

DicR
**Perfect for Taco Meat
Production!**

**Reduce Labor
Increase Sales**
2500090
Strongest Dicer of its class - motor power of 2,6 kW


Hand diced results are achieved by using the unique four-dimensional pre-compression which quite simply holds the fresh meat firm while it is being cut through extremely long grid blades. Four dimensional pre-compression guarantees for the perfect cutting edges all-around.

Refined shape of the slice-cut knife ensures a powerful, smooth and clean cut. Ergonomic single-handed operation with lengthwise chamber opening; extra durable cutting grids to cope with hardest workload as standard feature, including a time saving double chamber system assures loading and dicing together.

Piston advance at choice continuous for high volume cutting with double or four-bladed knife or intermittent cutting with single cut knife achieving precise cubes. Minimum set up time to change grid sets, no tools required!!

Features:

- Unmatched hydraulic performance - more than double oil-volume as equivalent Dicers
- Unbelievable cutting length - 45 mm infinitely adjustable
- High throughput - up to 560 cuts per minute
- Extremely long grid blades - provide cleanest cut through meat and sinews to give separate cubes with perfect edges all-round
- Excellent machine handling - visual signal for loading readiness, double chamber system, single-handed operation with lengthwise chamber opening
- New style hygiene door
- Automatic positioning of the slice-cut knife after each cutting cycle
- Visual signal for loading readiness
- Mobile on rolls