

Horizontal Meat Chopper

Model : WFC7003V2

Engineered for fast, clean and precise cuts, the WFC7003V2 horizontal meat chopper has advanced safety features which prevents users from being exposed to a moving blade and the specially engineered curved blade slices meat product perfectly without tearing for the ultimate consumer appeal. Ideal for busy butchery meat processing.

FEATURES

- cutting speed of 180 slices per minute, helps improve productivity and reduce labour costs
- precise cutting thickness adjustable from 1 mm to 80 mm
- advanced safety features prevent operators from being exposed to a moving blade
- specially designed curved blade slices product instead of tearing it resulting in shelf life being extended, increased consumer appeal and less waste
- advancing pusher: step by step or continuous, with automatic return of pusher
- easy to operate control panel conveniently positioned at operator eye level
- portable on four locking castor wheels
- large chamber size; 260 mm (H) x 250 mm (W) x 720 mm (L)
- critical zone can be cleaned quickly and safely, simply by opening the blade access door
- various blades available on request
- 3 phase power - 16 Amp supply
- overall weight 315 kg



SPECIFICATIONS

Model Number	Max Slicing Speed	Chamber Size (mm)	Overall Dimensions (mm)
WFC7003V2	180 slices per minute	250 (W) x 720 (L) x 260 (H)	1778 (W) x 940 (D) x 1475 (H)