

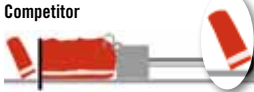


# LION: The perfect transformation of energy into efficiency



Precise cross-section as a result of the dynamic feeding system (DVS).

Competitor



Versatility is the hallmark of LION.



A look in the blade box shows a thin blade for a precise cut.



Whether bone-in or boneless – the portion cutting machine slices all products precisely and neatly.



LION 700 F



The intelligent product feed holder can differentiate between meat and bone simply by gripping the product.



LION has a cutting output of 400 cuts/min.

With 400 cuts per minute and a large insertion chamber measuring 350 x 240 mm (W x H), the LION slicing and portion cutting machine provides high capacity and sufficient space for numerous slicing applications.



Dimple plate: An air cushion forms between the dimples on which the product is effortlessly guided to the blade.



The variety of products that LION can accommodate ranges from cutlets to cheese products.

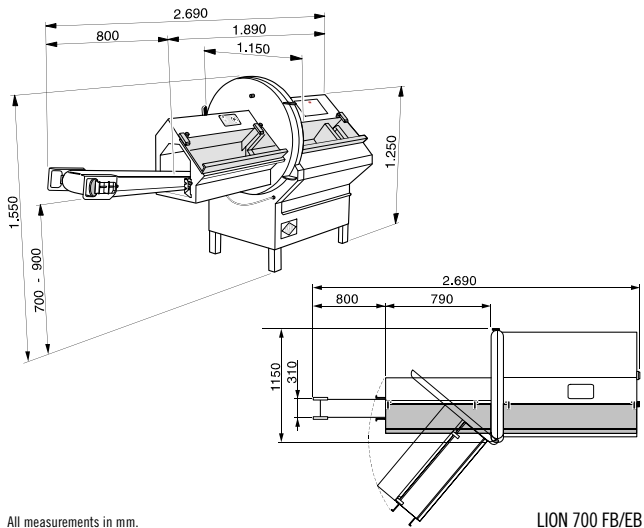
It complements the portfolio of slicing and portion cutting machines by a broader, larger machine model that is especially suited for the supermarket and industrial target groups.



## Versatile use of LION

LION can cut bone-in or boneless products such as bacon, pork belly, pork blade steaks, cutlets, beef steaks, roulades or cheese products.

Technical data:	LION F/FB	LION E/EB
Max. cut-off length (mm/inch)	0,5–70; 1/50"–2 1/5"	0,5–250; 1/50"–9 1/5"
Cuts per minute (double blade)	400	400
Cross-section of product w x h (mm/inch)	350 x 240; 13 4/5" x 9 1/2"	350 x 240; 13 4/5" x 9 1/2"
Max. Infeed length (mm/inch)	700; 27 3/5"	700; 27 3/5"
Housing dimensions (mm/inch)		
Length/Width/Height without belt (mm/inch)	1,890/1,150/1,550; 74 2/5"/45 1/2"/61"	1,890/1,150/1,550; 74 2/5"/45 1/2"/61"
Length/Width/Height with belt (mm/inch)	2,690/1,150/1,550; 106"/45 1/2"/61"	2,690/1,150/1,550; 106"/45 1/2"/61"
Connecting load (kW)	3.4/3.5	3.4/3.5
Products	Up to -4 °C/24.8 °F	Up to -4 °C/24.8 °F
Weight without belt (kg/lb)	320; 706	320; 706
Weight with belt (kg/lb)	409; 902	409; 902
Product specific accessories	on request	on request



Blades for various applications are optionally available (double, cordon bleu, crinkle blade, cheese and sausage blade).



The residual piece optimisation ensures that the product is sliced in uniform thicknesses all the way to the residual piece.



The pneumatic product feed holder automatically expels the residual piece after slicing (optional).

### Your benefits at a glance:

- The 350 mm-wide insertion chamber allows plenty of space for numerous slicing applications, particularly for bulky products
- High-performance and precision even with bone-in products
- Increased speed in the production as a result of the back-feed limitation
- Optimum utilisation of the product, for example by sectioning the product into slicing areas and as a result of residual piece optimisation (E/EB)
- Fulfilment of the highest hygiene requirements as a result of labyrinth guidance
- HS (High-Speed) more capacity (optional)

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