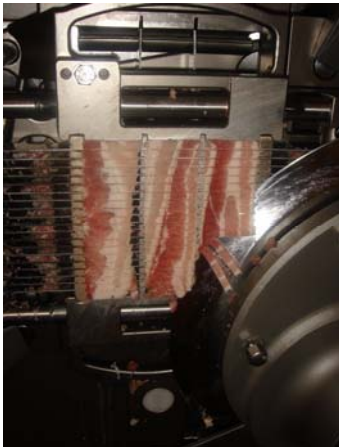


## Dicing of Bacon & Porkbellies at $-10^{\circ}$ C.

### The Technology

- ✓ **TWISTER SP** designed for dicing 6 or 8 mm., lardon stripes 7 x 40 mm. or post-stamps 20 x 20 x 2 mm.
- ✓ Multifunctional cutting system to change size in a minute.
- ✓ Automatic belt loading of single bellies into hopper for a continuous proces.
- ✓ Calibrating of loaded single bellies into blocks by side pressing cylinders.
- ✓ Variable cutting speed for optimal product quality.
- ✓ Outfeed by conveyor or 200 ltr. trolley's.



### The Innovation

- ✓ Innovative **Duo Tec Gridset** suitable for cutting at appr.  $-10^{\circ}$  C to reduce preparation times.
- ✓ By choice single, double or quadruple cutt-off knife for a capacity up to 1.500 kg./hour.
- ✓ Reduced cutting length with special grid knives for longer stand time to minimize production costs.
- ✓ Separated endproducts suitable for Multihead packaging.
- ✓ Easy and efficient changing of wear parts to maintain best quality with minimum waste for decades.

### The Benefits

- ✓ Precision on six sides for unique market quality.
- ✓ Separated endresult causes less give away in consumer packages for increased ROI.
- ✓ Straight fat/meat "lardon" image without crooked cuts.
- ✓ Less small particles to have transparent package image.
- ✓ Capacity increase without quality decrease!

