



Frozen Flakers

Viking iB4 Frozen Flaker

The Viking iB4 Frozen Flaker is designed for flaking frozen food blocks, (meats, curds, chocolate, butter) within processing lines. Also ideal for producing baby food, semi-finished meats, sausages and frankfurts and dairy products without defrosting within a temperature range of -18°C to -3°C.

Features:

- High output is ensured by the high flaking speed of the rotor type blade mechanism
- The design of the flaking machines prevents shifting, tear-off and violation of the structure of the pieces of frozen meat
- Even flaking of the product due to the effect of drawing frozen blocks by cutting forces to the rotor blades
- Simple maintenance, reliability and low operating costs





Technical Specifications

Machine Model	Viking iB4 Frozen Flaker
Technical Output, kg/h, min.	4000
Minimum product block temperature °C	-18°C
Sizes of blocks loaded, mm (length)	350 - 600
Sizes of blocks loaded, mm (width)	350 - 400
Sizes of blocks loaded, mm (height)	75 - 200
Thickness of flaked pieces, mm	11
Height of feeder door, mm	1330mm
Height of discharge of flaked product into carriage, mm	640 - 710mm (all standard size buggies)
Power consumption, kW	15kW
Overall dimensions: L x W x H	1400 x 1130 x 1680mm
Area occupied, m²	1.6m ²
Net weight, kg	750 - 760kg