

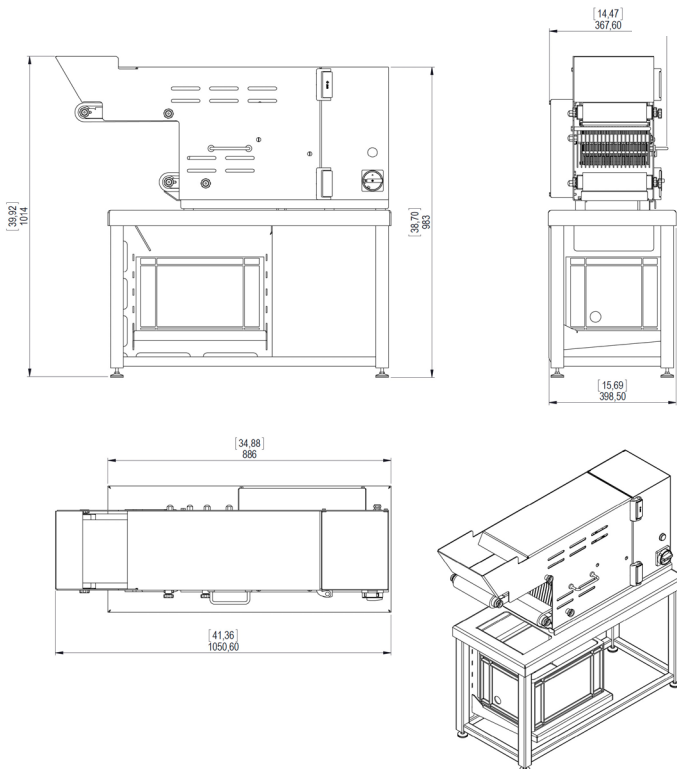
TABLE TOP STRIP CUTTER/TENDERIZER



ST200

Compact, steady, essential, the ideal solution for anyone who wishes for a reliable, versatile, easy to sanitise small machine.

Strip cutter and dicer for fresh boneless products.



Technical Data

	ST200
Height	494 mm / 19.54"
Width	1038 mm / 40.85"
Depth	360 mm / 14.18"
Weight	80 Kg - 176.37 lb
Motor Power	0.4 Kw
Maximum cutting width	200 mm / 7.87"
Minimum strip thickness (5mm pitch)	5 mm - 0.2"
Working speed	0.245m/sec
Overall dimension with basement (W x D x H) *OPTIONAL	1038x553,5x995 40.85x21.79x39.17

ST200

TABLE TOP STRIP CUTTER/TENDERIZER



1. Perfect for restaurants, catering companies or fishmongers

ST200 can be convertible in a few seconds from a machine for the production of strips and cubes of fresh boneless products into a tenderizer without the need of any tool.



2. Easy access for maintenance and sanitation

Easy sanitation thanks to the minimum footprint on table and tool-free, full access to the cutting or tenderizing sets for either cleaning or replacement.



3. Great capacity for cutting and tenderising fish

High capacity for both slicing and tenderizing without the need to trim or chill the product before processing, including in-line option thanks to the in and out feeding conveyors.



4. Intuitive to use

User-friendly, no need of any skilled Grasselli technician for the start up.



5. Put the machine wherever you want

By adding the dedicated optional stainless steel basement, ST 200 can be transformed into a independent machine, easier to move within the processing area, with no pneumatic connection needed.

