

Meat Chopper KSM

Fresh and «à la minute» with hand-cut quality

KSM is ideal for professionals

That goes not only for catering but also for wholesale and retail butchers as well as direct sellers.

Raw or cooked, meat or innards?

The KSM takes everything in its stride. 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 (2in) in size. The KSM chops raw or cooked meat as well as innards in a single step.

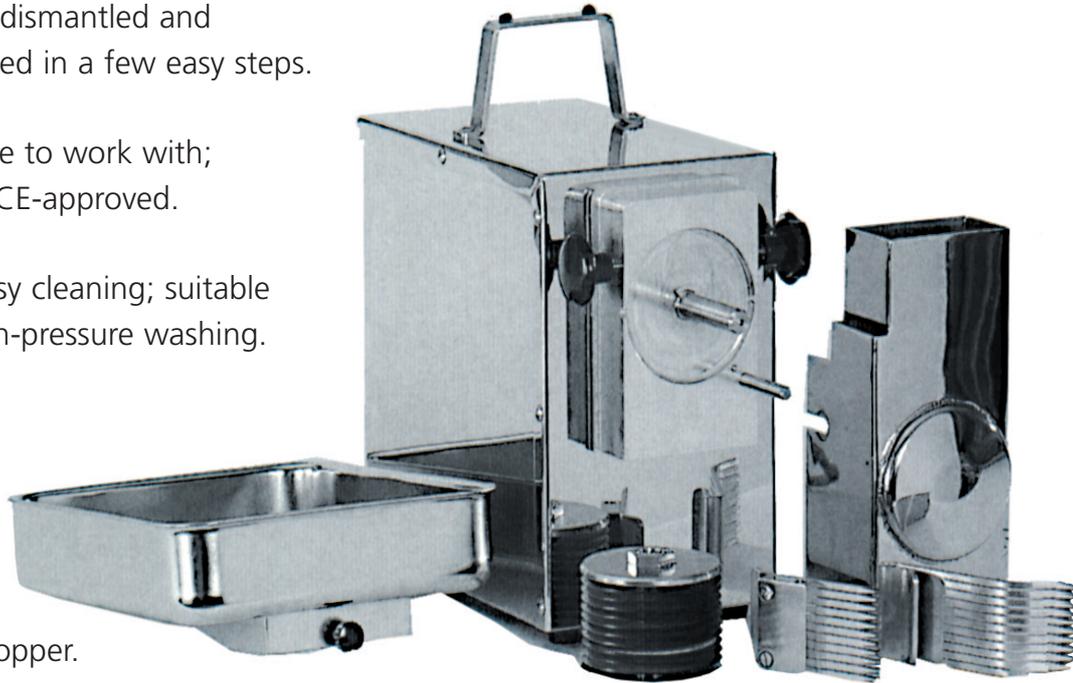


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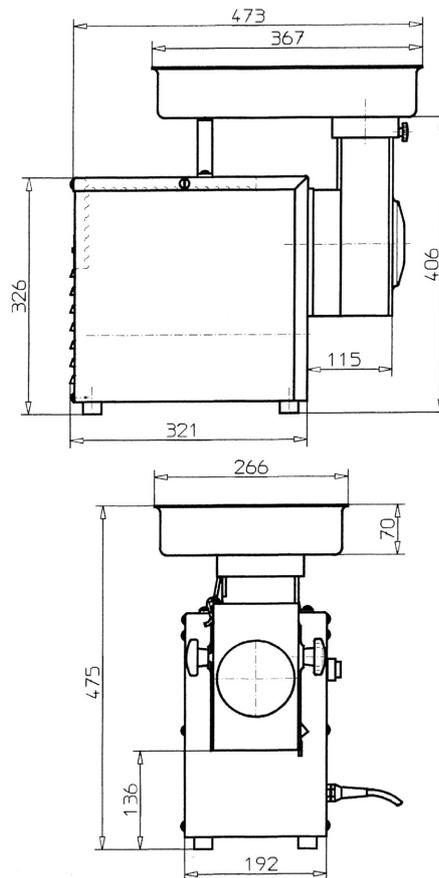
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- Can be dismantled and assembled in a few easy steps.
- Very safe to work with; KSM is CE-approved.
- Fast, easy cleaning; suitable for high-pressure washing.



- 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.



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Technical data

Motor	0.5 kW
Voltage	3 x 400 V / 50 Hz
Protection	IP 54
Capacity	up to 200 kg
Dimensions L x W x H	473 x 266 x 475 mm
Weight	26 kg



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