

EMSENS

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the machine  
of tomorrow.



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CUBES RANGE / BACON / STRIPES / STAMPS

# MDC02

Equipped with a three-dimensional cutting system, the MDC02 makes it possible to cut cubes from raw products (pork belly) or reconstituted (in a cylinder) at a temperature of  $-12^{\circ}\text{C}$  ( $\pm 5^{\circ}\text{C}$  depending on the concentration in salt).

The loading capacity of the machine is  $700 \times 300 \times 120$  mm, the machine accepts out of shape bacon pieces.



**Productivity: 2 500 kg/h for reconstituted cylinders of 7.50 kg, 1200 kg/h for 3.5 kg pork belly (Cycle time of about 10.4 seconds for making 10x10x10 cubes)**



**In the case of the use of reconstituted products up to  $\varnothing 120$ mm, the maximum length of these cylinders is 700mm.**



**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

- This machine also allows the production of stamps (20 mm x 2 mm for example).
- This machine offers a top quality cutting. It includes a hydraulic press which allows to dice bacon pieces with a maximum bending of 120 mm.
- In the case of the use of reconstituted products (up to  $\varnothing 120$ mm), the press guides without constraining the product to the cutting system.
- The machine uses the EMSENS patented cutting device.
- The MDC02 is a machine designed to dice 2 500 kg/hour of cubes  $10 \times 10 \times 10$ /hour (with reconstituted cylinders  $\varnothing 120 \times 700$  or approximately 7.5 kg).
- The use of pork belly (about 3.5kg) gives a productivity in  $10 \times 10 \times 10$  cubes of 1200 kg/h.
- The exit of the products is done thanks to a vibrating belt.
- The distinction between non compliant and good products is done automatically thanks to a specific belt.
- Working station to optimize the movements and moving of the operators.
- The machine is easy to clean and takes into account the constraints of the food industry. A touch screen makes the communication easier between the operator and the machine.
- The screen includes a self-diagnostic system displaying a picture of the faulty component for example.