

Conveyorized horizontal slicer
for meat plates

BXM K1



SLICING



MAJA[®]

BXM K1

Technical details

Type	Cutting width mm	Width incl. operating lever mm	Depth of machine mm	Height of machine mm	Electrical connection 3AC/50Hz/400V	Weight kg
BXM 554 K1	554	1126	2020	1367	1,1 kW	635
BXM 754 K1	754	1326	2020	1367	1,6 kW	685



The BXM series type "K1" is the ideal solution for different individual requirements in continuous slicing of big horizontal meat and belly plates, as they are used for the production for gyros and kebab products.

For example from:

- veal breast
- pork belly
- pork neck
- pork shoulder



TECHNOLOGY FOR THE FUTURE

Equipment & features

- Plastic-link conveyor belt, provides for easier cleaning and less wear
- BXM 554 K1: No removal of the blade holder for blade changing and cleaning; changing and adjustment of the blade through a quick-locking device
- Infinitely variable adjustment of the meat plate thickness, up to 8 mm
- Easy cleaning, creating much improved machine hygiene (underframe is sealed and closed from the bottom).

Options

- Individual installation options, depending on the application field: for example simple version only with EII standard box; equipped with an additional lateral discharge conveyor belt KAB 270 for automatized discharge; automatic version by installation of up to 5 machines into a line

