

Original KR 1

Cutting portions with or without bones

At 220 strokes per minute the Original KR 1 accurately cuts and portions chops, roulades, cordon bleu and schnitzel. Even thick - boned meat can be cut into slices of between 1 and 32 mm thickness.



Precise mechanical handling

The fully mechanical feed system pushes the material under the cutting knife with millimetre precision. This technology is very accurate and robuste. By only pressing a button the feed piston advances all the way to the product even before the cutting process begins, thus saving time.



Push - button control The semi - automatic keyboard control is self - explanatory. It is very easy to operate. Simply press the button twice and turn the feed adjustment wheel once to start the machine.



Textured steel plating for better cutting action

To minimize friction between the product and the blade, the processing shaft is made of textured steel plating. This helps to maintain the natural form of the meat and ensures uniform cutting.



Choice of knives

bones without splintering.



Hygienic and convenient transport

A welded machine construction offers hygienic characteristics that make cleaning very easy. All flexible parts can be taken out and re-inserted in three easy steps. Durable castors allow easy movement in every direction.

Secure grip

One movement is enough to fix the material in place with the retaining claw. A tipper lock drives the claw easily into the meat. This mechanism is suited to all types of meat. The compact construction ensures a minimal amount of waste.

Equipmen	nt
----------	----

Start-up control * Retraction path limitation * Angled shaft * Lateral pre-compacting * Mechanical drive system

Machine length	1.860 - 2.912 mm	Connected load	400 V, 2.7 kW, 16 A
Machine width	830 mm	Performance	2.000 kg / h
Machine height	1.230 mm	Section length	1 - 32 mm
Machine weight	338 kg	Sections	220 per minute
Shaft length	750 mm	Cutting temperature	-4 °C - +80 °C
Shaft width	210 mm		
Shaft passage height	230 mm		

A combination of power and the long - pulled blade mean that even the most tough meat structures can be cut evenly. A finely serrated knife cuts