

PUMA

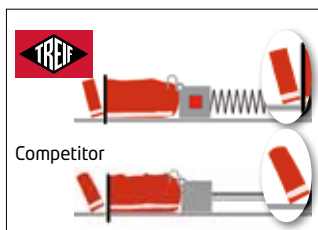
Your main gain with PUMA: Time and maximum yield

When performance and precision align, PUMA certainly makes the cut – even at speeds of up to 400 cuts per minute (with the double blade).

This is true for cutlets, steaks, schnitzel, pork belly, bacon or German meatloaf, or whether it's fresh, chilled or frozen down to $-4\text{ }^{\circ}\text{C}/24.8\text{ }^{\circ}\text{F}$. The flexible PUMA can cover a wide variety of products with minimum set-up times.



PUMA 700 EB



Precise cutting results and evenly thick slices: the Dynamic Feeding System (DVS) is standard. It allows synchronised slicing despite a continuous product feed. Without DVS wedge slices can be the result.



Performance and precision are the hallmarks of PUMA.



Thanks to a perfect grip on the product, parallel slices and highest yields are possible even for bone-in products.



The machine slices products at temperatures as cold as $-4\text{ }^{\circ}\text{C}/24.8\text{ }^{\circ}\text{F}$.



A look in the blade box shows a thin blade for a precise cut.



Depending on the model, it can accommodate products that measure up to 700 or 1,100 mm in length.



Dimple plate: A cushion of air is created between the studs, which feeds the product to the blade and lowers friction.

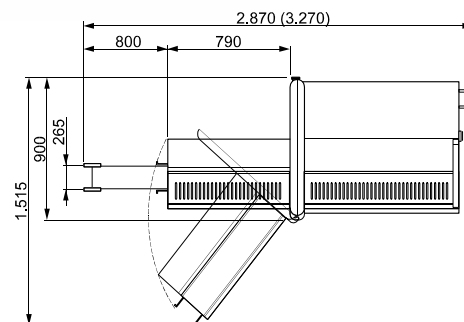
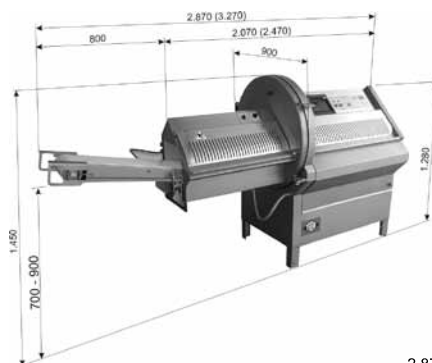


Regardless of whether it is steak, schnitzel, ham or cheese, PUMA is extra-ordinarily flexible.

Versatility of the PUMA

PUMA can slice bone-in or boneless products such as bacon, pork belly, pork blade steaks, cutlets, beef steaks, roulades or cheese products.

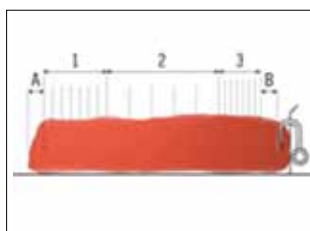
| Technical data: | PUMA F/FB | PUMA E/EB |
|--|---|---------------------------------|
| Max. cut-off length (mm/inch) | 0.5-70; 1/50"-2 4/5" | 0.5-250; 1/50"-9 4/5" |
| Cuts per minute (double blade) | 400 | 400 |
| Cross-section of product w x h (mm/inch) | 220 x 240; 8 3/5" x 9 1/2" | 220 x 240; 8 3/5" x 9 1/2" |
| Max. Infeed length (mm/inch) | 700 (1,100); 27 3/5" (43 3/10") | 700 (1,100); 27 3/5" (43 3/10") |
| Housing dimensions (mm/inch) | Length/Width/Height 2,070*/900 /1,450; 2,070*/900/1,450; without belt (mm/inch) 81 1/2**/ 35 2/5"/57" 81 1/2**/ 35 2/5"/57" | |
| Length/Width/Height with belt (mm/inch) | 2,870**/900/1,450; 2,870**/900/1,450; 113**/ 35 2/5"/57" 113**/ 35 2/5"/57" | |
| Connecting load (kW) | 3.4/3.5 | |
| Products | Up to -4 °C/24.8 °F Up to -4 °C/24.8 °F | |
| Weight without belt (kg/lb) | 285 (305)/629 (672.5) | |
| Weight with belt (kg/lb) | 305 (325)/672.5 (716.5) | |
| Product specific accessoires | on request on request | |



All measurements in mm.



Optimal integration in the production process through package formation.



Because products can be separated into multiple sections, the PUMA E/EB allows minute steaks and slices of roast to be cut from a single product.



The pneumatic product holder is available as an option and helps to streamline your workflow by automatically ejecting the remaining piece following a cutting or slicing process.

Your benefits at a glance:

- High-performance and precision even with bone-in products
- Optimum exploitation of the product as a result of residual piece optimisation (E/EB)
- Increased advantage as a result of the precision sickle blade and intelligent product feed holder
- Optimum utilisation of the product, for example by sectioning the product into slicing areas (E/EB)
- Easy cleaning by complying with the highest hygiene standards
- HS (High-Speed)-model for more capacity (optional)
- Travel gear to easily and flexibly move the machine (optional)

* With an infeed length of 1,100 mm/ 43 3/10".

** 800 mm/ 31 1/2" for PUMA F/E

** plus 400 mm/ 15 4/5" for PUMA EB/FB

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