



»Cubixx 120«

The allrounder with the perfect cut for fine products

The Cubixx 120 represents the all-rounder with the highest output amongst our semi automatic multi-purpose dicers. With its high flexibility, it handles loose as well as pre-formed products, such as meat, bacon, sausage and cheese. If perfect cut quality and highest output is desired then this is a defined task for the Cubixx 120.

Product features:

- » Fully sealed product loading chamber with open hygiene drainages
- » Lateral pre-pressing by sidewall
- » Product pre-loading chamber
- » Integrated discharge conveyor
- » THC-system*
- » Adjustable blade speed
- » Computer controlled with touch screen
- » Two-part cutting grid
- » Hardened shear edges and product stabilizers
- » Simple and safe grid-set fixation
- » Intelligent automatic slice speed control

*Accessories



CE All machines fulfil the strictest CE safety and hygiene regulations.

Technical specifications	Cubixx 120	
Output (Depending on product)	Max. 2.800 kg/h	
Loading dimension W x H x L	120 x 120 x 550 mm	
Feed motion	1-40 mm	
Power supply	5,5 kW	
Weight	700 kg	
L x W x H	1.850 x 1.620 x 1.230 mm	
Cutting grid sizes	4 x 4 mm - 60 x 60 mm	