

EMSENS

Today,
the machine
of tomorrow.



CUBES RANGE / BACON / STRIPES / STAMPS

TRIO2

Machine to cut cubes of fresh meat for pre-salting before mincing from a whole raw material put in a large volume cutting chamber. The content of the chamber is pushed through a tool with two alternative cuttings and a rotating blade. This machine has a 3D cutting system.



Productivity will depend on the slicing section which defines the cycle time. Example, for a section of 10 mm with a block of reconstituted ham of 120 x 120 x 500 mm, the productivity will be 1 800 kg / h



**Chamber capacity: about 7 kg
Section 120 x120 mm
Power: electrical control, hydraulic, pneumatic and electrical power.
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



Combines hydraulic power and reliability with electronic control.

- The TRIO2 Supreme hydraulic slicer combines hydraulic power and reliability with electronic control.
- Ease of cleaning linked to a design taking into account agro-food constraints.
- The boners can store the boneless pieces on the machine platform. The operator will simply slide the pieces of meat or the reconstituted products into the pre-chamber.
- Ergonomics of the loading station optimizing the gestures and movements of the operators.
- A touch screen facilitates man/machine communication with a very intuitive interface equipped with a troubleshooting aid.