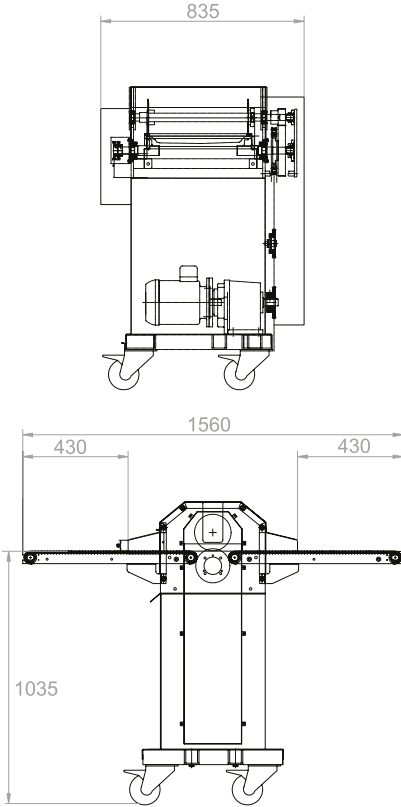
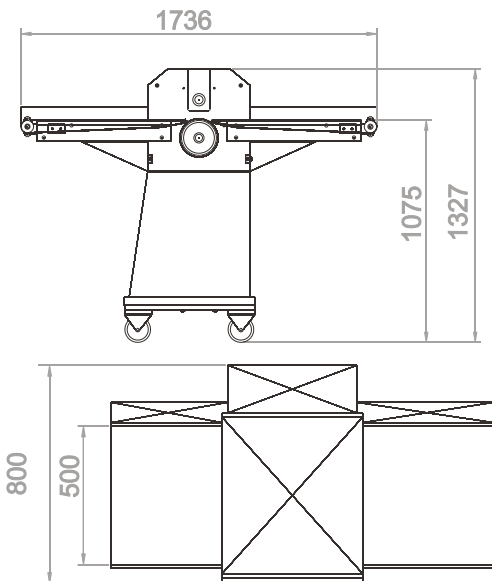


CA-440 CA-2000-CONG

CA-440



CA-2000-CONG



The model **CA-440** is the cutter for fresh squid, mantle strips, chicken strips and others. Simple operation system. It has a single cutting width and can be made to measure according to the customer's needs.

The model **CA-2000-CONG** is the cutting machine for strips of mantle of frozen squid and others. It stands out for its motor power, roller diameter and special blades, both in stainless steel. It is prepared for cutting frozen products (-8 / -10° C).

MODEL	CA-440	CA-200-CONG
Robust AISI 304 stainless steel construction	YES	YES
Connection 380V (III+N) 50/60 Hz	YES	YES
Protection (IP-65)	YES	YES
In-feed conveyor feeding system	YES	YES
Adaptable for continuous line	YES	YES
Treated and removable circular blades	NO	YES
AISI 304 stainless steel pinch rollers	YES	YES
Polyethylene belts, blue color	YES	YES
Frozen products	YES	YES
Electrical power needs (Kw)	1,5	2,2
Cutting width (mm)	OPTIONAL	OPTIONAL
Maximum cutting height (mm)	45	45
Blade diameter (mm)	150	200
Blade thickness (mm)	2,5	3
Maximum weight (Kg)	200	375

(*) Dimensions and power ratings are generic and subject to change based on actual needs.

