

# Chopper F-S 19

(optional with stand)



## The F-S 19 meat chopper cuts meat and offal as if by hand.

The slicer also lends itself well to slicing liver, poultry, fish fillet and certain fruits and vegetables. The machine is designed to be used in shops, industry, industrial kitchens and the wholesale sector. The blades are capable of slicing a piece of meat weighing a maximum of 1,5 kg. Because the meat is automatically pulled into the machine, manual feeding is not required. After cutting, the slices drop into the meat container.

The machine is safe and hygienic to use. The simple construction makes it easy to clean after use. The automatic feeding and slicing of the meat ensures safety from industrial accidents and makes for consistent quality. The slicer is made of stainless steel. It is equipped with a low voltage control relay, thermal relay and a direction control switch as standard.



**Various cutting blades available:**

4 – 6 – 9 – 12 – 15 – 18 – 24 – 27 – 36 mm

**Optional underframe consisting of:**

- Mobile base frame, low version with two swivel castors and two fixed castors
- Crate guide with limit switch for existing plastic crates 600 x 400 x 210 mm
- Machine height / hopper top approx. 1000 mm
- optimised underframe with side opening for E2 crates
- Fixing the E2 crates
- Safety gripping protection over the entire E2 crate
- Cleaning tool for \*safe handling\*

**Details:**

Output per hour: up to 500 kg

Width: 500mm

Depth: 770mm

Height: 720mm

Power: 1.5 kW

Voltage: 400V

**Chassis (special production Josef Koch AG / article 86038)**

