

# GASER

## CRX-1230

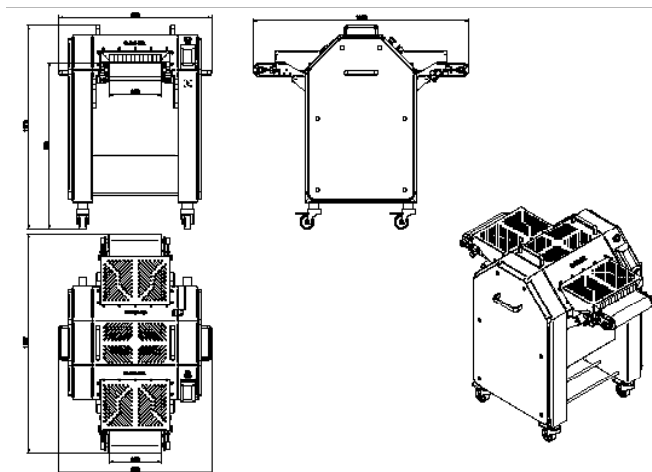
CIRCULAR BLADE CUTTING MACHINE

MACHINERY FOR THE  
FOOD INDUSTRY



New strip cutter by discs. Suitable for products such as chicken, pork, beef, turkey, squid... to produce chicken fingers, strips for fajitas, squid rings or other products. Ideal for large restaurants, small and medium producers and catering establishments.

- Production up to 600 Kg/h (depending on the operator).
- Useful width of the conveyor belt 300 mm.
- Maximum product height 40 mm.
- Cutting disc diameter Ø120 mm.
- 1 single motor of 0,75 kW (1 CV).
- 2 Blue adherent polyurethane textile conveyor belts suitable for the food industry.
- Recommended product temperature between 0 and 2 °C.
- Cutting systems available: 6mm, 12mm, 18mm and 24mm. Other measures to consult.
- Active security systems.
- Machine on wheels with brake
- Single-phase voltage 230 V 50/60 Hz.
- Height of the conveyor belts 995 mm.
- General measurements: 900 x 1.300 x 1.170 mm.
- Weight: 120 Kg.
- Built in AISI 304 stainless steel.
- Built under CE (European) standards with materials suitable for the food industry.



### RELATED MACHINES

Marinate tumblers, Butter-breading machines Compact, Mini, Practic-240 and Practic-350, Fryers.

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