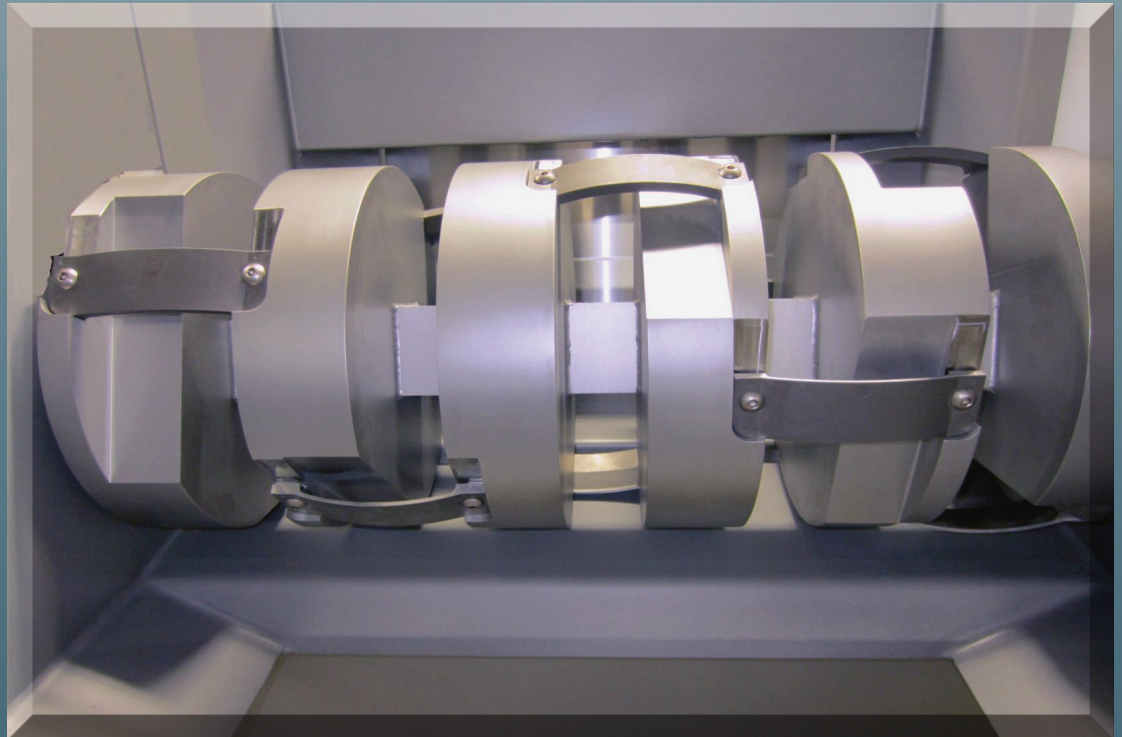


FLOW THROUGH DRUM

STAINLESS STEEL FLOW THROUGH DRUM



General Machinery Corporation

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FLOW THROUGH DRUM

STAINLESS STEEL

- **HYDRAUFLAKING** is the profitable way to reduce frozen or hard blocks of meat, poultry, fish, cheese, chocolate, etc. prior to further processing.
- “Cycle Slice” blades eliminate shredding or clawing. As a result, texture, temperature, and color are maintained for better yield and improved quality control.
- The **HYDRAUFLAKER** feeds blocks automatically with an adjustable pneumatic ram (80 PSI pressure). The ram can be started and stopped as desired for controlled batching without turning the power off.
- The cutting drum is enclosed with electrical safety guards. When opened, the guards automatically turn the power off while activating a drum brake.
- Frame construction is T-304 seamless welded stainless steel.
- The Model 2501 employs 10 Cycle Slice blades mounted on a 12½" (31.75 cm) STAINLESS STEEL FLOW THROUGH DRUM, (540 RPM).
- It is powered by one 10 HP, 230/460 volt, 60 HZ, 3 Phase completely enclosed motor and switch. (Other electrical specifications available).
- Shipping weight estimate: 2500 lbs.
- THE STAINLESS STEEL FLOW THROUGH DRUM IS AVAILABLE FOR CURRENT USERS OF THE MODELS 2301 & 2500 HYDRAUFLAKERS.

CONTACT: sales@genmac.com for pricing.



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