



The master of its art

FELIX



- Compact dicing and strip cutting
- Excellent cutting results
- Dual-stroke, two-part grid system
- Dynamic Hydraulic System
- Wide range of options



Compact dicing and strip cutting

The master of its art

The compact dicing and strip cutting machine opens up a broad spectrum of slicing and grating possibilities.

The spacious cutting chamber (96 x 96 x 300 mm / 3 4/5" x 3 4/5" x 11 4/5", H x B x L) enables the product to be loaded easily without the inconvenience of pre-cutting..

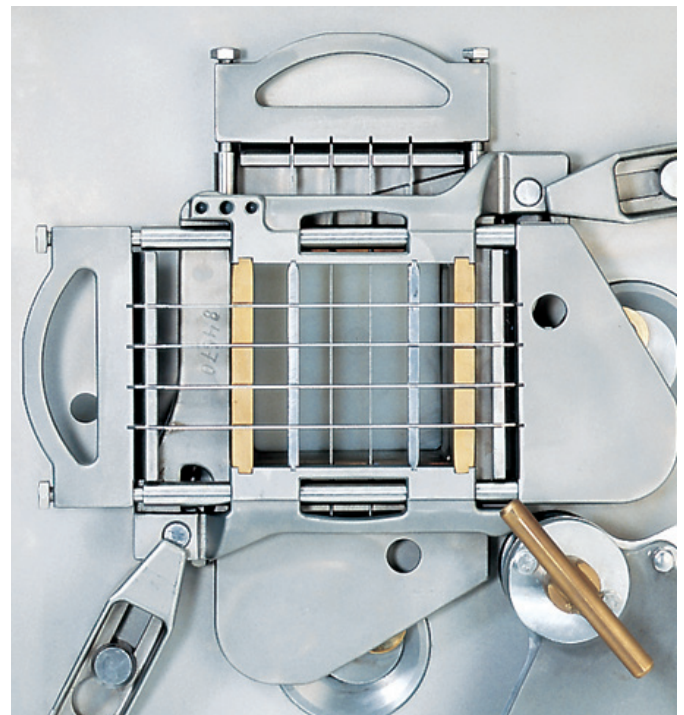
Broad spectrum of slicing and grating possibilities



Sophisticated technology

The small distance between the blade and grid-set, the so-called "scissors' cutting principle", is one of the essential prerequisites for achieving excellent cutting results. So-called „goulash chains“ are prevented.

Various products such as cheese, radishes, carrots or coleslaw can be grated coarsely or finely. With FELIX even a big amount of meat salad is easily prepared. It is even possible to cut cucumber slices.



Two part grid system and DHS

The unique dual-stroke, two-part grid system facilitates precise dicing and strip cutting of the most delicate products by providing twice the normal cutting length at reduced cutting pressure. The drive is synched automatically after the machine is turned on.

As a result of the DHS (Dynamic Hydraulic System), the cut products stay fresh longer (the machine generates less heat, so there is less of a chance for bacteria to form).

For ham plates or sausage stripes special disc is used e.g.



Your benefits at a glance:

Benefits

- Wide range of application options
- Inconvenient pre-cutting of the products is a thing of the past thanks to the spacious cutting chamber
- Optimum product compression as a result of the automatic pre-compression system
- The compact and space-saving design is perfectly suited for the needs of small businesses
- Gentle cut of delicate products as a result of the dual-stroke technology: It provides dual cutting lengths at a reduced cutting pressure.
- The „click & go“ quick change gridset system ensures that the grids can be exchanged in a matter of seconds if they need to be replaced or cleaned.

Extensive number of accessories for a wide range of options



Meat, sausage, bacon, and ham can be diced just as easily as vegetables, cheese, fruit or fish.

TECHNICAL DATA	
Max. output t/h (Theoretical maximum value)	0.8; 1,764 lbs
Max. cut-off length (mm/inch)	0.5–32; 1/5" - 1 3/10"
Housing dimensions (mm/inch)	
Length / Width / Height (mm/inch)	909 / 748 / 1,050; 354/5" / 241/2" / 413/10"
Connecting load (kW)	1.0
Gridsets (mm/inch)	4/5/6/8/10/12/ 14/16/20/24/32/ 48/96; 1/5"; 1/4"; 3/10"; 2/5"; 1/2"; 3/5"; 4/5"; 9/10"; 1 1/4"; 1 4/5"; 3 4/5"
Weight (kg/lb)	approx. 173; 381
Product specific accessoires	on request



TRANSFORMING FOOD PROCESSING

