

Belt cutter for high-capacity dicing and strip-cutting

The Yuran™ Hytec 240 is a two-dimensional belt-fed dicer designed to dice, strip-cut and shred a large variety of meat and poultry products. Products can be cut at their natural thickness or a pre-selected thickness. The machine is also available with specially designed cutting tools to produce hand-pulled look shreds.

The Yuran Hytec 240 is designed to the highest hygiene standards and meets all the technological and sanitary requirements of the meat and poultry industry.

Applications

The Yuran Hytec 240 is widely used in the meat and poultry segment for fresh, crust-frozen, tempered frozen and cooked products.

The cutter accepts uncompressible products up to 25 mm (1"). The thickness of the strips or dice will be the thickness of the original product. It is also suitable for larger-diameter products to create a hand-pulled look.

It has dedicated tools for cutting alternative meat-like products.

Yuran Hytec 240



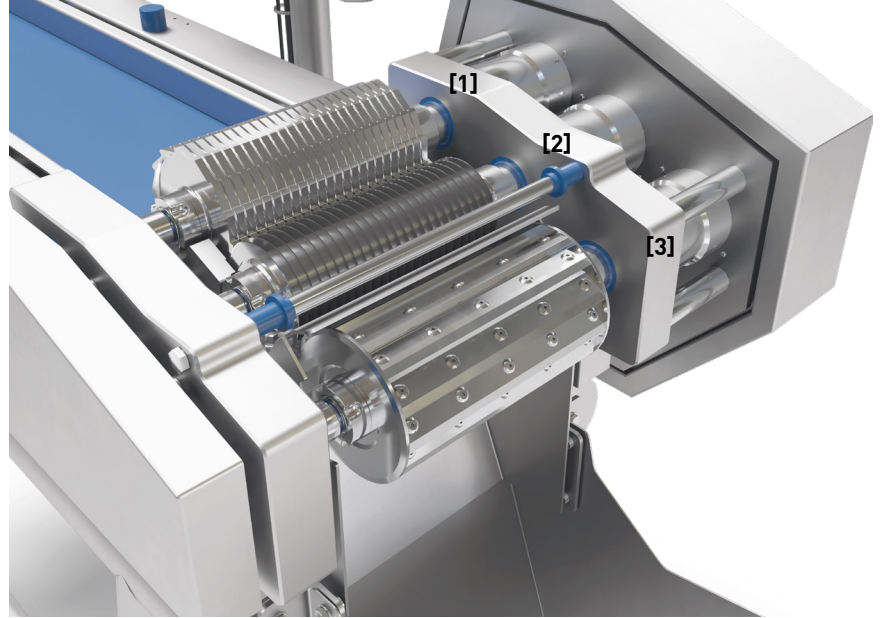
Features

- The drive zone and product zone are completely separate, allowing quick and thorough cleaning.
- The cutting spindle shafts can be disassembled and reassembled for fast changeovers from one cut size to another.
- The conveyor belts can be removed quickly to enable thorough cleaning.
- The smart design ensures operator-friendliness.
- The VFD-driven belt allows selection of the right speed to optimise cutting results.

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.



Technical data

MAXIMUM PRODUCT INPUT SIZE	POWER SUPPLY	DIMENSIONS (L x W x H)	MACHINE WEIGHT	OPTIONS
L x 240 mm x H 25 mm (L x 9 29/64" x H 1")	7.5 kW (10 HP)	219 x 93 x 181 cm (86.22 x 36.61 x 71.26")	650 kg (1 433 lbs)	4 kW (5 HP), solid frame, stainless steel rolls

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.

