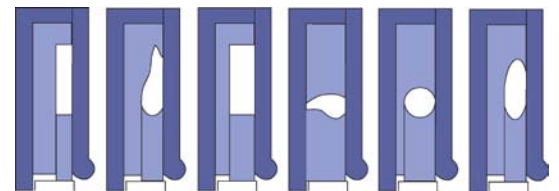




## 8-35 MEAT AND BACON PRESS

- Maximize slicing yields at optimal temperatures ranging from 14°-25° F (-10° to -4° C) depending on salt content
- Presses 8 bellies per minute with powerful but gentle hydraulic pressing system
- Press cycle establishes product height and width. Pressed length depends on size of belly.
- Max die chamber size: 35" x 16" x 4.8" (875 mm x 415 mm x 120 mm)
- Automatic programmable lubrication system
- Allen-Bradley controls with color touch screen HMI.
- Left or right outfeed available
- USDA accepted and CE approved. Built in conformity with AMI sanitary equipment design principles.



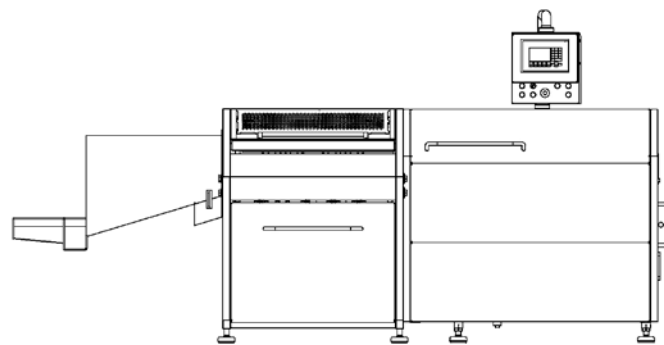
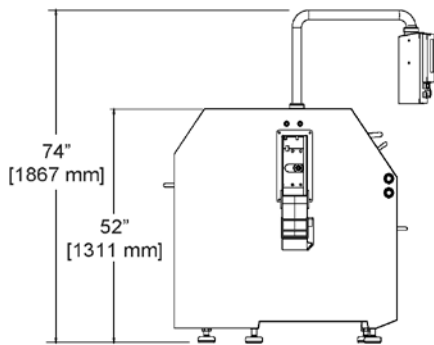
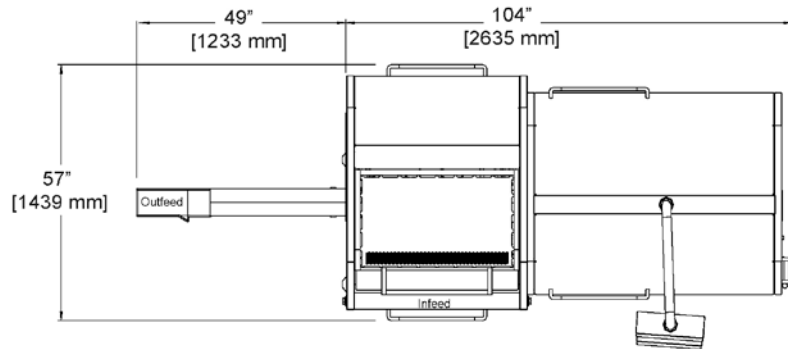
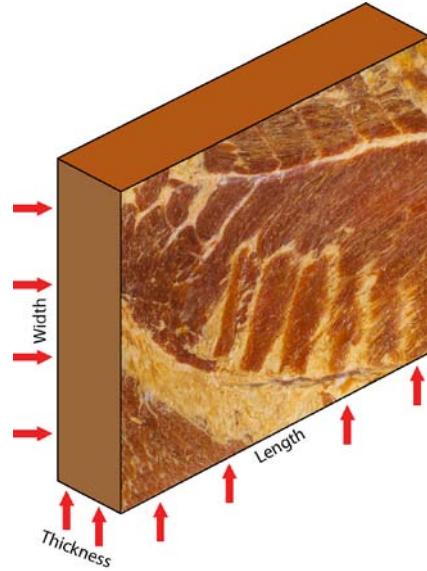
*Wide selection of easily interchangeable, snap-in die sets available for a wide range of applications*

## 8-35 MEAT AND BACON PRESS

The Danfotech Type 8-35 presses bellies by means of a die set, in shapes that correspond to the desired finished product.

The frozen meat is molded in the hydraulically operated press, where it is exposed to three-dimensional pressure to attain uniform shape and quality for maximized slicing yields.

The 8-35 press offers automatic infeed and discharge options with various ancillary systems available.



3/13 E

### 8-35 SPECIFICATIONS

Power		Control Voltage	Service Amps	Cooling Water	Water Pressure	Air Pressure
40 hp	30 kW	24 VDC	63 A	1.6 gal/min. 6.05 liters/min.	29-87 psi 2-6 bars	87-116 psi 6-8 bars