

The perfect transformation of energy into efficiency

Lion



- bone-in and boneless
- big chamber
- versatile use



Versatile use of Lion

With 400 cuts per minute (with double blade) and a large insertion chamber measuring 350 x 240 mm (W x H), the LION slicing and portion cutting machine provides high capacity and sufficient space for numerous slicing applications.

It complements the portfolio of slicing and portion cutting machines by a broader, larger machine model that is especially suited for the supermarket and industrial target groups.

Key features

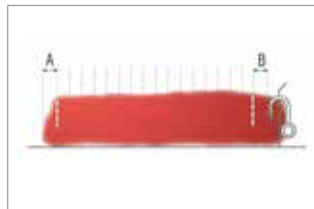
- The 350 mm-wide insertion chamber allows plenty of space for numerous slicing applications, particularly for bulky products
- High-performance and precision even with bone-in products
- Increased speed in the production as a result of the backfeed limitation
- Optimum utilisation of the product, for example by sectioning the product into slicing areas and as a result of residual piece optimisation (E/EB)
- Fulfilment of the highest hygiene requirements as a result of labyrinth guidance
- HS (High-Speed) more capacity (optional)

TECHNICAL FEATURES LION

	Lion F / FB	Lion E / EB
Max. cut-off length (mm/inch)	0.5–70; 1/50"– 2 4/5"	0.5–250; 1/50"– 9 4/5"
Cuts per minute (double blade)	400	400
Cross-section of product w x h (mm/inch)	350 X 240; 13 4/5" X 9 1/2"	350 X 240; 13 4/5" X 9 1/2"
Max. Infeed length (mm/inch)	700; 27 3/5"	700; 27 3/5"
Housing dimensions (mm/inch)		
Length / Width / Height without belt (mm/inch)	1,890 / 1,150 / 1,550; 74 2/5" / 45 1/2" / 61"	1,890 / 1,150 / 1,550; 74 2/5" / 45 1/2" / 61"
Length / Width / Height with belt (mm/inch)	2,690 / 1,150/ 1,550; 106" / 45 1/2" / 61"	2,690 / 1,150/ 1,550; 106" / 45 1/2" / 61"
Connecting load (kW)	3.4 / 3.5	3.4 / 3.5
Products	UP TO -4 C / 24.8 F	UP TO -4 C / 24.8 F
Weight without belt (kg/lb)	320; 706	320; 706
Weight with belt (kg/lb)	409; 902	409; 902
Product specific accessories	on request	on request



Blades for various applications are optionally available (double, cordon bleu, crinkle blade, cheese and sausage blade).



The residual piece optimisation ensures that the product is sliced in uniform thicknesses all the way to the residual piece.



Dimple plate: An air cushion forms on which the product is effortlessly guided to the blade.

