

# Dadaux Meat Processing



## Slicer

- All Stainless Steel
- 32.9" X 21.4" X 19.5"
- 0,5 hp
- Corrosion resistant



## Major Slice 300 Gravity

- All Stainless Steel
- 33" X 20" X 22"
- 0,5 hp
- Blade Diameter: 13"
- MONO 230V



## Table Top Bone Saw

- All Stainless Steel
- 20.8" X 21.9" X 36.3"
- 1,5 hp
- Must be placed on table top



## Mincer

- All Stainless Steel
- 16.7" X 26.5" X 21.5
- 3 hp
- 15L capacity



## Mixer

- All Stainless Steel
- 23.6" X 32.2" X 42.2"
- 1 hp + 0,5 hp



## Chop Cutter

- All Stainless Steel
- 26.9" X 61" X 51.9"
- 2 hp + 0,75 hp



## Skinning Machine

- All Stainless Steel
- 33.4" X 39.5" X 23.8"
- 2/3 hp



## MAJOR SLICE 300V

- All Stainless Steel
- 28" X 19" X 18.6"
- Vertical Slicer
- 0,5 hp
- Blade Diameter: 12"
- MONO 230V



## Bone Saw

- All Stainless Steel
- 27" X 26" X 59.2"
- 2 hp



## Table Top Bone Saw

- All Stainless Steel
- 19.3" X 22.5" X 53.1"
- 1 hp
- Must be placed on table top



## Mincer

- All Stainless Steel
- 44.7" X 29.5" X 58.5"
- Mincer Motor: 10 hp
- Driving Arm Motor: 1,2 hp
- 145L capacity



## Meat Stuffer

- All Stainless Steel
- 41.1" X 27.5" X 29.3"
- 3,5 hp
- 32L capacity
- 150 portions per minute



## Chop Cutter

- All Stainless Steel
- 32.8" X 65.6" X 58.9"
- 3 hp + 1 hp



## Skinning Machine

- All Stainless Steel
- 33.4" X 39.5" X 23.8"
- 2/3 hp



## [Titane 80V Cutter](#)

- All Stainless Steel
- 51.7" X 47.6" X 46.2"
- 25 hp
- 80L capacity



## [Titane 120-2 Cutter](#)

- All Stainless Steel
- 67" X 60.3" X 50.1"
- 25-30 hp
- 120L Capacity