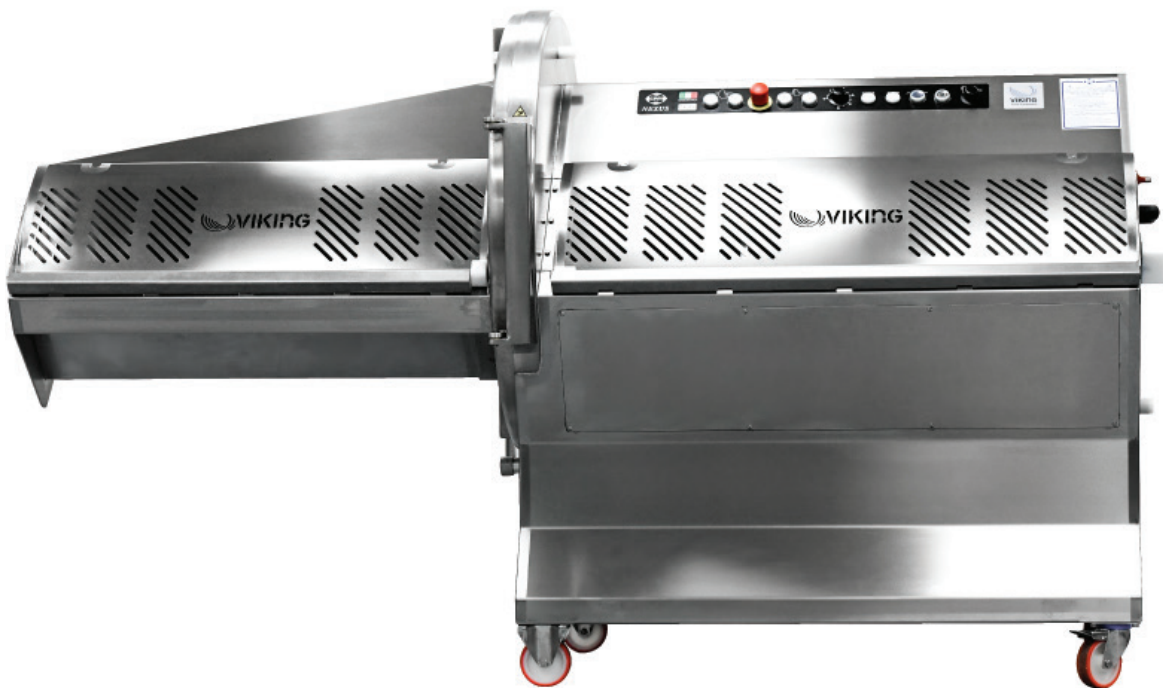




MEAT PROCESSING

Viking Nexus 245AU Chopcutter



The Viking 245 Bone-In Slicer completely automates the slicing process, designed to slice harder cuts like T-Bone with ease.

For slicing fresh, frozen and cooked products like beef, veal, pork loins and other bone-in and boneless products like fish or cheese in equal thickness.



Standard Technical Specifications

Max. Product Dimensions (L x W x H)	245 x 270 x 930mm	Meat Gripper	It can be moved quickly forwards and backwards without engaging the blade.
Slicing Capacity	190 slices/min	Blade	Heavy duty design, serrated or smooth design.
Food Temperature	Bone in: -8°C - +10°C Boneless: -8°C - -2°C	Hygiene	It can be cleaned with high pressure equipment.
Construction	On wheels. Made with AISI 304 stainless steel.	Energy Supply	415V 20A



Modifications made to the machine at time of purchase may change the technical specifications.