



AND SR-1 TURBO DICER/SLICER **SR-1**







www.thescaleshop.net 1-888-844-2031

Great for:

- Beef for Stew
- Boneless Ham
- Raw or Cooked Product
- Poultry (Chicken Breast)
- Vegetables
- Cheese Cubes

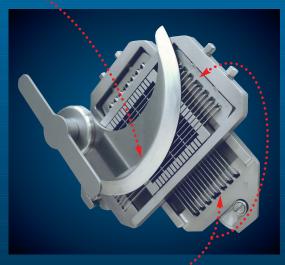




SR-1 AND SR-1 TURBO DICER/SLICER

Cut-off Sectioner

The blade of the SR-1 and SR-1 Turbo is relief-ground to minimize blade-to-product contact and friction. Yet, its robust construction and superior strength ensure long term dependability even with repeated exposure to bone-hard product.



The large compacting chamber (4-in. x 4-in. x 13-1/2-in.) and pulsating, pre-forward system provide superior hold and precision for consistent shapes, exact portion lengths and crisp, clean cuts.

The Multiplex Grid

The SR's grid system incorporates serrated knives, which minimize heat gain and produce beautiful cuts. The system provides great flexibility over a wide variety of portion shapes and sizes ranging from small cubes to large strips. The SR-1 and SR-1 Turbo can even be used to portion cutlets and steaks. The modular multiplex grid system facilitates very fast changeovers. Helps lower production costs, even on small runs.

Technical Data	SR-1	SR-1 Turbo
Dimensions	36"l x 24"w x 39"h	36"l x 24"w x 39"h
Weight of Dicer	616 pounds	616 pounds
Horsepower	2 hp	2 hp
Fuse Protection	16 Amps	16 Amps
Product Chamber Dimensions	3.9" x 3.9" x 13.8"	3.9" x 3.9" x 13.8"
Product Length	.04" to 1.26"	.04" to 1.26"
Cuts per Minute	80	160
Product Temperature	28° F to 150° F	28° F to 150° F
Product Output (1/4" cubes)	700 pounds	1000 pounds
Standard Grid Sizes	5, 10, 20, 50 and	
	6, 12, 24, 50 and	
	8, 16, 32	
	Can be combined	
Special Grid Sizes	Can be supplied	

