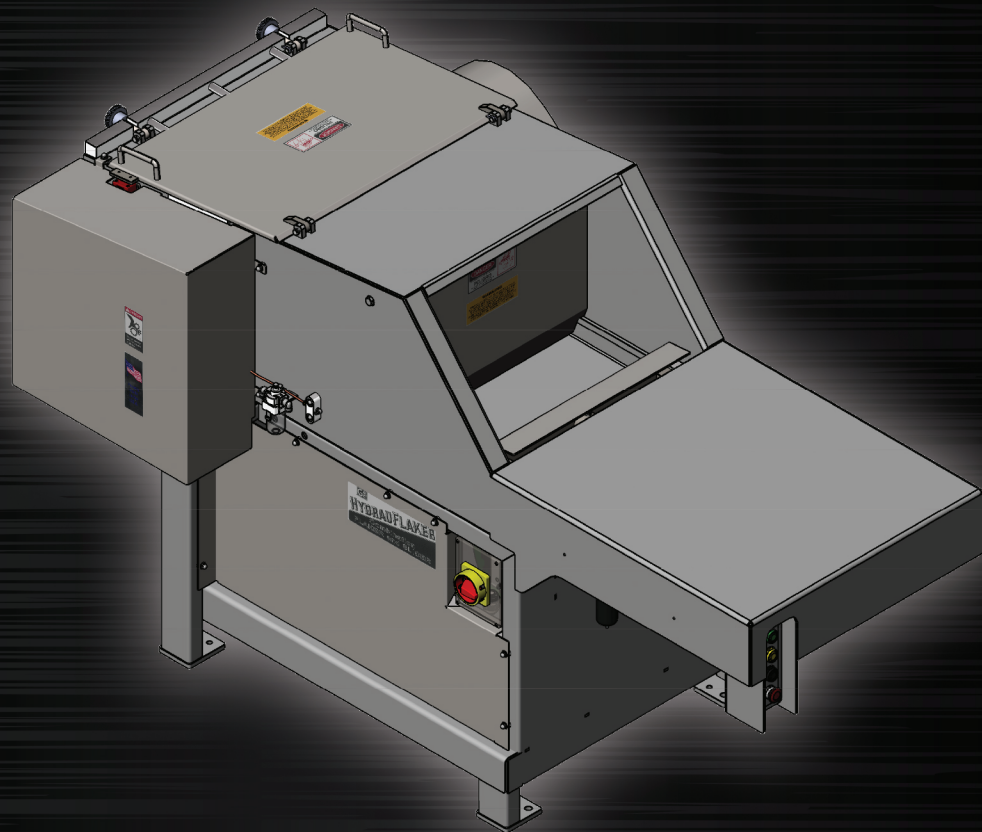


MODEL 2501

HYDRAUFLAKER FROZEN MEAT BLOCK FLAKER



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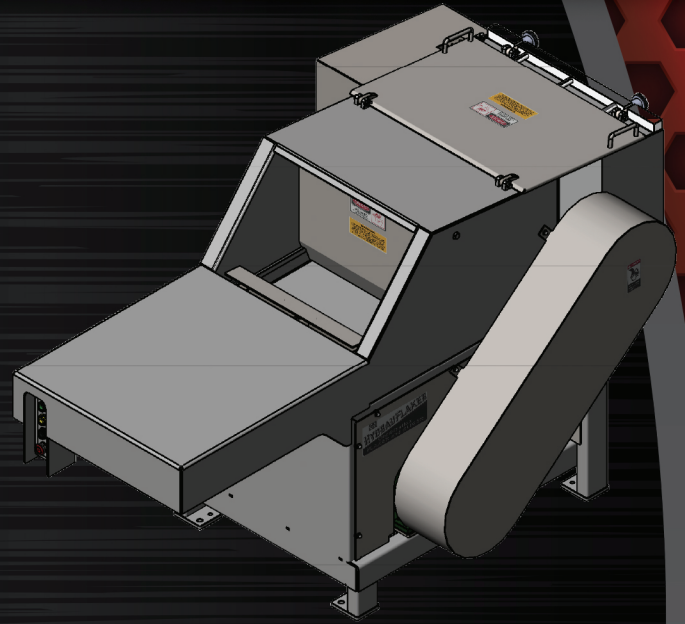
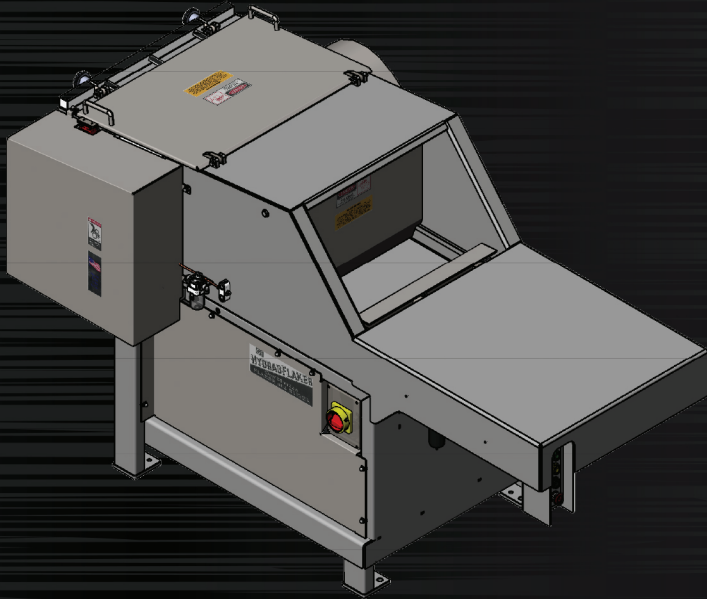
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MODEL 2501

HYDRAFLAKER FROZEN MEAT BLOCK FLAKER



HYDRAFLAKER is the profitable way to reduce frozen or hard blocks of meat, poultry, fish, cheese, chocolate, fruit, etc. prior to further processing. "Cycle Slice" blades eliminate shredding or clawing. As a result, texture, temperature, and color are maintained for better yield and improved quality control.

The **HYDRAFLAKER Model 2501** has a block capacity up to 24" x 24" x 10" (25.4cm x 60.96cm x 60.96cm).

The **HYDRAFLAKER** feeds blocks automatically with an adjustable pneumatic ram (80 PSI pressure). The ram can be started and stopped as desired for controlled batching without turning the power off.

The cutting drum is enclosed with monitored safety guards. When opened, the guards automatically turn the power off while activating a drum brake.

Frame construction is 304 seamless welded stainless steel.

The **Model 2501** employs 10 Cycle Slice Blades mounted on a 12 1/2" (31.75cm) STAINLESS STEEL FLOW THROUGH DRUM, (540 RPM). It is powered by one 10 HP, 230/460 volt, 60 Hz, 3 phase totally enclosed motor and controls. (Other electrical specifications available). Shipping Wt. Est. 2500 lbs.

Machine footprint - 55" tall x 92" long x 52" wide



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