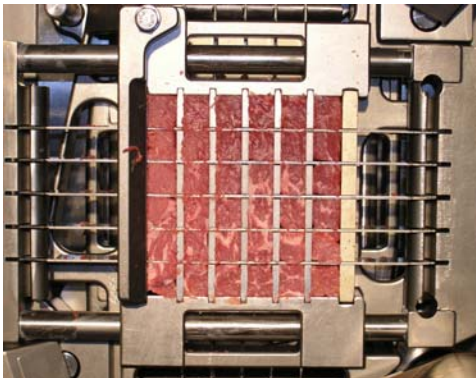


## Precision dicing of fresh meat

### The Technology

- ✓ **TWISTER SP** designed for dicing of for example 12 x 12 mm., stripes 8x40 mm. of fresh meat.
- ✓ Multifunctional cutting system to change size in a minute.
- ✓ Automatic belt loading of products into hopper for a continuous proces.
- ✓ Variable cutting speed for optimal product quality.
- ✓ Outfeed by conveyor or 200 ltr. trolley's.



### The Innovation

- ✓ **Fresh Meat Grid** suitable for cutting at fresh temperatures 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.
- ✓ 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.
- ✓ Optimal endresult with less smaller particles causes better quality in and outside the package
- ✓ Productfluids remain inside the product for a higher yield.
- ✓ Less small particles to have transparent package image.
- ✓ Capacity increase without quality decrease!

