



When performance and precision align

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# PUMA

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- A close-up photograph of several slices of cooked meat, likely pork belly or bacon, showing a golden-brown, crispy exterior and a pinkish, tender interior. The slices are arranged in a slightly overlapping manner. In the background, a bright yellow object, possibly a lemon wedge, is partially visible.
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- Covers a wide variety of products with minimum set-up times
  - Slices bone-in or boneless products
  - Ergonomic design
  - Fast and easy cleaning

# When performance and precision align

PUMA certainly makes the cut— even at speeds of up to 400 cuts per minute (with the double blade). This is true for cutlets, steaks, schnitzel, pork belly, bacon or German meatloaf, or whether it's fresh, chilled or frozen down to -4 °C / 24.8 °F. The flexible PUMA can cover a wide variety of products with minimum set-up times.





# Your main gain: Time and maximum yield



Thanks to a perfect grip on the product, parallel slices and highest yields are possible even for bone-in products. A look in the blade box shows a thin blade for a precise cut.

## **Dimple plate**

A cushion of air is created between the studs, which feeds the product to the blade and lowers friction.

## **Touchscreen**

PUMA is now even easier to operate. The new touchscreen makes operation faster and more comfortable. Use the USB stick to save data and transfer software updates.

## **Cleaning Position**

Like other components of the machine, the discharge belt can easily be moved upright to the optimum cleaning position without back strain. One of several examples for PUMAs ergonomic design.



Regardless of whether it is steak, schnitzel, ham or cheese, PUMA is extra-ordinarily flexible. Performance and precision are the hallmarks of PUMA. The machine slices products at temperatures as cold as -4 °C / 24.8 °F. Depending on the model, it can accommodate products that measure up to 700 or 1,100 mm in length.

Because products can be separated into multiple sections, the PUMA E/EB allows minute steaks and slices of roast to be cut from a single product. It also provides an optimal integration in the production process through package formation.





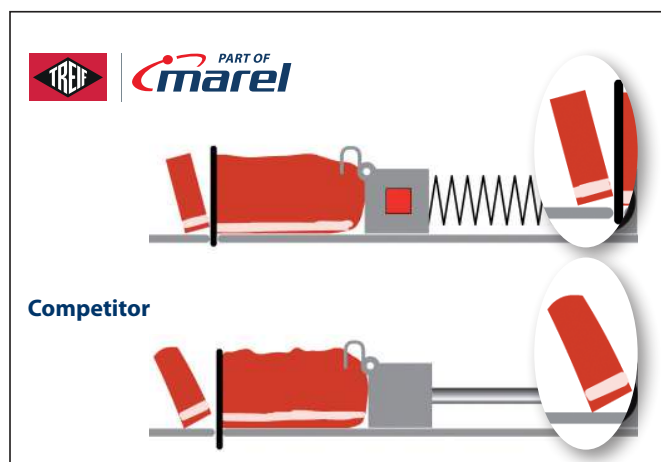
PUMA

# Versatility of the PUMA

PUMA can slice bone-in or boneless products such as bacon, pork belly, pork blade steaks, cutlets, beef steaks, roulades or cheese products.

# Your benefits at a glance

- High-performance and precision even with bone-in products
- Fast and simple operation via touchscreen; USB connection for data backup and software updates
- Optimum exploitation of the product as a result of residual piece optimisation (E/EB)
- Increased advantage as a result of the precision sickle blade and intelligent product feed holder
- Optimum utilisation of the product, for example by sectioning the product into slicing areas (E/EB)
- Fast and easy cleaning thanks to optimum hygienic and ergonomic conditions (e.g., the discharge belt can easily be moved upright to the cleaning position without back strain)
- Automatic ejection of the remaining piece due to pneumatic product holder (optional)
- Travel gear to easily and flexibly move the machine (optional)
- HS (High-Speed)-model for more capacity (optional)



## Dynamic Feeding System

Precise cutting results and evenly thick slices: the Dynamic Feeding System (DVS) is standard. It allows synchronised slicing despite a continuous product feed. Without DVS wedge slices can be the result.

### TECHNICAL DATA - PUMA F/FB

Max. cut-off length (mm/inch)	0.5–70; 1/50"–24/5"
Cuts per minute (double blade)	400
Cross-section of product w x h (mm/inch)	220 x 240; 8 3/5" x 9 1/2"
Max. Infeed length (mm/inch)	700 ; 27 3/5"
Housing dimensions (mm/inch)	
Length/Width/Height without belt (mm/inch)	2110 / 900 / 1480; 83 5/64" / 35 2/5" / 58 17/64"
Length/Width/Height with belt (mm/inch)	2750 / 900 / 1480; 108 17/64" / 35 2/5" / 58 17/64"
Connecting load (kW)	3.4/3.5
Products	Up to -4 °C / 24.8 °F
Weight without belt (kg/lb)	285 / 629
Weight with belt (kg/lb)	305 / 672.5
Product specific accessoires	on request

### TECHNICAL DATA - PUMA E/EB

Max. cut-off length (mm/inch)	0.5–250; 1/50"–94/5"
Cuts per minute (double blade)	400
Cross-section of product w x h (mm/inch)	220 x 240; 8 3/5" x 9 1/2"
Max. Infeed length (mm/inch)	700 (1,100); 27 3/5" (43 3/10")
Housing dimensions (mm/inch)	
Length/Width/Height without belt (mm/inch)	2110 * / 900 / 1480; 83 5/64" / 35 2/5" / 58 17/64"
Length/Width/Height with belt (mm/inch)	2750 / 900 / 1480; 108 17/64" ** / 35 2/5" / 58 17/64"
Connecting load (kW)	3.4/3.5
Products	Up to -4 °C / 24.8 °F
Weight without belt (kg/lb)	285 (305) / 629 (672.5)
Weight with belt (kg/lb)	305 (325) / 672.5 (716.5)
Product specific accessoires	on request

\* With an infeed length of 1,100 mm / 43 3/10":

\* plus 800 mm / 31 1/2" for PUMA E

\*\* plus 400 mm / 15 4/5" for PUMA EB

