

## High-capacity belt-fed dicer for meat, poultry and alternative protein products

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

Compared to the standard model Yuran Hytec 240, the 300 mm wide feed belt offers an increased capacity and the ability to process products with larger dimensions.

In addition, it 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.

The innovative design of various new cutting tools combined with the independent rotation of the crosscut spindle allows for a better controllable cut size/shape and product appearance.

### Applications

The Yuran Hytec 300 is widely used for cutting fresh, crust-frozen, tempered frozen and (hot) cooked meat- and poultry products.

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



### Features

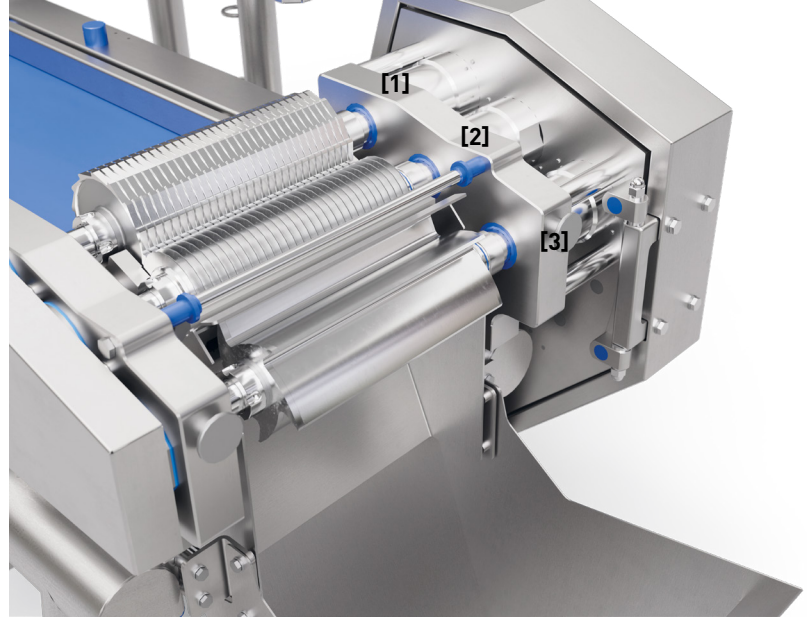
- The 300 mm wide conveyor belt allows an increased feeding capacity and the ability to process products with larger dimensions.
- The dual independent variable speed motors allow cut size/shape adjustments without the extra expense of additional cutting tools.
- The quick removable splined shafts of 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 at the desired height or length.

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 belt cutting tools)	218 x 104 x 167 cm (85.82 x 40.94 x 65.74")	725 kg (1,543.35 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.

