



MODEL 2501

HYDRAUFLAKER

*Frozen Meat Block
Flaker*



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Model 2501 Hydraflaker

- HYDRUAFLAKING is the profitable way to reduce frozen or hard blocks of
- meat, poultry, fish, cheese, chocolate, etc. prior to further processing. "Cycle
- Slice" blades eliminate shredding or clawing. As a result, texture,
- temperature, and color are maintained for better yield and improved quality
- control.
- • The HYRAUFLAKER is available in two models the Model 2601 with block
- capacity up to 15" x 24" x 24" (38.1cm x 60.96cm x 60.96cm) and the Model
- 2501 with a block capacity up to 10" x 24" x 24" (25.4cm x 60.96cm x
- 60.96cm).
- • The Hydraflaker feeds blocks automatically with an adjustable pneumatic
- ram (80 PSI pressure). The ram can be started and stopped as desired for
- controlled batching without turning the power off.
- • The cutting drum is enclosed with electrical safety guards. When opened,
- the guards automatically turn the power off while activating a drum brake
- • Frame construction is 304 seamless welded stainless steel.
- • The Model 2601 employs 12 "Cycle Slice" blades mounted on an 18"
- (45.72cm) Stainless Steel drum, (360 RPM). It is powered by one 15HP,
- 230/460 volt, 60 Hz, 3 phase totally enclosed motor and switch.)Other
- electrical specifications available). Shipping Wt. Est. 3100 lbs
- • The Model 2501 employs 10 Cycle Slice Blades mounted on a 12 ½"
- (31.75cm) STAINLESS STEEL FLOW THROUGH DRUM, (540 RPM).
- It is powered by one 10 HP, 230/460 volt, 60 Hz, 3 phase totally
- enclosed motor and switch. (Other electrical specifications available).
- Shipping Wt. Est. 2500 lbs

