

Cod: 42320970

Coolant cell height 2540 mm price excluding motor 3340x3940x2540h mm



Description

Professional bone saw

The professional bone saw is a machine that facilitates the cutting of meat and the dissection of animals, through the clean breaking of bones.

Bone saw blades are electrically operated, with an aluminium structure compatible with food contact according to current regulations.

When to use a bone saw?

The bone saw is designed for commercial activities such as butchery, where animal bones are broken to allow separation of the various cuts of meat and preparation for sale.

The cut is clean, free of splinters, to avoid contamination of the meat with dangerous flakes of raw bone.

How a butcher's bone saw works

The bone saw consists of a cutting blade of varying thickness. The blade, held under tension, is operated by an external button, and cuts through the bone to be cut for a precise and safe result. The meat cutter is positioned on a support base, and the cut is directed through side pulleys.

The power supply is electric, with three-phase or single-phase voltage depending on the model.

Bone Saw Maintenance

The bone saw should be cleaned when the machine is switched off, cold and with the power supply disconnected. It is advisable to remove the socket to avoid any possible accidents. Cleaning is done externally, on the blade and on the table, avoiding contact with the electrical parts of the machine.

Bone Saw on Ristoattrezzature

All bone saws in our catalogue are CE-marked.

Dimensions

Spessore pareti	70 mm
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