

**CUBIXX 120**



The allrounder with the perfect cut for fine products

The Cubixx 120 represents the all-rounder with the highest output amongst our semi automatic multipurpose dicers. With its high flexibility, it handles loose as well as pre-formed products, such as meat, bacon, sausage and cheese. If perfect cut quality and highest output is desired then this is a defined task for the Cubixx 120.

**PRODUCT FEATURES:**

- » Fully sealed product loading chamber with open hygiene drainages
- » Lateral pre-pressing and chamber closing by sidewall
- » Product pre-loading chamber
- » Integrated discharge conveyor
- » THC-system\*
- » Adjustable blade speed
- » Touchscreen
- » Two-part cutting grid
- » Hardened shear edges and product stabilizers
- » Simple and safe 4-point grid fixation
- » Intelligent automatic slice speed control

\*Accessories

Technical specifications	Cubixx 120
Output (Depending on product)	Max. 2.800 kg/h
Loading dimension W x H x L	120 x 120 x 550 mm
Feed motion	1-40 mm
Power supply	8,0 kW
Weight	700 kg
L x W x H	1.885 x 1.655 x 1.230 mm
Cutting grid sizes	4 x 4 mm - 60 x 60 mm

