



Bizerba KR2 Horizontal Slicer

Item #520Z00000000114320

BIZERBA



Bizerba KR2 Horizontal Slicer is the new addition to the Bizerba family of slicers that can slice Bone-In and Boneless product for the Meatroom. Faster and safer than a Bandsaw, it improves production with an unskilled Meatcutter.

1 Bone-in and 1 Boneless Blade come with the machine and are easily changed by the Operator.

- Electrical requirement: 208V – 3 Phase- 18AMP
- Stainless Steel Housing and Frame
- Machine has castors for easy movement and 2 leveling legs with high friction pads
- Washdown cleaning for maximum hygiene
- Maximum Speed: 220 slices per minute (single blade)
- Slice Thickness: Minimum 1 mm (3/64")
- Maximum 50mm (2.0")
- Max Product dimensions: Length: 760mm (29.92")
- Width: 250mm (9.84")
- Height: 235mm (9.25")
- Lowest (Coldest)Product Temp: 24.8 Degrees Farenheit
- Blade size: 16.5 inches
- Multiple safeties for maximum Operator protection .
- Easy push button operation eliminates long training periods.



Push Button Controls



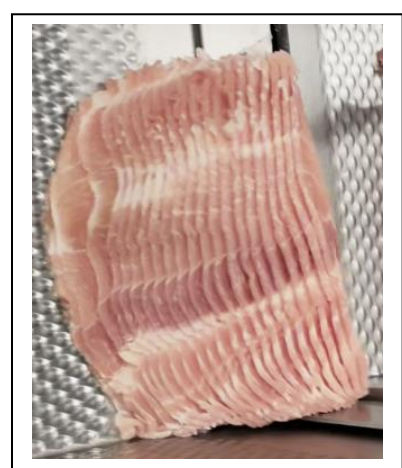
Gripper



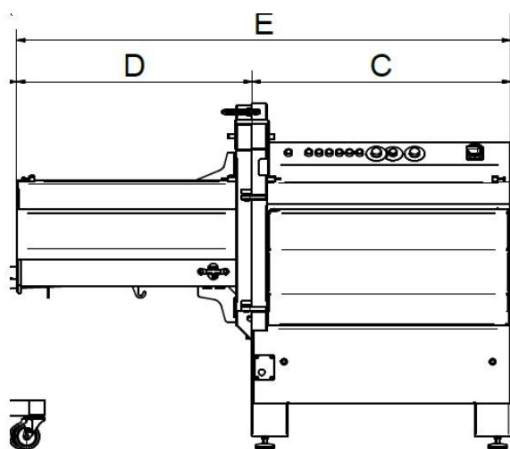
Bone-in Blade



Product infeed & Gripper



Boneless Pork 2mm



E= 1950mm / 76.77 **inches** / 6.39 ft.

C= 1020mm / 40.15 inches / 3.34 ft.

D = 930mm / 36.6 inches / 3.05 ft.

Height : 1365mm / 53.74 inches / 4.47 ft.

Depth: 930mm / 36.61 inches / 3.05 ft.