

High-capacity belt-fed dicer with exit conveyor - for meat, poultry, alternative protein and petfood products

The Yuran™ Hytec 300 EC is a belt-fed dicer designed to dice, strip-cut, and shred a wide variety of meat and poultry and alternative protein products.

It integrates an Exit Conveyor and brings several advantages specifically for batch processing.

The innovative exit conveyor helps effectively capture the cut pieces and eliminate product loss or spillage. The clearance between the discharged cut product and the integrated conveyor maintains the quality required for even the most sensitive applications. The Yuran Hytec 300 EC facilitates discharging the cut product into totes, a Eurobin trolley, or additional conveying systems.

The dicer delivers multi-product cutting versatility due to the use of dual independent variable speed motors. Dice, strips, shreds, chunks can be produced from products of a pre-determined or natural thickness.

Applications

The Yuran Hytec 300 EC is widely used for cutting fresh, crust-frozen, tempered frozen, and (hot) cooked meat- and poultry products. It also presents a unique solution to shred, dice, and strip-cut petfood industry applications.

It provides efficient and consistent “pulled look” shredding of cooked beef, poultry and pork meats. The pulled look products are ideal for BBQ meats, salad and pizza toppings, specialty sandwiches and handheld snacks.

Specialized cutting tools are designed to cope with the unique characteristics (viscosity, high temperatures, moisture) of extruded products to create alternative meat products in cuts and shapes familiar to animal-based meat.

Yuran Hytec 300 EC



Features

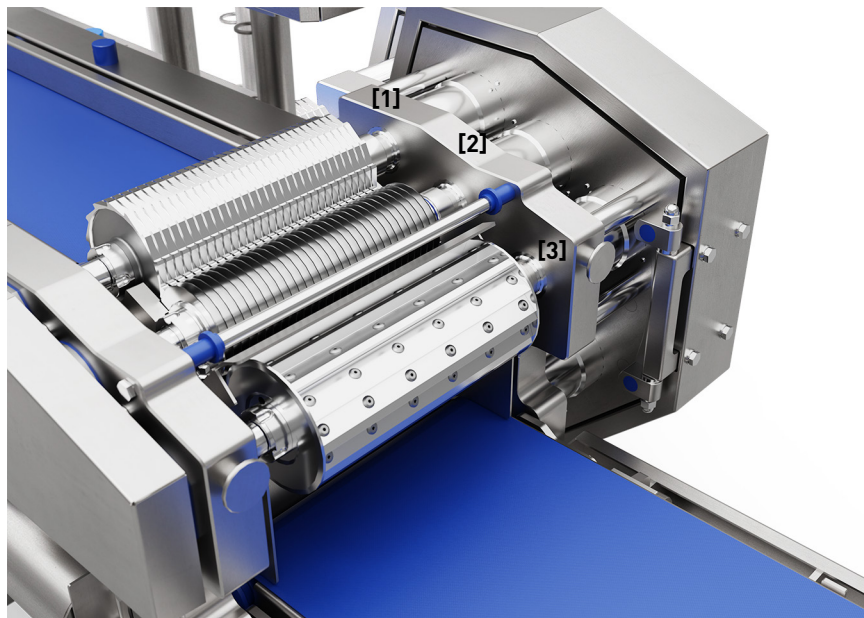
- The 300 mm wide conveyor belt allows an increased feeding capacity and the ability to process products with larger dimensions.
- The exit conveyor facilitates discharging the cut product into totes, a Eurobin trolley, or additional conveying systems. The Yuran Hytec 300 EC eliminates the need to stop the machine when replacing totes during batch feeding.
- The quick removable splined shafts of the cutting spindles provide fast changeovers from one cut size to another reducing the downtime in the production process.
- The smart hygienic design ensures that the machine can be cleaned quickly, easily and safely.

Operating principle

The product is fed via the belt and guided towards the feed roll [1], which ensures a positive transfer of the product into the circular knives [2].

The circular knives cut the product into strips. The strips are then cut by the crosscut knife [3] spindle into dice. The final thickness of the strip will be the same as the predetermined or natural thickness of the original product.

The feed roll can be replaced by a pre-break system that serves as an initial reduction tool to achieve the desired end result in combination with subsequent cutting - and shredding spindles.



Technical data

MAXIMUM PRODUCT INPUT SIZE	POWER SUPPLY	DIMENSIONS (L x W x H)	MACHINE WEIGHT	OPTIONS
L x 300 mm (W) x 27 mm (H) (L x 11.8" x 1.06")	4 kW (5.3 HP) (crosscut spindle) 7,5 kW (10 HP) (conveyor belts cutting tools)	293 x 104 x 183 cm (115.35 x 40.94 x 72.04")	830 kg (1,829.84 lbs)	solid frame

Food hygiene and operator safety are key in our design

Our machines are designed and manufactured to meet the highest standards for both operator and food safety that comply with, as a minimum, the latest European and North-American regulations on food contact materials.

"Together we cut your product to perfection!"

Worldwide, FAM STUMABO offers demonstration equipment and expert advice to identify the ideal cutting equipment for the results you want. Our fully equipped test centres around the world are available to let you evaluate product quality and appearance. Send us products for evaluation and we will be happy to advise you.

