

## INDUSTRIAL MEAT SLICING MACHINE INSTRUCTION

### 1. Structure & parameters



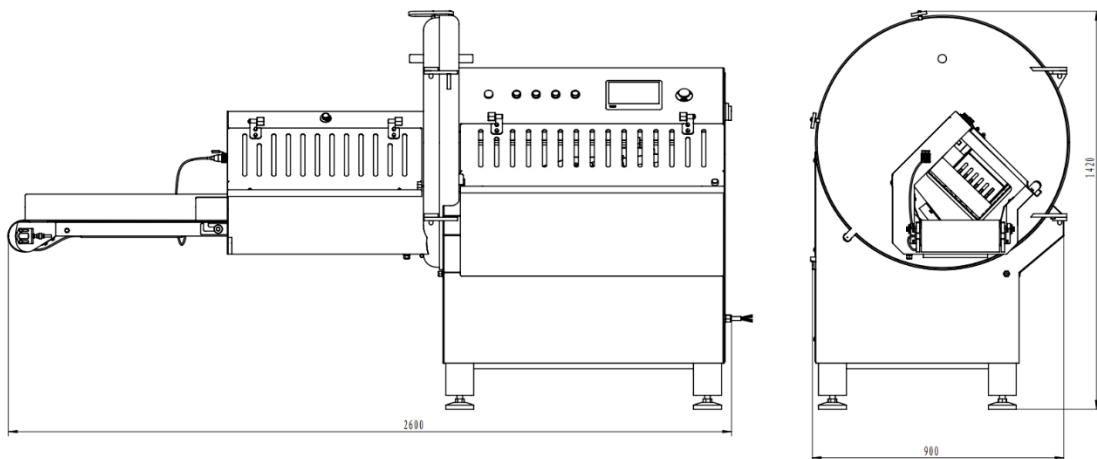
Industrial Meat Slicing Machine

Model No.:QH-250S  
Slice thickness:1-36mm  
Maximum feeding height:200mm  
Maximum feeding width:250mm  
Maximum meat cutting length:650mm  
Meat cutting temperature:-2℃~-7℃  
Total power: 5.5kw  
Working voltage:380V/400V  
Slice speed: 60~180 slices/min  
Dimensions:2700x900x1420mm  
Machine weight:500KG  
Current:11.5 A



Made in China  
Hebei Qiqiang Metal Products Co., Ltd.

### 2. Detail & Dimensions



### **3. Product Introduction**

Thanks to a perfect grip on the product, parallel slices and highest yields are possible even for bone-in products. A look in the blade box shows a thin blade for a precise cut.

#### **Dimple plate**

A cushion of air is created between the studs, which feeds the product to the blade and lowers friction.

#### **Touchscreen**

Machine is now even easier to operate. The new touchscreen makes operation faster and more comfortable. Use the USB stick to save data and transfer software updates.

#### **Cleaning position**

Like other components of the machine, the discharge belt can easily be moved upright to the optimum cleaning position without back strain. One of several examples for machine ergonomic design.

Regardless of whether it is steak, schnitzel, ham or cheese, Machine is extra-ordinarily flexible. Performance and precision are the hallmarks of PUMA. The machine slices products at temperatures as cold as -2 °C/-2 °C. Depending on the model, it can accommodate products that measure up to 700 or 1,100 mm in length. Because products can be separated into multiple sections, the machine allows minute steaks and slices of roast to be cut from a single product. It also provides an optimal integration in the production process through package formation.