

EMSENS

Today,
the machine
of tomorrow.



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CUBES RANGE / BACON / STRIPES / STAMPS

TRIO1

Machine to cut cubes of fresh meat for pre-salting before mincing from a whole raw material put in a large volume cutting chamber.



Productivity:
allowing to cut 90 kg of
meat/min into a 40 mm
section cubes (more than
5 tonnes/hour).
Loading chamber capacity:
15 kg of fresh meat
120 mm x 180 mm x 700 mm.



**The productivity
information is only
indicative.
A study can be
made with your
specifications.**



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 power and hydraulic reliability with electronic control.

- Integrated weighing to manage batches of meat and recipes.
- Ergonomics of the loading station optimizing the gestures and movements of the operators.
- 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.