FROZEN MEAT CUTTERS
CUTTING TO THE OPTIMUM SIZE FOR EFFICIENT FURTHER PROCESSING

G 530  GS 510
G 740  GFS 620
LASKA frozen meat cutters are highly regarded for their cutting performance and low energy consumption. LASKA customers use frozen meat cutters for the following products:

- Meat
- Fat
- Fish
- Vegetables
- Fruit
- And much more ...

STRENGTHS AND BENEFITS
LASKA frozen meat cutters process frozen meat and other frozen food of a temperature down to -25 °C. The infinitely variable lifting height of the cutting bar of the guillotine ensures the highest possible cutting performance of the machine due to customized adaptation to the product size. Applying comparatively low force, the LASKA frozen meat cutters are very gentle on the material. This also has a beneficial effect on the machine, which is not strained needlessly, thus ensuring it becomes a long-term partner and an attractive investment.

QUALITY PROVEN IN USE
Just like all other LASKA machines, the frozen meat cutters are made of solid stainless materials. They meet strict hygienic requirements and are easy to clean. The design allows for harsh operating conditions and provides easy and safe operation as well as good access for servicing.

APPLICATIONS OF THE LASKA FROZEN MEAT CUTTERS

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LASKA FROZEN MEAT CUTTERS
YOUR BENEFITS AT A GLANCE

SERVICE AND MAINTENANCE
- Minimum maintenance required due to proven, field-tested machine concept
- Easily accessible inspection doors
- Worldwide service network and competent local support on all continents

DESIGN
- Compact and space-saving design with integrated control box
- Long service life and proven cost benefits
- Height adjustable machine feet
- Attractive, elegant design
- Closed base plate for silent operation

PRODUCTION
- Gentle cutting of frozen meat blocks
- High output
- No loss of quality caused by poor block handling
- Continuous feeding for higher performance
- Loading arm / loading platform also suitable as unpacking area
- Processing even of larger and spherical frozen meat blocks

ELECTRICAL EQUIPMENT
- Low current consumption due to optimized drive and control technology
- Built-in control box for longer service life

OPERATION
- Easy handling and user-friendly, robust operating elements
- Push-button control and/or control panel with finger touch control panel and plain text display
- Adjustable cutting size and infinitely variable cutting height in case of guillotines

HYGIENE AND SAFETY
- Closed base plate prevents contamination and dust in the interior
- Polished surfaces for the highest possible hygienic standard
- Safety devices for optimum working safety

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MACHINE TYPES
THE VERSATILE LASKA PRODUCT RANGE

FEATURES OF GUILLOTINE-TYPE FROZEN MEAT CUTTERS G 530 / G 740
- For frozen meat blocks up to a max. (width x height) of 520 x 300 mm (G 530) and/or 700 x 400 mm (G 740)
- High hourly rate and short cutting time due to infinitely variable lifting height of the knife bar
- Continuous loading results in higher performance
- Robust machine with long-term cost benefits

APPLICATION OF GUILLOTINE-TYPE FROZEN MEAT CUTTERS G 530 / G 740
- Gentle processing of the material to be cut
- Processing temperature down to -25 °C
- Cutting size adjustable from 27 to 64 mm
- Smaller pieces possible due to optional cross-cutting drum
- Due to a hydraulic block clamping device, round or spherical blocks can be processed perfectly

FEATURES OF FROZEN MEAT CUTTERS WITH CUTTING DRUMS GFS 620
- Equipped with cutting teeth
- For frozen meat blocks up to a max. of 600 x 380 mm (width x height)
- High hourly rate due to continuous loading and powerful drive
- Drive designed for very heavy duty application
- Robust machine with long-term cost benefits

APPLICATION OF FROZEN MEAT CUTTERS WITH CUTTING DRUMS GFS 620
- Gentle processing of the material to be cut
- Processing temperature down to -25 °C
- Cutting size: 35 mm
- Due to the double-drum cutting system, round or spherical blocks can be processed perfectly

APPLICATION OF FROZEN MEAT CUTTERS WITH CUTTING DRUMS GS 510
- Equipped with bow knives
- For frozen meat blocks up to a max. of 500 x 300 mm (width x height)
- High hourly rate due to continuous loading and powerful drive
- Drive designed for very heavy duty application
- Robust machine with long-term cost benefits

