



## »CS 28-2D«

In line cutting for fresh products

The perfect solution for 2D cutting of sensitive products. Equipped with rotating knives and cutter wheel, the CS 28-2D is easily integrated.

Typically used for cooked or fresh poultry or even as a pivotal part of a processing line as a pre cutter in meat and even cheese applications.

### Product features:

- » Continuous product feed
- » Variable belt speed and slice thickness
- » Computer controlled
- » Pressure free 2D cutting system
- » Tool cart available



CE All machines fulfil the strictest CE safety and hygiene regulations.

Technical specifications	CS 28-2D
Cuts/minute	350/700 min -1
Loading dimension W x H x L	280 x 100 mm
Feed motion	1-40 mm
Power supply	7,7 kW
Weight	1.050 kg
L x W x H	2.700 x 1.040 x 1.640 mm