

FROZEN MEAT CUTTERS

CUTTING TO THE OPTIMUM SIZE FOR EFFICIENT FURTHER PROCESSING

G 530
G 740

GS 510
GFS 620



APPLICATIONS

THE FROZEN MEAT CUTTERS

LASKA frozen meat cutters are highly regarded for their cutting performance and low energy consumption. LASKA customers use frozen meat cutters for the following products:

- › **Meat**
- › **Fat**
- › **Fish**
- › **Vegetables**
- › **Fruit**
- And much more ...**

STRENGTHS AND BENEFITS

LASKA frozen meat cutters process frozen meat and other frozen food of a temperature down to -25 °C. The infinitely variable lifting height of the cutting bar of the guillotine ensures the highest possible cutting performance of the machine due to customized adaptation to the product size. Applying comparatively low force, the LASKA frozen meat cutters are very gentle on the material. This also has a beneficial effect on the machine, which is not strained needlessly, thus ensuring it becomes a long-term partner and an attractive investment.

QUALITY PROVEN IN USE

Just like all other LASKA machines, the frozen meat cutters are made of solid stainless materials. They meet strict hygienic requirements and are easy to clean. The design allows for harsh operating conditions and provides easy and safe operation as well as good access for servicing.



LASKA FROZEN MEAT CUTTERS

YOUR BENEFITS AT A GLANCE

DESIGN

- › Compact and space-saving design with integrated control box
- › Long service life and proven cost benefits
- › Height adjustable machine feet
- › Attractive, elegant design
- › Closed base plate for silent operation

PRODUCTION

- › Gentle cutting of frozen meat blocks
- › High output
- › No loss of quality caused by poor block handling
- › Continuous feeding for higher performance
- › Loading rocker / loading platform also suitable as unpacking area
- › Processing even of larger and spherical frozen meat blocks

SERVICE AND MAINTENANCE

- › Minimum maintenance required due to proven, field-tested machine concept
- › Easily accessible inspection doors
- › Worldwide service network and competent advice on all continents

ELECTRICAL EQUIPMENT

- › Low current consumption due to optimized drive and control technology
- › Built-in control box for longer service life
- › Simple safety circuit for highest working safety

HYGIENE AND SAFETY

- › Closed base plate prevents contamination and dust in the interior
- › Polished surfaces for the highest possible hygienic standard
- › Safety devices for optimum working safety

OPERATION

- › Easy handling and user-friendly, robust operating elements
- › Push-button control and/or control panel with membrane keyboard and plain text display
- › Adjustable cutting size and infinitely variable cutting height in case of guillotines





LASKA FROZEN MEAT CUTTERS - OVERVIEW



FEATURES OF GUILLOTINE-TYPE FROZEN MEAT CUTTERS G 530 / G 740

- › For frozen meat blocks up to a max. cross section of 520 x 300 mm (G 530) and/or 700 x 400 mm (G 740)
- › High hourly rate and short cutting time due to infinitely variable lifting height of the knife bar
- › Continuous loading results in higher performance
- › Damped reversing of knife stroke prevents hard impacts and overstraining of the machine
- › Robust machine with long-term cost benefits



FEATURES OF FROZEN MEAT CUTTERS WITH ROLLER KNIVES - GS 510 / GFS 620

- › For frozen meat blocks up to a max. cross section of 500 x 300 mm (G 510) and/or 600 x 380 mm (G 620)
- › High hourly rate due to continuous loading and powerful drive
- › Drive designed for very heavy duty application
- › Robust machine with long-term cost benefits



APPLICATION OF GUILLOTINE-TYPE FROZEN MEAT CUTTERS - G 530 / G 740

- › Gentle processing of the material to be cut (especially for raw sausage)
- › Processing temperature down to -25 °C
- › Cutting size adjustable from 27 to 64 mm
- › Smaller pieces possible due to optional cross-cutting knives
- › Due to a hydraulic block pressure pad, round or spherical blocks can be processed perfectly



APPLICATION OF FROZEN MEAT CUTTERS WITH ROLLER KNIVES - G 510 / G 620

- › Gentle processing of the material to be cut
- › Processing temperature down to -25 °C (GFS 620) and/or -15 °C (GS 510)
- › Cutting size GS 510: 25 mm (bow knives)
- › Cutting size GS 620: 35 mm (cutting teeth)
- › Due to the double-roller cutting system, round or spherical blocks can be processed perfectly

