## **Chop Cutters**



ICONE 700 & ICONE 700 electric ICONE 1100 & ICONE 1100 electric

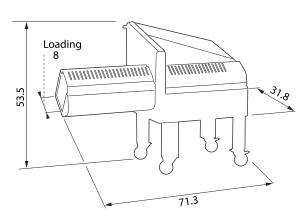
ICONE chop cutters are multi-purpose machines that ensure a good slice in meat and fish both with and without bones.

- 304 Stainless Steel
- Automatic return
- Smooth and sawtoothed or microsawtoothed blades
- Selection of thrust: step by step and continuous according of different products to slice
- Adjustment of thickness of slices up to 3.1 inches (Icone 700) & up to 3.5 inches (Icone 1100) Even during the cut)
- 2 cadences of cut: 98 and 196 cuts/min. (Icone 700) & 90 and 180cuts/min. (Icone 1100)
- Hydraulic (or electric) advance system: this principe is necessary for an intensive use in heavy conditions (humidity and cold)
- Chop cutter cleaning: with water
   Adapted to the high-pressure cleaning
- Complies with CE standards





Standard and special claw with compresssion spring



Dimensions
ICONE 700 & ICONE 700 electric

ICONE 700 & ICONE 700 electric

## Sliced products:

Meat with and without bone, delicatessen, fish.





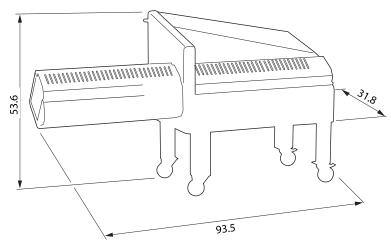






**ICONE 700 & ICONE 700 electric** ICONE 1100 & ICONE 1100 electric





**Dimensions** ICONE 1100 & ICONE 1100 electric







ICONE 1100 & ICONE 1100 electric

Standard and special claw with compresssion spring

Dadaux TECHNOLOGIES	Tension	Loading magazine (in)	Motor	Power	Weight (Lbs)
ICONE 700	208V 3P 60Hz	W 7.9 x H 9 x L 28	3+0.75HP	Knife power: 3HP Pusher: 0.75HP	661
ICONE 700 electric			3+0.75HP	Knife power: 3HP Pusher: 1.75HP	639
ICONE 1100		W 7.9 x H 9 x L 42	3+0.75HP	Knife power: 3HP Pusher: 0.75H	728
ICONE 1100 electric			3+0.75HP	Knife power: 3HP Pusher: 1.75HP	695

