

TBG480



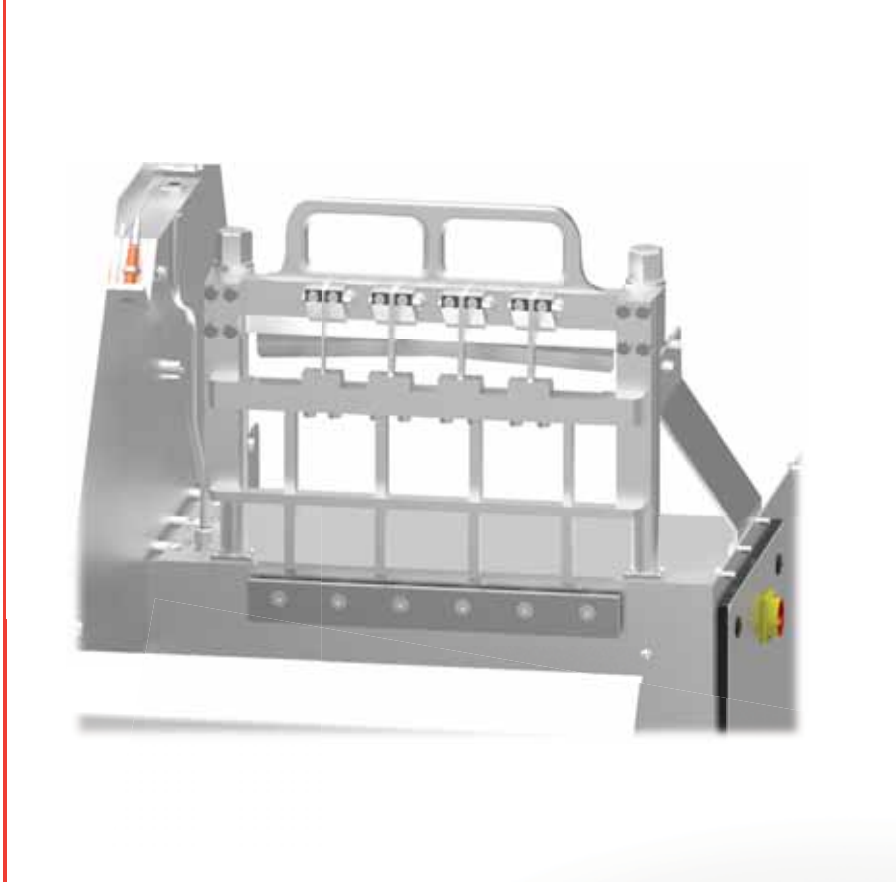
The guillotine **TBG480** is a machine designed for cutting frozen blocks of meat or other products at temperatures of up to -20°C . The clean cut and size of the pieces obtained from the block make them suitable for a subsequent processing in mincers and bowl cutters.

The **TBG480** cuts the blocks with a guillotine-type blade operated by an extremely powerful hydraulic system. The standard machine is equipped with 1 horizontal blade and 4 cross blades. The resulting pieces have a size of approximately 40x100 or 120 mm although in most cases due to the pressure of the blade when cutting they break into smaller pieces.

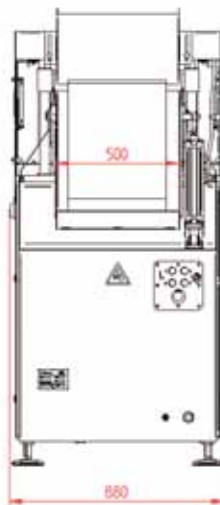
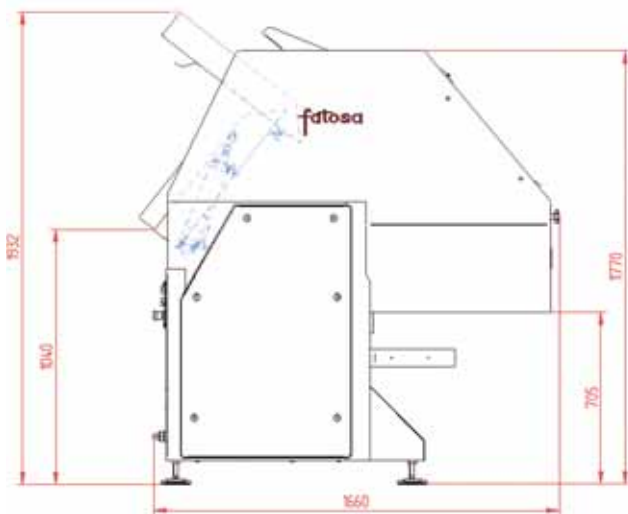
The Model **TBG480** is equipped as standard with a pneumatic loading tray, which ensures the work of the machine operator in optimal ergonomic conditions.

The **TBG480** can work with blocks of maximum dimensions of 480x250x600 mm. The unloading of the cut product is carried out directly on standard 200-litres bins, although the machine can also be prepared for unloading on a conveyor belt or screw.

Optionally the **TBG480** guillotine can be manufactured without cross blades and with a thickness of cut bigger than the standard 40 mm.



CHARACTERISTICS



TBG480

Production - max.	3000 Kgs/hour
Total power	5,5 kw
Block size	480x250x600
Meat min. temperature	-20° C

fatosa

Telf. 1: +34 937 266 399
Telf. 2: +34 937 266 889
Fax. : +34 937 274 046
Mail: info@fatosa.com

Ctra. de Terrassa, 217
08205 Sabadell (Barcelona)
España
www.fatosa.com