

Continuous Dicer

HHD-209 universal dicer is designed for cutting fresh meat with or without bone (such as poultry, beef, pork and mutton) but also vegetables, fruits and aquatic products. Equipped with 2 groups of rotary blades together with several sets of rotatable plastic mould, it can cut the material into strips, or cubes with different sizes. The machine uses chain-driven and runs continuously.



Product Display

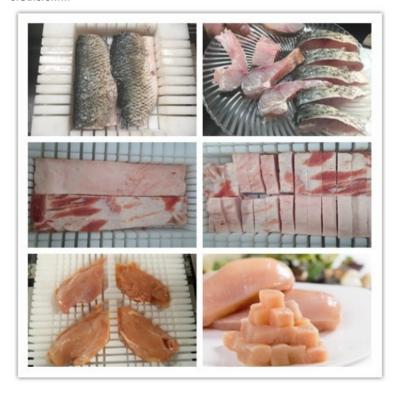
Features and benefits

- 1.Solid stainless steel and food-grade plastics construction
- 2.Infinitely adjustable speed
- 3.High yield
- 4.Easy to operate and clean
- 5.Cut material into strips or cubes
- 6. Suitable for materials with lower temperature, irregular shape
- 7. Cutting evenly and clearly
- 8.Low cost ownership
- 9.Can be used in industrial factory or catering center



Product Applications

- 1.Whole bird
- 2.Chicken
- 3.Beef
- 4.Pork 5.Duck
- 6.Aquatic products
- 7. Vegetarian foods
- 8. Fruit and vegetable
- 9.Others.....



Product Specifications

1. Voltage: 380V, 50Hz, 3 phase (other voltage are available)

2.Total power: 9.87 kW

 $3. Cutting \ size: 40*40 \ , \ 30*30, 30*25, 25*25.....17*17 mm \ (others \ specifications \ are \ upon \ request)$

4. Temperature of material (Blade and mold will be damaged if temperature istoo low): with bone: $-3 \sim 8^{\circ}\text{C}$; without bone: $0 \sim 4^{\circ}\text{C}$

5. Infinitely adjustable speed, i.e. 20-30 birds/min.

6.Dimension: 3700 x 1200 x 1050 mm

7.Weight: 950 KG