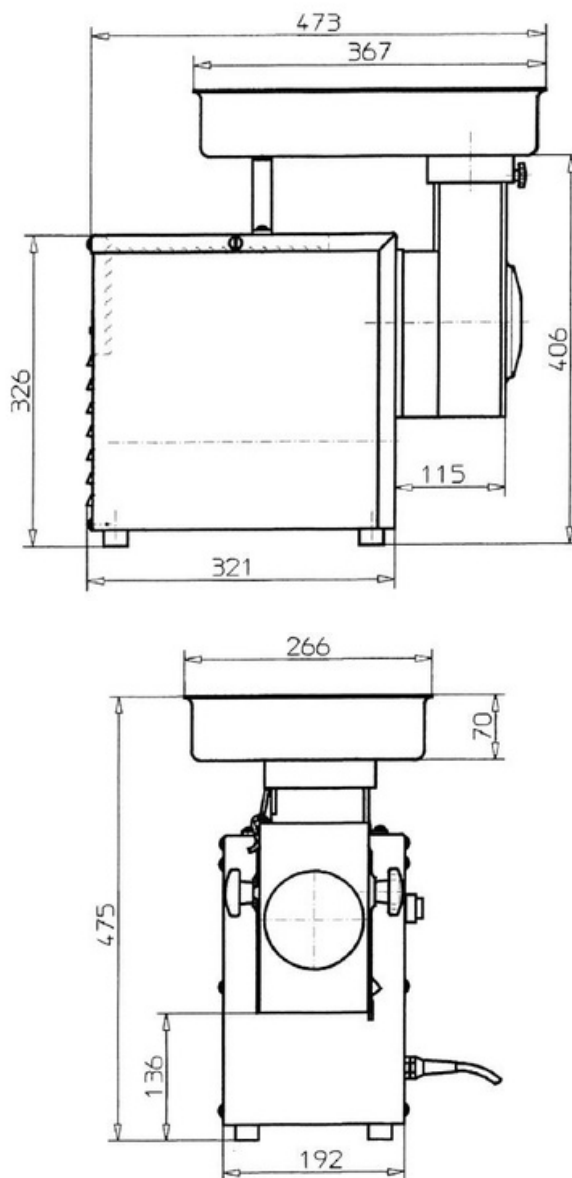




Fresh and "à la minute" with hand-cut quality

Product advantages:

- It processes meat and innards for stroganoff, gyros, chopped veal, beef, pork or lamb. It also makes short work of chicken, capon, turkey, goose, liver, kidney, tripe and chitterlings. The meat is first cut into cubes about 5cm in size. The KSM chops raw or cooked meat as well as innards in a single step.
- Can be dismantled and assembled in a few easy steps.
- Very safe to work with; KSM is CE-approved.
- Fast, easy cleaning; suitable for high-pressure washing.
- Large filling hopper.
- High output of well over 100kg/h.
- The KSM Meat Chopper is made entirely of stainless steel and requires no maintenance.
- It is powered by an electric motor.
- The circular blades of the cutting drum can be resharpened as required. The cutting drums come in 4 mm, 5 mm, 6 mm or 8 mm sizes.



**BRUNNER
ANLIKER**
swiss  made

Technical Data:

Motor	0.5 kW
Voltage	415 3 phase AC 50 Hz
Protection	IP 54
Capacity	Up to 200 kg
Weight	109 kg
Dimensions L x W x H	473 x 266 x 475
Weight	mm 26 kg

