

MODEL S100

S/M FLAKER



GENMAC

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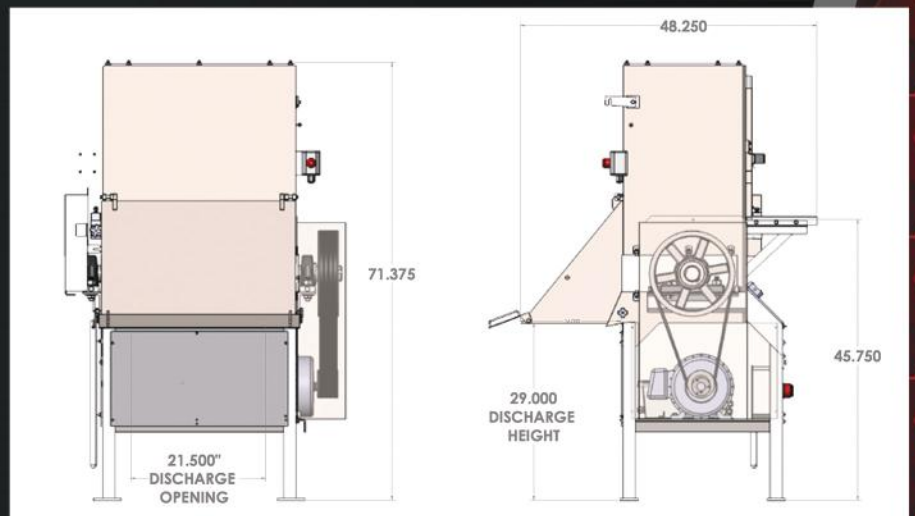
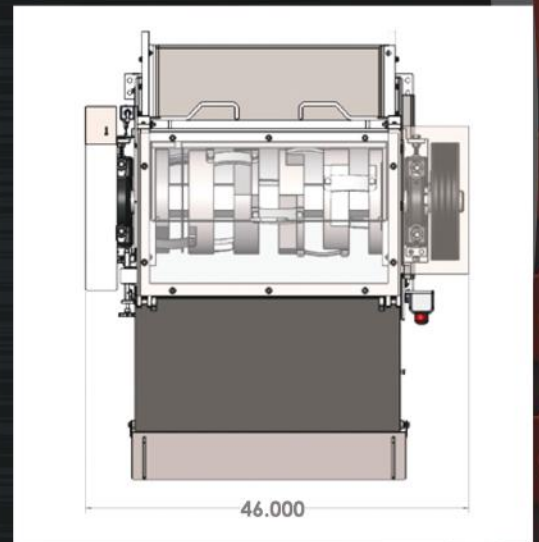
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MODEL 3100

S/M FLAKER

- **Capacity** – Slices of flakes frozen meat (approximate temperature range 0-25 degrees, or tempered meat up to 25 degrees F) and other products up to 9" (22.86 cm) thick, 20" (50.8 cm) wide, and 24" (60-96 cm) long.
- **Power** – One 10 HP, 230/460 volt, 60 HZ, 3 phase totally enclosed motor, magnetic starter, pushbutton control, wiring in flexible watertight conduit. Other voltages/Hz available.
- **Slicing Drum** – Stainless Steel Flow Through Cutting Drum permits sliced or flaked meat to flow freely into the discharge area. Mounted on heavy duty outboard self-aligning support bearings, the cutting drum turns at approximately 450 RPM.
- **Slicing Blades** - 10 Exclusive "Cycle Slice" blades are bolted to the cutting drum. Blades are curve designed to permit sliced or flaked meat to flow freely, protecting quality characteristics. Blades can be adjusted to produce 1/8" (.317 cm) flakes or 1/4" (.63 cm) slices.
- **Drive** – Cutting drum is driven by 4 matched "v" belts.
- **Safety Guarding** – "Floating" hopper with lockout door. Electrically controlled guard over discharge chute. Cutting drum fully enclosed within frame of machine. Electrical system enclosed and overload protected. All mechanisms impaneled within the frame of the machine.
- **General Construction** – Parts in contact with the product of stainless steel, or otherwise corrosion resistant. Support frame and enclosure of all stainless steel. Guards, loading platform, and paneling are stainless. The **MODEL 3100 S/M FLAKER** is designed to conform with U.S.D.A. standards.



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