



RANGE OSSO BUCCO

OSSO BUCCO

Osso Bucco

DESCRIPTION:

Machine for cutting turkey drumsticks or duck thighs with bone using guillotines (sheet type cut). It is made with a rotating plate with shapes designed to accommodate the drumsticks, which once sliced, are removed on a carpet. The tarsus is isolated from the conforming pieces during the cutting.

ADVANTAGES:

Flexible machine with the possibility of having several sets of shapes.
The cutting systems are adjustable. The tarsus is removed automatically.

Maximum rate: **1000 drumsticks or thighs / hour.**

Possibility of adapting the equipment according to the customer specificities.

The machine is easy to clean and takes into account the constraints of the food industry.

A touch screen display makes the communication easier between the operator and the machine. It also includes a self-diagnostic system.

Adjustable speed.

TECHNICAL FEATURES:

Power: electrical control and pneumatic power

Required floor space: **2100 x 1800 mm**

Materials: stainless steel and polymers

This material is in conformity with the following directives and bills:

Food contact: EC1935/2004

Good manufacturing practice: EC2023/2006

Machines: EC2006/42

CEM: EC 2004/108

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Situated near Saint-Etienne (Loire – France), Emsens has been designing and manufacturing machines for the food industry. Equipped with its own technical department, Emsens has the know-how to create machines able to answer to all the requests of its customer. The range of machines developed by Emsens specialized technicians includes : Skewering kebab machines (home-made looking, square or rectangular, manual or automatic skewering), cubing and dicing machines (bacon stripes, stamps, matches), osso bucco cutting machine, automatic tray dispensers or even binding salami machines.

EMSENS SAS
ZA du Parc
42490 FRAISSES
FRANCE

Tél. : +33 (0)4 77 56 03 78 Export :
Fax. : +33 (0)4 77 56 80 51
E-Mail : info@emsens.com
Web: www.emsens.com

Baptiste MATHULIN
baptiste@emsens.com

Responsible France :
Christophe MARGOT
c.margot@emsens.com