

## TBG480



**TBG480** machine for cutting frozen blocks of meat or other products at  $-20^{\circ}\text{C}$ . The clean cut and size of the pieces obtained from the block make them suitable for subsequent processing in the mincer and bowl cutters, thereby reducing the time and effort required by these machines.

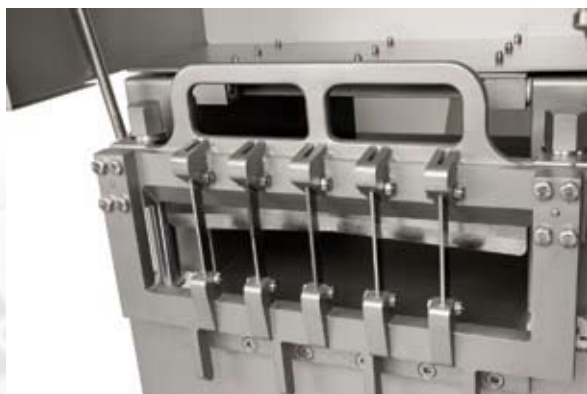
The **TBG480** cuts the blocks with a guillotine-type blade operated by an extremely powerful hydraulic system. The standard machine is equipped with 1 horizontal blade and 4 vertical blades, so produces 4-centimetre-thick by 10/12-centimetre-width slices.

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

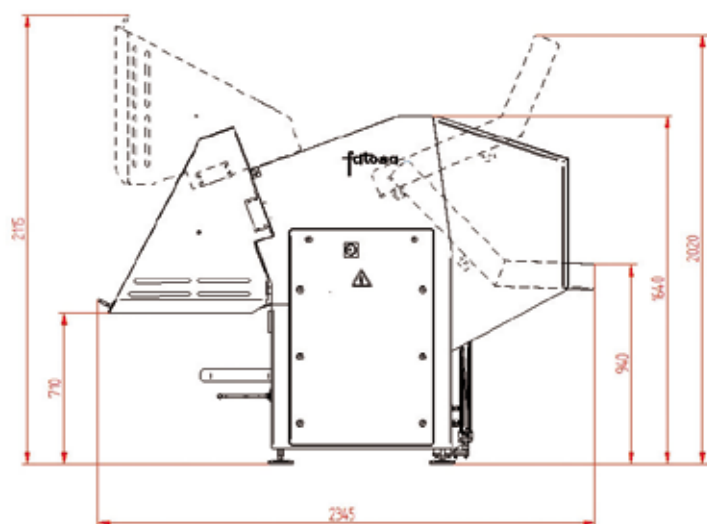
It can work with E2 blocks (400x600x200 mm), maximum dimensions of frozen blocks 480x600x250 mm, reaching productions of up to 3000 kg/hour.

The unloading of the cut product is carried out directly on standard 200-litres trolley, although the machine can also be prepared for unloading on a conveyor belt or screw.

Machine designed and manufactured in accordance with CE hygiene and safety standards.



## CHARACTERISTICS



Type	TBG480
Production - max.	3000 Kgs/hour
Bolck size	480x250x600
Minimum temperature	-20° C
Power	5,5 kw
Machine weight	585 Kgs

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