



The highest-performance dicer of its class

ARGON+



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- Cost-effective hourly output of up to 2.0 t
 - Automatic pre-pressing system (AVS)
 - Dynamic Hydraulic System
 - Fulfilment of the highest hygiene requirements
 - New 7" touch display

High performance

The highest-performance dicer of its class

With a cost-effective hourly output of up to 2.0 t (theoretical maximum value), ARGON+ is the highest-performance machine of its class.

The optimized chamber ensures perfect results and enables even greater product variety. The speed can be individually set by the operator (max. 300 revolutions per minute), so that the cutting output can be precisely aligned with the respective requirements.



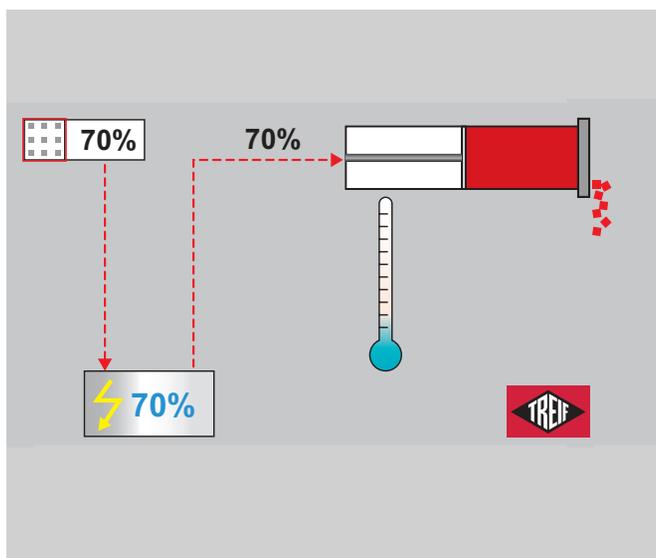
multi-faceted

ARGON+ is multi-faceted and can even cut products such as cucumbers.



Automatic pre-pressing system

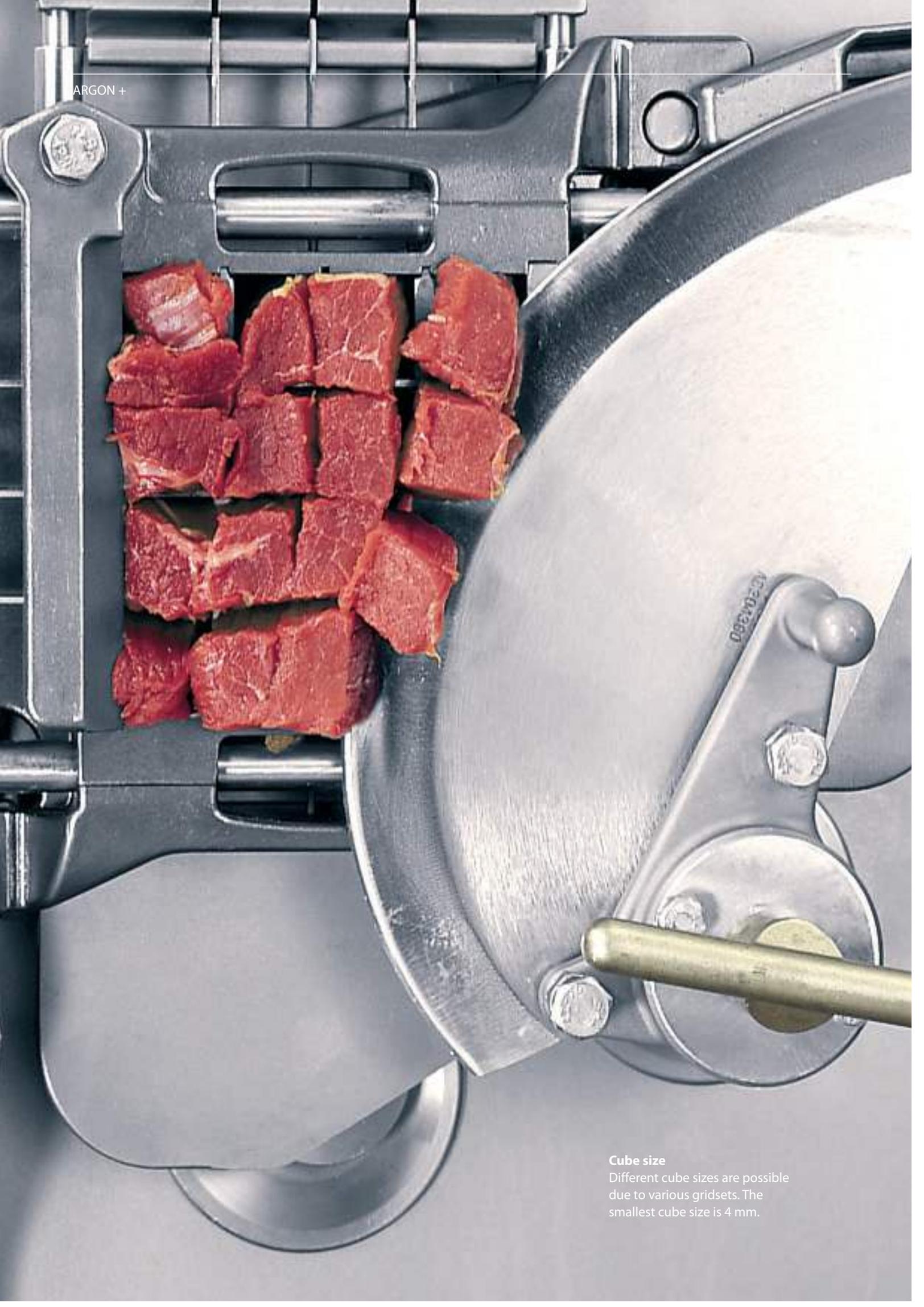
The automatic pre-pressing system (AVS) allows optimum precision shaping of the cubes or strips from the start. It also serves to optimise cycle times through, for example, faster movements in unfilled chamber sections. The redesign of the chamber ensures high quality results and reduces rejected parts.



