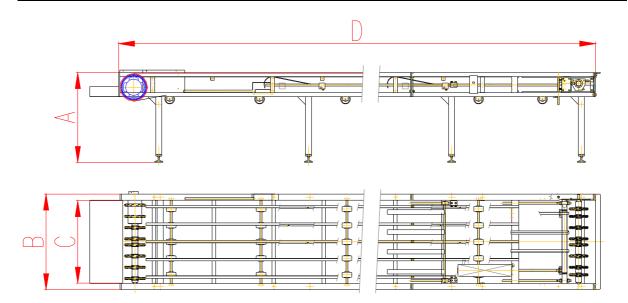


## CONVEYER FOR MEAT CUTTING with plastic band type DBP-02-825





## CONVEYER FOR MEAT CUTTING with plastic band type DBP-02-825



The conveyer for meat cutting is used for transfer of cut meat from pork halves and beef quarters. It is set up from the skeleton, which is welded from squared thin-walled profiles. Conveyer's total length is set together from segments – a segment with gear, a segment with tensioning and appropriate number of median segments. Every segment has adjustable feet and the segments are screwed together. There is the plastic band pulled on the conveyer. This band and other plastic pieces (tooth wheels, skids) have certificate for food industry. Conveyer's band is pulled with plastic tooth wheels, which are placed directly on the electric drum. The upper, structural, part of the band is underlaid with plastic skids. The segment with tensioning is equipped with pneumatic elements for lifting the band – see the picture on the front-page. This allows hygienic band cleaning from both sides.

Frequency converter changes band speed.

Standard bandwidth is 825 mm. It is possible to deliver also conveyer with bandwidth 675 mm.

There are working tables placed crosswise along the whole length of the conveyer.

## **Technical data**

Main dimensions:		
Length	D	optional – must be specified according to the placing
Width	В	956 mm
Height	Α	900 mm
Bandwidth	С	825 mm
Operating		manual
Conveyer's speed		stepless speed control
Input		180 W