44.49"x 55.12" (1085 x 1130 x 1400)
Capacity	40-60 slices/min (60Hz) 33-58 slices/min (50Hz)
Knife diameter	Ø385mm

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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