

Data Sheet

MBP320

BIZERBA

Flexible sawing system for industrial food production. Effective comminution and portioning of product in daily operation. Flexible with food whether it is fresh, frozen or smoked and suitable for production of same weight portions such as cutlets.



More information
High performance
with a wide range of
solutions and options.

Product description

The MBP is made entirely of stainless steel and manufactured to the highest quality all round. Ergonomic and effective comminution and portioning of fresh and frozen foods. Suitable for fresh fish as well as for frozen meat, products with bones such as shanks / osso buco and soup bones. Due to the wide range of saw blades high quality products such as fine fish or matured beef can be processed by accurate weight and optically appealing.

Highlights

- Perfectly suitable for the preparation room
- Robust version in stainless steel
- Quick-tensioning system for exact blade tension - ergonomic fixing and fast replacement
- Electronics integrated in housing thus perfectly protected against mechanical and water damages
- Saw wheels with spokes for optimal cleaning
- Removable blade and wheel scrapers for optimal hygiene
- Right hand guides the product to ensure ergonomic operation – risk of injury reduced to a minimum
- Ergonomically optimized product pusher
- Scale on the work table safeguards reproducible slice thicknesses

Options

- Stationary or mobile installation
- Feed table
- Various saw blades

My Bizerba

We offer you solutions from a single source which can be customized and allow you to respond to any change in a flexible manner. Benefit from costs which can be planned and efficient processes. We are happy to advise you.

