



LASKA SUPERCUTTER PLUS KU 750 AC

Laska cutters ensure a consistently smooth and cohesive product, achieving batches within a short running time. Due to their excellent coordination of cutting and bowl speeds, number and shape of knives as well as knife hood design, Laska cutters offer economic technology for the processing of both warm and frozen, large pieces of meat without the need for pre-grinding.



Image shown may not be representative of equipment as detailed below

MACHINE FEATURES AND SPECIFICATIONS:

- Machine housing: stainless steel surfaces for easy cleaning, closed base-plate and special main motor cooling air circulation, inlet air fan with filter system and control unit for cooling – additional sound insulation
- Knife speed: infinitely variable up to 135 m/s with 4 programmable fixed speeds
- Knife head: 6 LCT type knives; quickly and easily insert knife head units, each with 2 knives which can be simply balanced for vibration-free running
- Bowl speed: infinitely variable with 4 programmable speeds
- Mixing speed: infinitely forward and reverse, gentle mixing of chunks into the emulsion, de-aeration of emulsion, especially after high knife speeds, retention of granulation size and consistency when unloading
- Noise dampening hood: hydraulically operated, acrylic glass with sight-glass hatch for observing the cutter process, taking samples or adding ingredients when the cover is closed
- Product variable knife hood: stainless steel hydraulically operated variable cutting space with removable baffle plate which enables perfect adaptation to the product to be cut
- Cutter bowl volume: 750 liters
- Automatic stop: preselect temp, time or bowl revolutions
- AC motor: 250 kW (335 HP) w/ frequency converter
- Voltage: 460 V / 60 Hz
- Unloader on right side, hydraulic operated, including infinitely variable speed of unloader disk with replaceable seal
- Microprocessor controlled automatic lubrication
- Knife shaft brake and knife balancing device
- Electrical equipment: external stainless steel control box with air condition, 3.5 m (11.4 ft) connection cable and main switch
- Cooking facility including jacketed bowl with closed low pressure steam system and temperature regulation based on target value and stainless steel noise dampening hood (Optional)
- Hydraulic operated stainless steel loader for standard 200 liter trolleys (Optional)



Nu-Meat Technology

124 Tices Lane, Unit F
P.O. Box 7259
East Brunswick, NJ 08816

Phone (908) 754-3400
Fax (908) 754-3401
Email sales@nu-meat.com

Friedrich

6204 Technology Drive
Browns Summit,
North Carolina 27214

Phone (336) 375-3067
Fax (336) 621-7901
Email FDadmin@nu-meat.com