

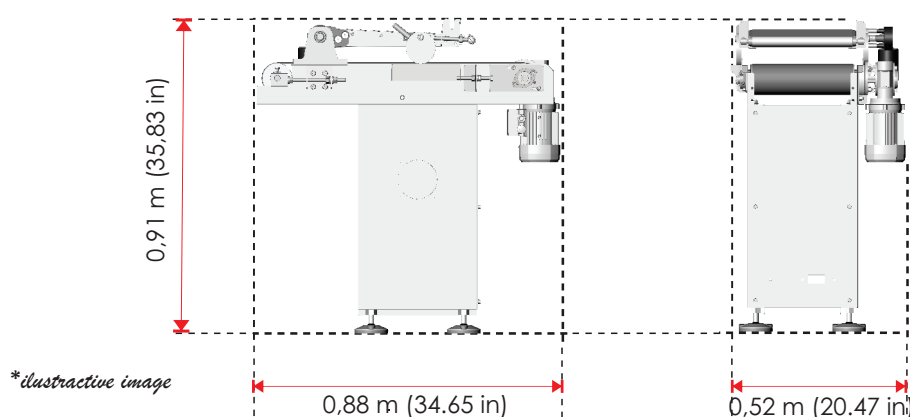


## MEAT FLATTENER MACHINE (THICKNESS GAUGE)

**CODE**  
**53321**

### Description:

THE PRODUCT FINDER MAT, calibrates or adjusts the product thickness automatically. It has a set of two belts, where the thickness required for the product is manually adjusted on the eccentric, providing uniformity, productivity, labor savings and operational safety for your business. They fully comply with the Regulatory Norm for Work Safety, Nr12.



**Net weight:**  
**14 kg**  
**(30.86 lb)**

Transportation and logistics info:	Height: 1,10 m (43.3 in) Width: 0,75 m (29.5 in) Length: 0,95 m (37.4 in) Gross weight: 100 kg (220.5 lb)
Electrical data:  <b>Equipment 220 V</b> 60 Hz	Power: 350 W Brazilian plug 10A  * The equipment must be installed with adequate grounding according to the information above. Failure to do so may cause electrical damage and consequent loss of MCI warranty.
Used for:	Cookie, hamburger, meatballs and biscuits * Not suitable for products that adhere to a track surface (running machine). Tests are available to assess adherence
Motor potency:	Conveyor belt: Motor 1/3 CV 4P Flattening mat: Motor Bosch 310
Productive capacity:	Variable according to product 3000 units / hour * * Productive capacity for 100 g product
Thickness adjustment of product:	From 3 (0.12 in) to 60 mm (2.36 in), performed manually with eccentric
Conveyor width:	300 mm (11.81 in)
Conveyor belt speed:	Controlled by inverters. Adjustable according to capacity productive capacity and product characteristics.
Track characteristics: (contact with product)	Non-stick and non-toxic mats, being: UPRO2 / 17 blue pyramid negative flattening mat UPRO 1/17 B-M blue flat type conveyor