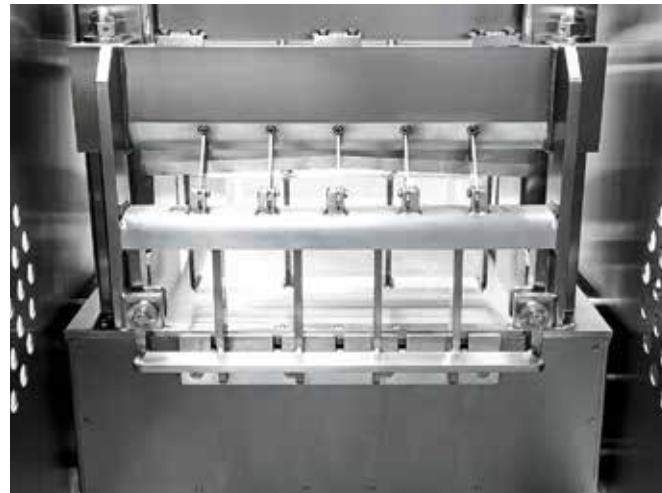
EQUIPMENT

FOR YOUR GUILLOTINE-TYPE FROZEN MEAT CUTTER



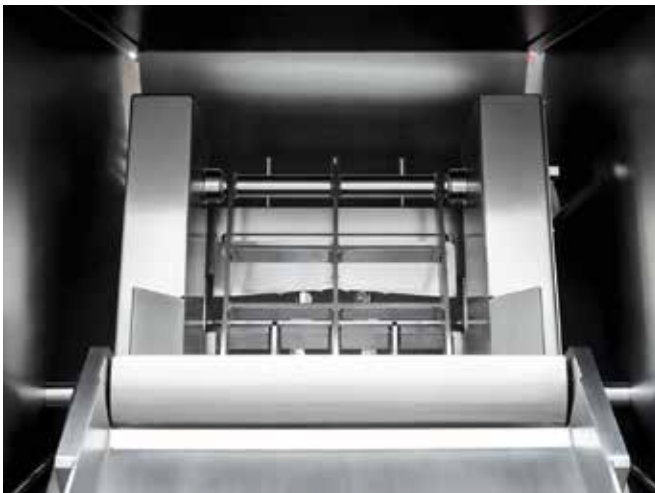
DRIVE

- › Drive elements in closed machine housing
- › Hydraulic drive
- › Machine can be switched on only with the standard transport trolley being in the right position
- › Low current consumption due to optimized control and drive technology
- › Subdued operating noise



CUTTING BAR

- › Hydraulically driven
- › Damped reversing of knife stroke prevents hard impacts and overstraining of the machine
- › Infinitely variable knife stroke adjustable via control panel at the level of the blocks provides for shorter cutting time
- › Exchangeable, two-part guillotine knife
- › Optional cross cutting knives for smaller pieces



PRESSURE PAD

- › Fixes blocks automatically during the cutting process
- › Prevents escaping of the blocks
- › Special advantage with round, spherical frozen meat blocks
- › Permanent synchronous movement of pressure pad and cutting bar
- › Hydraulically driven

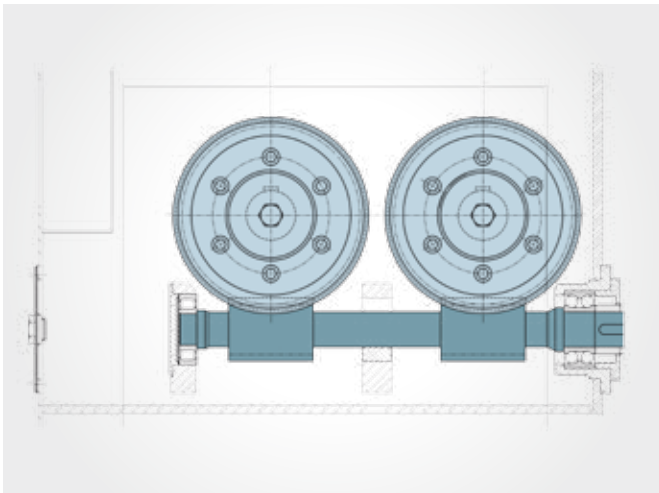


ELECTRICAL EQUIPMENT

- › Built-in control box and main motor
- › Robust and powerful unit with motor circuit breaker
- › Programmable logic controller with microprocessors
- › Easy to operate due to clearly arranged control system

EQUIPMENT

FOR YOUR FROZEN MEAT CUTTER WITH ROLLER KNIVES



DRIVE

- › Worm gear pair in oil bath for very heavy duty
- › Safety devices prevent overloading and reduce damage caused by foreign matter penetrating into the cutting area
- › Drive elements in closed machine housing
- › Machine can be switched on only with the standard transport trolley being in the right position
- › Low current consumption due to optimized control and drive technology