Dynamic Hydraulic System

As a result of the DHS (Dynamic Hydraulic System), the cut products stay fresh longer (the machine generate less heat, so there is less of a chance for bacteria to form).

ARGON +



Cube size

Different cube sizes are possible due to various gridsets. The smallest cube size is 4 mm.

Flexible



Goulash and stripes

The ARGON+ is able to cut a wide variety of products: the flexibility of the ARGON+ allows you to process not only meat, but also cucumbers and cheese. The small distance between the blade and grid-set, the so-called "scissors' cutting principle", is one of the essential prerequisites for achieving excellent cutting results. So-called "goulash"

But a typical task of ARGON are dicing pork into thin stripes. For ham plates or sausage stripes a special disc is used.



Touch display

The new 7" touch display and the easy cleaning of the machine make the application of the ARGON+ even more attractive.

Benefits

- optimum precision shaping of the cubes
- cuts a wide variety of products
- faster movements in unfilled chamber sections
- cut products stay fresh longer
- 7" touch display and the easy cleaning



With ARGON+ even a big amount
of meat salad is easily prepared.

Your benefits at a glance



When equipped with the optional scale, ARGON+ stops as soon as the specified weight has been reached. Deviation from target weight is a maximum of +/- 0.3 %.

Your benefits

- High cutting output due to the generous cutting chamber size of 550 x 96 x 96 mm / 217/10" x 34/5" x 34/5" (length x width x height)
- Flexibility and top performance – individually adjustable knife speed and versatile accessories for even greater product variety
- Optimum product compression as a result of the automatic
- pre-compression system (AVS)
- Use the pre-fill chamber in order to save time
- Fulfilment of the highest hygiene requirements through redesign of the advance system.
- Up to 50 cutting programs
- Reduce energy costs - the DHS system (Dynamic Hydraulic System) reduces the machine's heat load. The durability of the product is extended and the wear on the machine is demonstrably reduced.

TECHNICAL DATA

Max. output t/h (theoretical maximum value)	2,0
Max. cut-off length (mm/inch)	1-50
Housing dimensions (mm/inch)	
Length/Width/Height (mm/inch)	1.864 / 1.499 / 1.200
Connecting load (kW)	2,0
Gridsets (mm/inch)	4/5/6/8/10/12/14/ 16/20/24/32/48/ 96
Weight (kg/lb)	Ca. 415
Product specific accessories	on request



TRANSFORMING FOOD PROCESSING

