Data Sheet

FK32



Flexible sawing system for industrial food production. Effective comminution and portioning of product in daily continuous operation. Flexible with food whether it is fresh, frozen or smoked and suitable for production of same weight portions such as cutlets.



More information High performance with a wide range of solutions and options.

Product description

The FK32 is entirely made of stainless steel and of high quality workmanship. Depending on production environment and food to be processed this saw is available with sliding table or as mobile version.

Ergonomic and effective comminution and portioning of fresh and frozen foods. Suitable for fresh fish as well as for frozen meat, products with bones such as shanks / osso buco and soup bones.

Due to its design and numerous variants it is the perfect tool for industrial use.



FK32

Highlights

- Perfect for industrial use owing to its design and numerous variants
- Robust stainless steel design, welded without edges
- Quick-tensioning system for exact blade tension ergonomic fixing and fast replacement
- Electronics integrated in housing thus perfectly protected against mechanical and water damages
- Solid saw wheels for perfect hygiene
- Removable blade and wheel scrapers for optimum cleaning results
- Right hand guides the product to ensure ergonomic operation
- Risk of injury reduced to a minimum
- Optimized product pusher with height-adjustable blade guard and saw blade guide for maximum ergonomics, safety and precision
- Scale on the work table safeguards reproducible slice thicknesses



Height-adjustable saw blade guard



Optional sliding table

Options

- Sliding table with removable remnant holder
- Mobile version
- Various saw blades:
- Universa
- Konwe (for less chipping for product without solid bones)
- Saw blades (no chipping for product without bones)

Bizerba SE & Co. KG

Wilhelm-Kraut-Straße 65 72336 Balingen Germany

T +49 7433 12-0 F +49 7433 12-2696 marketing@bizerba.com

www.bizerba.com