

KOCH

 **SCALES SHOP**
customized weighing and packaging systems

SR-2 TURBO DICER/SLICER

**simple controls, enhanced ergonomics,
superior cleanability**
*and the world's most advanced,
pulsating pre-forward system.*



Cutting tool
changeover in
10 seconds

Thorough washdown
and sanitizing in
3 minutes

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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-2 TURBO DICER/SLICER

SR-2 Turbo Equipment

- Serrated knives
- Angle shaft
- Toolbox
- Computer panel
- Mechanical pressure system
- Lift for product containers
- Pressure sensitive pre-compacting
- Multiplex grid on roller bearings
- Infinite adjustment of forward feed 1-32
- Pre-compacting from the sides
- Stabilizers for source material

SR-2 Turbo Accessories

- Retaining claw plunger for portioning
- Sectioning blade for bones
- Plunger for waste pieces
- Blade sharpener in the toolbox
- Cheese grids in different sizes
- Standard carriage feed system



Technical Data	SR-2 Turbo
Dimensions	61"l x 55"w x 51"h
Weight of Dicer	1,540 pounds
Horsepower	5 hp
Fuse Protection	16 Amps
Product Chamber Dimensions	4.7"l x 4.7"w x 19.7"h
Product Length	.04" to 1.26"
Cuts per Minute	160/320
Product Temperature	28° F to 150° F
Product Output (1/4" cubes)	2,200 pounds
Standard Grid Sizes	5, 10, 20, 40, 60 and 6, 12, 24, 60 and 8, 16, 32, 60 Can be combined
Special Grid Sizes	Can be supplied



Note: 1 inch = 25.4 mm (2.54 cm)