

MODEL 2501

HYDRAUFLAKER FROZEN MEAT BLOCK FLAKER



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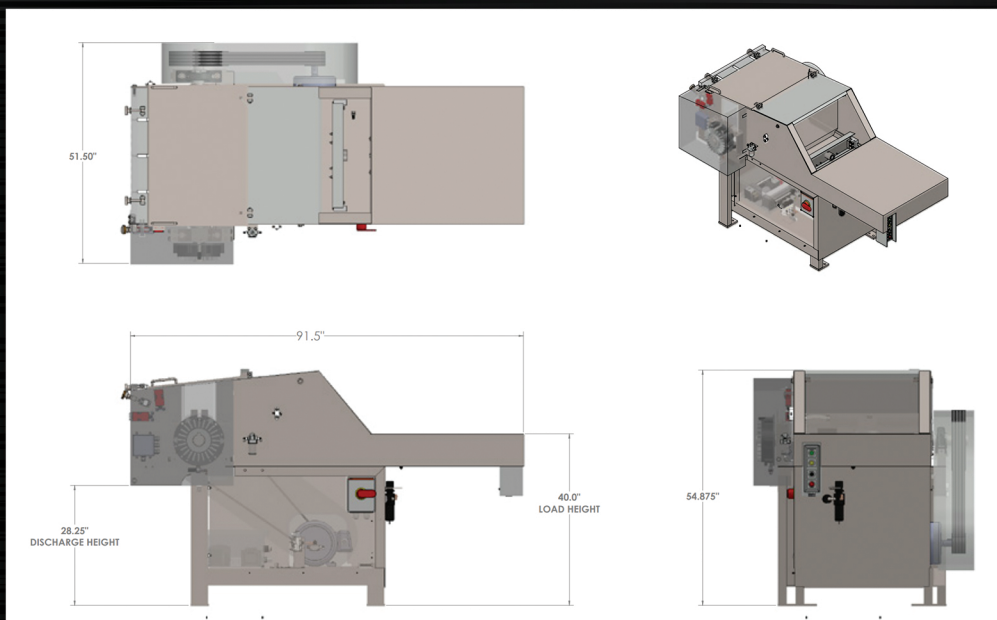
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HYDRAFLAKER FROZEN MEAT BLOCK FLAKER

- **HYDRAFLAKER** is the profitable way to reduce frozen or hard blocks of meat, poultry, fish, cheese, chocolate, fruit, 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 **HYDRAFLAKER Model 2501** has a block capacity up to 10" x 24" x 24" (25.4cm x 60.96cm x 60.96cm).
- The **HYDRAFLAKER** 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 monitored safety guards. When opened, the guards automatically turn the power off while activating a drum brake.
- Frame construction is 304 seamless welded stainless steel.
- The **Model 2501** employs 10 Cycle Slice Blades mounted on a 12 1/2" (31.75cm) STAINLESS STEEL FLOW THROUGH DRUM, (540 RPM). It is powered by one 10 HP, 230/460 volt, 60 Hz, 3 phase totally enclosed motor and controls. (Other electrical specifications available). Shipping Wt. Est. 2500 lbs.



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