

CUTTING

**Circular knives
Type RSLL / BTSL**



ATTEC®
FOOD TECHNOLOGY



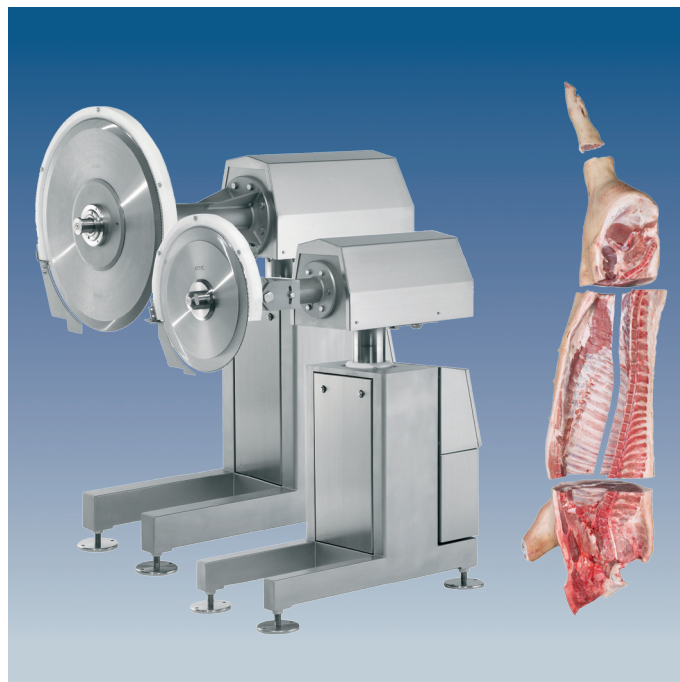
■ The Attec circular knife type RSLL for cutting pork into primal cuts with the aid of a specially profiled edge for cutting meat and bone. Leaving a clean surface.

■ For the dividing of belly and loin, the machine has a cutting blade with an adjustable angle for optimising yield.

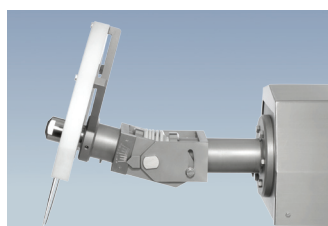
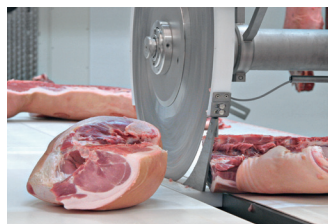
■ The circular knives are available with different blade sizes:

- Ø950 mm knife in stainless steel for cutting sows
- Ø750 mm knife in stainless steel for cutting pork, shoulder, middle and ham
- Ø600 mm knife in stainless steel for cutting pork, shoulder, middle and ham
- Ø500 mm knife in stainless steel for cutting pork loin and belly (adjustable in angle)

■ An additional circular knife type BTSL for the manual cutting of hind feet is also available. It can be mounted on a laying down conveyor or laying down roller arrangement. The support for the hind feet knife is built so that it is manually horizontally adjustable.



RSLL



Technical specifications

Capacity	Depending on operator
Voltage	3x400V, 50 Hz
Power	IN 6 Amp.
Pre-fuse	16 A

The technical specifications may be subject to alterations!

BTSL



ATTEC DANMARK A/S

Mommarkvej 293 - 301

DK-6470 Sydals

Danmark

Phone +45 74 40 76 44

Fax +45 74 40 79 29

www.attec.dk • attec@attec.dk