APPLICATION OF FROZEN MEAT CUTTERS WITH CUTTING DRUMS GS 510
- Gentle processing of the material to be cut
- Processing temperature down to -15 °C
- Cutting size GS 510: 25 mm
- Due to the double-drum cutting system, round or spherical blocks can be processed perfectly
EQUIPMENT FOR YOUR GUILLOTINE-TYPE FROZEN MEAT CUTTER

DRIVE
- Drive elements in closed machine housing
- Hydraulic drive
- Machine can be switched on only with the standard transport trolley being in the right position
- Low current consumption due to optimized control and drive technology
- Subdued operating noise

Hydraulic drive
- Damped reversing of knife stroke prevents hard impacts and overstraining of the machine
- Infinitely variable knife stroke adjustable via control panel at the level of the blocks provides for shorter cutting time
- Exchangeable, two-part guillotine knife
- Optional cross cutting drum for smaller pieces

CUTTING BAR
- Hydraulically driven
- Damped reversing of knife stroke prevents hard impacts and overstraining of the machine
- Infinitely variable knife stroke adjustable via control panel at the level of the blocks provides for shorter cutting time
- Exchangeable, two-part guillotine knife
- Optional cross cutting drum for smaller pieces

DIFFERENCES IN CUTTING DRUM
- Particularly suitable for standardization, for sections approx. 38 (optional 30) x 40 x 80 mm in size
- Two counter-rotating cutting drum prevent escaping of the blocks
- Special advantage with round, spherical frozen meat blocks
- Regrinding of cutting teeth not necessary

EQUIPMENT FOR YOUR FROZEN MEAT CUTTER WITH DRUM KNIVES

ELECTRICAL EQUIPMENT
- Built-in control box and main motor
- Robust and powerful unit with motor circuit breaker
- Programmable logic controller with microprocessors
- Easy to operate due to clearly arranged control system

BLOCK CLAMPING DEVICE
- Fixes blocks automatically during the cutting process
- Prevents escaping of the blocks
- Special advantage with round, spherical frozen meat blocks
- Permanent synchronous movement of block clamping device and cutting bar
- Hydraulically driven

DRIVE
- Worm gear pair in oil bath for very heavy duty
- Safety devices prevent overloading and reduce damage caused by foreign matter penetrating into the cutting area
- Drive elements in closed machine housing
- Machine can be switched on only with the standard transport trolley being in the right position
- Low current consumption due to optimized control and drive technology

ELECTRICAL EQUIPMENT
- Built-in control box and main motor
- Robust and powerful unit with motor circuit breaker
- Easy to operate due to clearly arranged control system

EQUIPMENT FOR YOUR GUILLOTINE-TYPE FROZEN MEAT CUTTER

BOW KNIVES G 510
- Particularly suitable for the production of raw sausage to prevent pulling out of sinews and tendons
- For palm-sized sections 25 mm in thickness
- Two counter-rotating cutting drum prevent escaping of the blocks
- Special advantage with round, spherical frozen meat blocks
- Regrinding of bow knives: approx. every 3 years

BLOCK CLAMPING DEVICE
- Fixes blocks automatically during the cutting process
- Prevents escaping of the blocks
- Special advantage with round, spherical frozen meat blocks
- Permanent synchronous movement of block clamping device and cutting bar
- Hydraulically driven

EQUIPMENT FOR YOUR FROZEN MEAT CUTTER WITH DRUM KNIVES

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OPTIONS
FOR YOUR LASKA FROZEN MEAT CUTTER

LOADING ROCKER
G 530 standard – GS 510, GFS 620 optional
- Stainless, hydraulic
- Easy to operate
- Also acts as a very convenient unpacking area

LOADING PLATFORM
G 740 standard
- Stainless, hydraulic
- Easy to operate
- Horizontal, open platform facilitates placement of frozen meat blocks
- Also provides a very convenient unpacking area
- Platform size: 1000 x 820 mm

