

FEATURES

- THREE BELT WIDTHS AVAILABLE:
 13-IN (330 MM), 26-IN (660 MM) OR
 39-IN (990 MM)
- SIMPLE 3-POSITION SWITCH FOR BELT AND BLADE SPEEDS (15-FT, 30-FT OR 60-FT PER MINUTE)
- DIRECT DRIVE STAINLESS STEEL MOTORS AND GEARBOX FOR BELT AND BLADE DRIVES
- ULTRA-HYGIENIC STAINLESS STEEL ANTI-SLIP MESH BELTING WITH SELF-TRACKING FEATURE
- SLOPED TOP PATENTED
 SEALED ELECTRICAL CABINET
 ENCLOSURE FOR WATER RUNOFF
- 8-IN (203 MM) DIAMETER BLADES FOR 4-IN MAX. PRODUCT HEIGHT OF 2.75-IN
- FLEXIBLE DESIGN HANDLES STRIP CUTS FROM ½-IN (6.35 MM) TO 3-IN (76 MM) AND PROCESSING TEMPERATURES FROM 28°F (-2° C) TO 60° F (15° C)
- ROBUST STAINLESS STEEL WELDED TUBULAR FRAME

SPECIFICATIONS

CONTINUOUS STRIP CUTTING SYSTEM.

Our Marlen XT Series Strip Cutters are ideal for continuous strip cutting of raw (or fresh) beef, pork, chicken and veal. The machine can be fed manually or placed inline where there is continuous product flow.



AVAILABLE OPTIONS

- Infeed extension for additional loading area
- Gang knife storage and cleaning cart (as shown)
- Tabletop blade sharpener
- UL panel certification

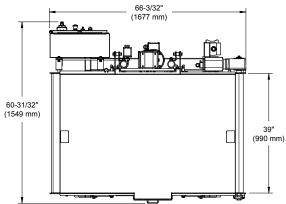
TECHNICAL SPECIFICATIONS

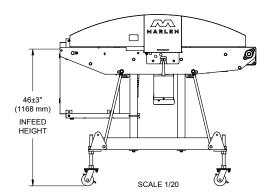
Available Belt Widths 13-in (330 mm), 26-in (660 mm), 39-in (990 mm) Electrical 208/230/380/415/480 VAC, 50/60 Hz, 3-Ph



TECHNICAL SPECIFICATIONS

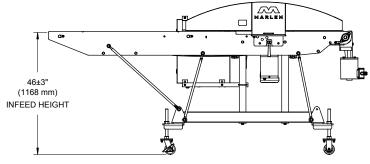






Dimensional information available on 13" & 26" models with or without extended infeed.







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