

LASKA



Cutters

High cutting speed, optimal mixing and minimal cleaning effort



Machines	Bowl capacity in litres	Cutting speed in m/sec	Motor power in kW
K 65	65	100	22
K 130	130	120	60
KCU 200	200	128	98
K 200	200	KU 135/ KUX 160	KU 104/KUX 113
K 330	330	KU 135/ KUX 160	KU 142/KUX 150
K 500	500	KU 135/ KUX 160	KU 172/KUX 182
K 750	750	KU 135/ KUX 160	KU 250/KUX 270

Strengths and benefits

Regardless of the batch size, the cutter processes fresh meat and pre-chopped frozen meat with outstanding cut quality and at high speed for an evenly fine and homogeneous product. In addition, it impresses with easy cleaning and maintenance of the machine and a long life span.

Applications

Boiled, raw and cooked sausage
Rind emulsions
Pâtés
Canned products
Soups and sauces
Confectionery
and much more...

Options

Vacuum design
Cooling device
Cooking device