



MEAT PROCESSING

# Viking Sectormatic 300



The Viking Sectormatic 300 is ideal for a wide range of fresh, boneless and cooked products, including beef, veal, pork, chicken, fish, cured jerky, and even fruits and vegetables.

Thanks to its rotary blade design, the Sectormatic 300 consistently provides high yields and produces uniform cuts without imperfections.

With blade set configurations from 7 - 100mm, it is well-suited for a wide range of product applications.



## Standard Technical Specifications

<b>Slice width</b>	7-100mm
<b>Blade diameter</b>	300mm
<b>Max. product width</b>	400mm
<b>Max. product height</b>	140mm
<b>Power</b>	415V / 10A
<b>Weight</b>	560kg

The Viking Sectormatic 300 can be inserted into any production line, without any additional labour cost, and supplied complete with both input and output conveyor belts.

For continuous cycle production, the Viking Sectormatic 300 can be linked to heat formers or any other kind of packaging / conveying system, notably reducing production costs.

The width of the slices can be set by simply replacing the blade die.

The Viking Sectormatic 300 is constructed entirely from AISI 304 bacteria-resistant stainless steel, fitted with protective equipment for safety, and easy to use even by non-specialist operators.

The food contact points are easily inspected and cleaned, supporting a complete washdown of the machine.



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



## Applications



Red Meat



Poultry



Fish



Vegetables