

»Cubixx 120« The high performing work-horse

The Cubixx 120 represents the workhorse amongst the semi automatic multipurpose dicers. With its high flexibility and powerful capacity, it handles loose as well as pre-formed products, such as meat, bacon, sausage and cheese. The ideal performer for industrial food processing applications.

Product features:

- » Fully sealed product loading chamber with hygiene drainages
- » Lateral pre-pressing by sidewall
- » Product pre-loading position
- » Fully automatic lubrication system
- » 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

*Accessories



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

Technical specifications	Cubixx 120	
Output (Depending on product)	Max. 2.800 kg/hr	
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	



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