

RMP 250



RMP 600



RMP 600 HP

FLATTENERS

For the flattening
of various products
to equal thicknesses

The RMP flatteners are manufactured in stainless steel with food approved conveyor belts, which are available in different belt profiles.

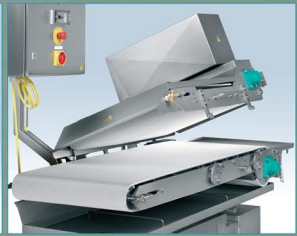
Both the upper and lower conveyor have their own drive.

The free space between the conveyors can be easily and accurately adjusted to the required product thickness.

For safety reasons the machines are executed with covers and safety switches.

The machines are mobile with either fixed or swivel, lockable wheels.

There are different standard models available, with belt widths of 250, 400, 600 and 1000 mm. As an option we can provide variable belt speed, outfeed conveyor, water spray and catch tray. (other modifications on request)



Effective and easy cleaning

The tipping system makes both conveyor belts easily accessible, for adjustment and cleaning. The special frame construction and quick release system ensure that the conveyor belts can be fully removed both easily and quickly.

All motors are protected to IP 55 and guarded by covers. The control box is protected to IP 66 and has been suitable mounted at a high level on the machine. The construction allows cleaning with high pressure water.



Products

The products are visually more attractive as a result of the surface increase and the uniform shape. The equal thickness leads to equal and shorter cooking times which results in lower weight losses.

Flattening also increases the tenderness of the meat. Suitable for fresh as well as tempered products.

Machine model:	RMP 250	RMP 400	RMP 600	RMP 600 HP	RMP 1000 HP
Belt width	: 250 mm	400 mm	600 mm	600 mm	1000 mm
Voltage	: 400 V	400 V	400 V	400 V	400 V
Power	: 2 x 0.37 kW	2 x 0.55 kW	2 x 0.55 kW	2 x 1,5 kW	2 x 1,5 kW
Dim. LxWxH	: 165x70x190 cm	165x85x190 cm	165x105x190 cm	165x110x190 cm	165x150x190 cm
Weight	: 195 kg	290 kg	350 kg	670 kg	840 kg

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