

Frozen Block Flaker IB-8

Purpose:

- Designed for flaking frozen food blocks, (meats, curds, chocolate, butter) within processing lines. Also ideal for producing baby food, semi-finished meats, sausages and frankfurts and dairy products without defrosting within a temperature range of -15°C to -3°C.

Advantages:

- High output is ensured by the high flaking speed of the rotor type blade mechanism
- The design of the flaking machines prevents shifting, tear-off and violation of the structure of the pieces of frozen meat
- Even flaking of the product due to the effect of drawing frozen blocks by cutting forces to the rotor blades
- Simple maintenance, reliability and low operating costs



Specifications	IB-8
Technical output, kg/h, min	8000
Installed power, max, kW	1.5
Weight of flaked pieces, g, max	450
Minimum product block temp, °C	-15
Height of feeder door, mm	1330
Height of discharge of flaked product into carriage, mm	640-710
Dimensions of blocks fed, LxWxH, mm, max	600x400x200
Overall dimensions, mm, max	
-length	1400
-width	1130
-height	1680
Area occupied, without service zone, m ² , max	1.6
Weight, max, kg	
-net	770
-gross	910
Container – wooden crate, overall dimensions, mm	1480x1220x1795