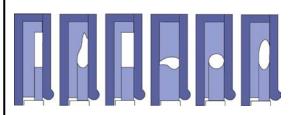


## 8-35 MEAT AND BACON PRESS

- 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

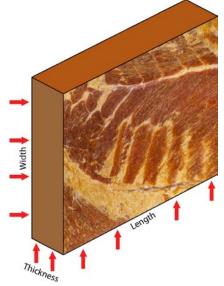


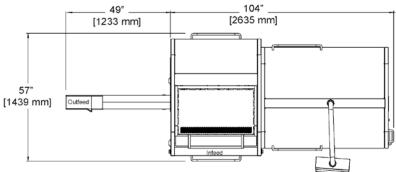
## 8-35 MEAT AND BACON PRESS

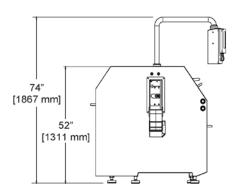
The Danfotech Type 8-35 presses bellies by means of a die set, in shapes that correspond to the desired finished product.

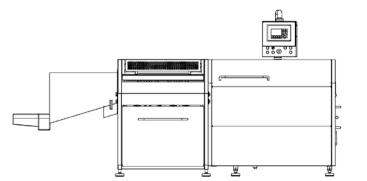
The frozen meat is molded in the hydraulically operated press, where it is exposed to threedimensional pressure to attain uniform shape and quality for maximized slicing yields.

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









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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



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