Bone & Meat Cutter





A) Meat and bone saw Carneoline FK 23 Compact table-top machine for retail and kitchen areas

Sophisticated blade and cleaning wheel system, easily removed for cleaning Portion width can be set by dial from 10 - 190 mm Product pusher, hinged and removable Easy to clean thanks to broad, closed surfaces (suitable for water jetting) On/off switch on foil keyboard (with signal lamp)

B) Meat and bone saw Carneoline FK 32 Stand-alone machine for butchers and meat processing

Sophisticated blade and cleaning wheel system, easilyremoved for cleaning Cut width can be set using the dial from 10 - 290 mm. Product pusher, hinged and removable On/off switch on foil keyboard (with signal lamp) Easy to clean thanks to broad, closed surfaces Ground clearance approx. 40 cm (water jettable)

All specification & pictures/image of equipment subject to change as per technical upgradation.

SPECIFICATION

Name Of the Equipment	Carneoline FK 23	Carneoline FK 32	
HSN CODE	8	84385000	
Safety class	IP 55	IP 55	
Dimensions (L x W x H)	520 x 580 x 857 mm	777 x 800 x 1600 mm	
Footprint (L x W)	360 x 350 mm	500 x 440 mm	
Weight	approx. 54 kg (119.0 lbs)	approx. 138 kg (304.2 lbs	
Packaging details:			
Crate (L x W x H)	650 x 590 x 940 mm	960 x 960 x 1820 mm	
Weight	approx. 60 kg (132.3 lbs)	approx. 143 kg (315.3 lbs)	
Saw blade length	1760 x 15 x 0,45 mm	2430 x 16 x 0,6 mm	
Cutting height	max. 250 mm (9.8")	max. 330 mm (13")	
Cutting width	min./max. 10 - 190 mm	min./max. 10 - 290 mm	
Wheel diameter	220 mm (8.7")	315 mm (12.4")	
Blade speed	approx. 17 m/sec. (55.8 ft/s)	approx. 25 m/sec. (82.6 ft/s)	
Delivery includes:	2 Universal saw blades	2 Universal saw blades	
Optional extras	Larger table	Sliding table	
	810x530 mm (31.9''x20.9'')	343x366 mm (13.5''x14.4'')	
	Konwe Saw blades	Konwe Saw blades	
	Knife blades	Knife blades	