

get the extra taste

Macerator ASC



perfectly suitable for
**pork, beef, poultry, filets,
marinated steaks, burger patties,
boneless thigh meat**



- A pair of knife rollers cuts the product in turns from both sides
- Improves the product's tenderness, dimensional stability and cooking behavior
- Knife rollers can be completely detached for cleaning etc. without any tools
- Cutting depth can be set individually thanks to height-adjustable knife rollers
- Belt speed variably adjustable
- Perfect product delivery by swivelling infeed and outlet conveyors
- Collection tray for product residues and for clean floor policy
- Available in 16" / 24" / 28" / 40" belt width

