

THE MOST PRECISE

CUT

Horizontal boneless
meat slicer by

EBAKI

DIMAQ & EBAKI

LUMIX PROCUT
Food Processing Solutions

The **EBAKI** horizontal slicer cuts chicken, turkey, beef, pork, sausage... into fillets of different thicknesses.

/ VERSATILITY

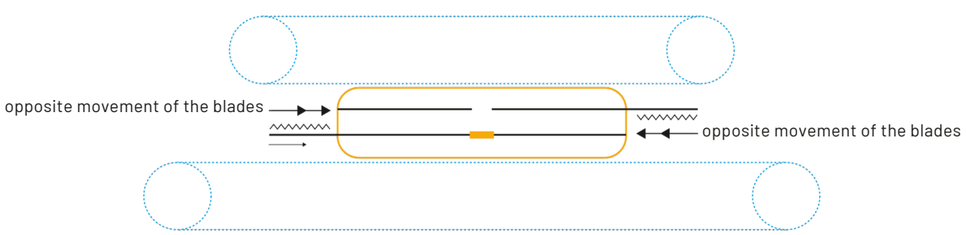
The cutting lanes and cutting sets are separate, meaning that a different number of blades of different thicknesses can be fitted into each of them, therefore, helping to ensure the equipment's versatility.

/ HIGH YIELD

The product is transported to the cutting area via a lower and an upper conveyor belt which holds and flattens the product during filleting, ensuring minimal waste.

/ UNMATCHED CUTTING PRECISION

The blades move in opposite directions to each other, so this prevents the product from moving, and provides a very even cut result thus achieving parallel sliced fillets.



technical data		nº of lanes	max width/lane (mm)	max height/lane (mm)	cutting thickness (mm)	adjustable blade and belt speed (mm)	dimensions (mm)	weight (kg)
EBAKI **MINI**		1	120	40	from 3.5	no	1570 x 700 x 1250	120
EBAKI **1**		1	135	65-70	from 3.5	yes	2350 x 775 x 1350	450
EBAKI **2**		2	135	65-70	from 3.5	yes	2350 x 1075 x 1350	550
EBAKI **3**		3	135	65-70	from 3.5	yes	2350 x 1375 x 1350	660
EBAKI **1W**		1	250	65-70	from 6	yes	2350 x 940 x 1350	450
EBAKI **2W**		2	250	65-70	from 6	yes	2350 x 1375 x 1350	660
EBAKI **1W sp**		1	250	65-70	from 6	yes	2350 x 940 x 1350	495