DIFFERENCES IN ROLLER KNIVES

- › With cutting teeth (GFS 620): Particularly suitable for standardization, for sections approx. 38 (optional 30) x 40 x 80 mm in size
- › With bow knives (GS 510): Particularly suitable for the production of raw sausage to prevent pulling out of sinews and tendons, for palm-sized sections 25 mm in thickness



PATENTED ROLLER KNIVES

- › Two counter-rotating roller knives prevent escaping of the blocks
- › Special advantage with round, spherical frozen meat blocks
- › Regrinding of bow knives (GS 510): approx. every 3 years; not necessary with cutting teeth (GFS 620)



ELECTRICAL EQUIPMENT

- › Built-in control box and main motor
- › Robust and powerful unit with motor circuit breaker
- › Easy to operate due to clearly arranged control system



OPTIONS FOR YOUR LASKA FROZEN MEAT CUTTER



LOADING ROCKER

G 530 standard – GS 510, GFS 620 optional

- › Stainless, hydraulic
- › Easy to operate
- › Also acts as a very convenient unpacking area



INCLINED BELT CONVEYOR

- › Stainless steel
- › Incl. trip tray and collection pan
- › Side guides on both sides, foldable for cleaning
- › Frame height adjustable +/- 75 mm with 4 lockable castors
- › Auxiliary equipment: sensor control via light barriers for optimum filling



LOADING PLATFORM

G 740

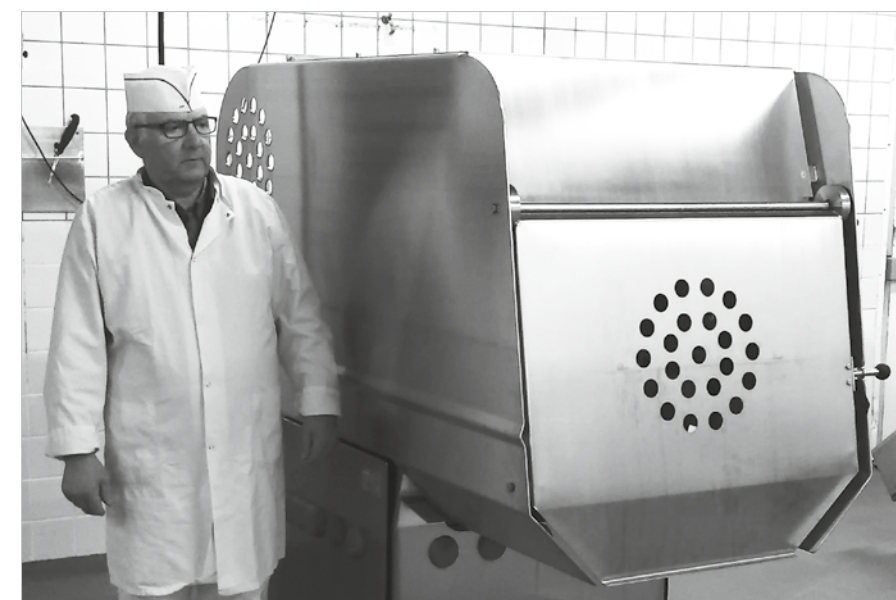
- › Stainless, hydraulic
- › Easy to operate
- › Horizontal, open platform facilitates placement of frozen meat blocks
- › Also provides a very convenient unpacking area
- › Platform size: 1000 x 820 mm



METAL DETECTOR

- › To detect metal foreign matter
- › Conveyor belt running forward and backward
- › Visual and acoustic warning signal

THAT'S WHAT OUR CUSTOMERS SAY



DELIKA A/S
DENMARK

„Since 2011 we are producing salami with our LASKA frozen meat cutter and are very satisfied for the following reasons:

The machine is made so strong, that it cuts the meat directly from the freezer at over -20 degrees with no problems. Also the cut of the meat is very nice and we never have problems with the meat block getting stuck in the machine. The lifting device is perfect for the operator and the fact that the operator can load more than one block into the machine saves us a lot of time.

We decided to buy a Laska machine not only because of the significant heavy weight of the machine, but also because of the great reputation LASKA's frozen meat cutters and the company have in Denmark.“

MR. HANSEN
OWNER



PERUTNINA PTUJ
SLOVENIA

“Food industry is technologically a complex and very demanding industrial branch. Therefore we are taking into account and giving a large importance to the reliability of our partners in the implementation of technological equipment. LASKA is in this regard a constant. We are cooperating with LASKA since 1989 and have with its help built our food concern.

From the very first cutting machine forward, the decision on modernization and implementation of our technological lines has been clear. We will be choosing LASKA. Reliability, high quality, and additional value on the side of our customers are just a few very important reasons for our choice.”

