

L-80 fresh sausage portion cutting machine

TECHNICAL SPECIFICATIONS

- Nips and cuts fresh sausage.
- Output: 100 to 400 pieces per minute.
- Suitable for natural or artificial casings.
- Length of pieces in the standard L-80: 100, 120, 140, 160, 180 mm.
- Length of pieces in the special L-80: 160, 180, 200, 240, 280 mm.
- Sausage diameter: from 10 to 35 mm.
- Manual operation (5 pieces per turn).
- Tabletop machine.
- Made in stainless steel and non-toxic plastics (suitable for the meat industry).
- Easy maintenance and cleaning.
- Machine weight: 10kg.
- Measurements of the machine with packaging: 570 x 510 x 240 mm.