MR. GLASER
CHIEF EXECUTIVE OFFICER

TECHNICAL DATA
PERFORMANCE LIST

PERFORMANCE CHARACTERISTICS					
TYPE		GS 510	GFS 620	G 530	G 740
Block cross section (width x height)	mm	500 x 300	600 x 380	520 x 300	700 x 400
Processing temperature	° C	to - 15	to - 20	to - 25	to - 25
Size of pieces / cutting thickness	mm	130 x 80 x 25	80 x 40 x 35	28 - 60	27 - 64
Type of cutting	mm	bow knives	cutting teeth	guillotine	guillotine
Motor rating	KW	18,5	22	5,5	16,5
Fuse	A	63	80	25	50
Feeder cross section	mm² CU	16	25	4	10
Speed	RPM	50	50	–	–
Loading rocker		o	o	•	–
Loading platform		–	–	–	o
Cross cutting knives				o 2 and/or 5 pieces	o 5 pieces
Conveyor belt loading		o	o	o	o
Sensor control (for conveyor belt loading)		o	o	o	o
Metal detector (for conveyor belt loading)		o	o	o	o
Cleaning system (for conveyor belt loading)		o	o	o	o
Infinitely variable rate of feed (for conveyor belt loading)		o	o	o	o

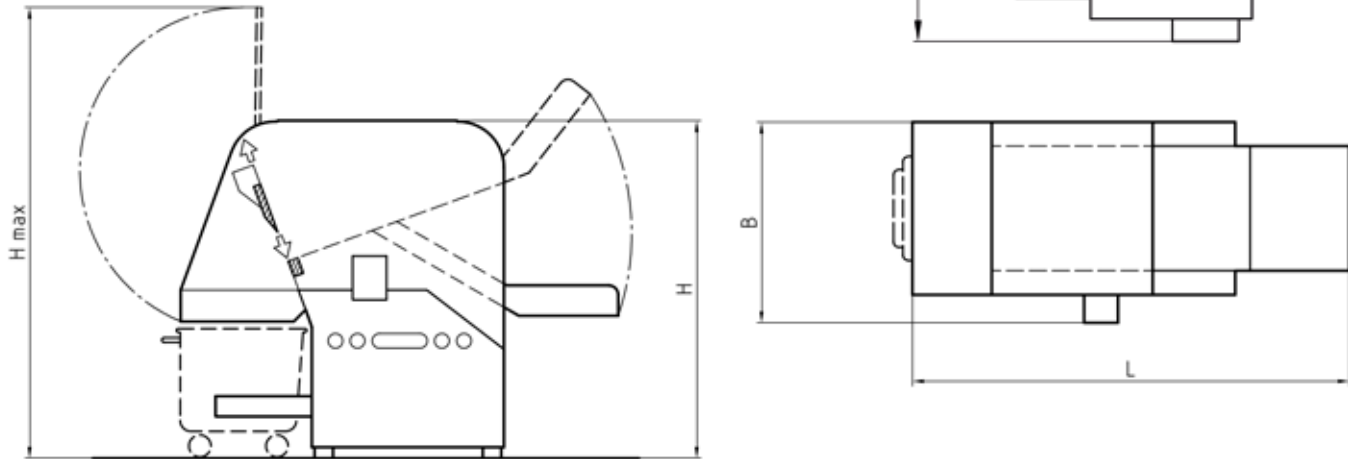
CAPTION	
•	standard
o	option
–	not available

Data and dimensions without engagement - subject to change.

DIMENSIONS AND WEIGHT					
TYPE		GS 510	GFS 620	G 530	G 740
Length mm L		1580	2020	2400	2700
Width mm B		1620	1900	1100	1350
Height mm H		2050	2150	1860	2200
Max. height mm		2470	2350	2470	—
Weight kg		1360	1500	1000	2600

SEAWORTHY CASE*					
Length mm L		1930	2330	2550	3020
Width mm B		1900	2200	1350	1720
Height mm H		1610	1710	2150	2360
Weight kg		260	400	300	420

* depending on type of transport



TRADITION & INNOVATION

MORE THAN 130 YEARS OF EXPERIENCE



Since 1880, the family enterprise has been active as a supplier of the food industry and closely associated with the latter. The machines produced by Laska are high-grade products made of stainless steel featuring a number of auxiliary equipment.

Although LASKA is generally known for the best processing of meat, there are numerous other applications in practice, such as the processing of grease, cheese, fruit, vegetable, yeast, pasta, sweets, etc.

Today, LASKA machines are famous for their high quality in more than 130 countries on all continents, where they work to the complete satisfaction of national and international customers.

OUR PRODUCT RANGE:

- › Cutters
- › Grinders & mixer-grinders
- › Frozen meat cutters
- › Emulsifiers
- › Mixing machines
- › Production lines



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DEALER/PARTNER