INCLINED BELT CONVEYOR
- Stainless steel
- Incl. trip tray and collection pan
- Side guides on both sides, foldable for cleaning
- Frame height adjustable +/- 75 mm with 4 lockable castors
- Auxiliary equipment: sensor control via light barriers for optimum filling

METAL DETECTOR
- To detect metallic foreign matter
- Conveyor belt running forward and backward
- Visual and acoustic warning signal

OPTIONS
FOR YOUR LASKA FROZEN MEAT CUTTER
DELIKA A/S
DENMARK

"Since 2011 we are producing salami with our LASKA frozen meat cutter and are very satisfied for the following reasons:

The machine is made so strong, that it cuts the meat directly from the freezer at over -20 degrees with no problems. Also the cut of the meat is very nice and we never have problems with the meat block getting stuck in the machine. The lifting device is perfect for the operator and the fact that the operator can load more than one block into the machine saves us a lot of time.

We decided to buy a Laska machine not only because of the significant heavy weight of the machine, but also because of the great reputation LASKA’s frozen meat cutters and the company have in Denmark.

MR. HANSEN
OWNER

PERUTNINA PTUJ
SLOVENIA

"Food industry is technologically a complex and very demanding industrial branch. Thereof we are taking into account and giving a large importance to the reliability of our partners in the implementation of technological equipment. LASKA is in this regard a constant. We are cooperating with LASKA since 1989 and have with its help built our food concern. From the very first cutting machine forward, the decision on modernization and implementation of our technological lines has been clear. We will be choosing LASKA. Reliability, high-quality, and additional value on the side of our customers are just a few very important reasons for our choice."

MR. GLASER
CHIEF EXECUTIVE OFFICER

THAT’S WHAT OUR CUSTOMERS SAY
ABOUT THEIR LASKA FROZEN MEAT CUTTER
## TECHNICAL DATA
### PERFORMANCE LIST

<table>
<thead>
<tr>
<th>PERFORMANCE CHARACTERISTICS</th>
<th>GS 510</th>
<th>GFS 620</th>
<th>G 530</th>
<th>G 740</th>
</tr>
</thead>
<tbody>
<tr>
<td>Block cross section (width x length) mm</td>
<td>500 x 300</td>
<td>600 x 380</td>
<td>520 x 300</td>
<td>700 x 400</td>
</tr>
<tr>
<td>Processing temperature ° C</td>
<td>to - 15</td>
<td>to - 20</td>
<td>to - 25</td>
<td>to - 25</td>
</tr>
<tr>
<td>Size of pieces / cutting thickness mm</td>
<td>130 x 80 x 25</td>
<td>80 x 40 x 35</td>
<td>28 - 60</td>
<td>27 - 64</td>
</tr>
<tr>
<td>Type of cutting</td>
<td>box knives</td>
<td>cutting teeth</td>
<td>guillotine</td>
<td>guillotine</td>
</tr>
<tr>
<td>Motor rating KW</td>
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<td>15</td>
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<tr>
<td>Fuse A</td>
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<td>50</td>
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<tr>
<td>Supply cable mm² CU</td>
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<td>4</td>
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<td>Speed rpm</td>
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<td>Loading rocker</td>
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<td>Loading platform</td>
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<tr>
<td>Cross cutting drum</td>
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</tr>
<tr>
<td>Conveyor belt loading</td>
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</tr>
<tr>
<td>Sensor control (for conveyor belt loading)</td>
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<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Metal detector (for conveyor belt loading)</td>
<td>–</td>
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<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Cleaning system (for conveyor belt loading)</td>
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<tr>
<td>Infinity variable rate of feed (for conveyor belt loading)</td>
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</tr>
<tr>
<td>DIMENSIONS AND WEIGHTS</td>
<td>TYPE</td>
<td>GS 510</td>
<td>GFS 620</td>
<td>G 530</td>
</tr>
<tr>
<td>-----------------------------</td>
<td>--------</td>
<td>--------</td>
<td>-------</td>
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</tr>
<tr>
<td>Length mm X</td>
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<td>1100</td>
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<td>Max. height mm A</td>
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<tr>
<td>Weight kg</td>
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<td>1500</td>
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</tbody>
</table>

**SEAWORTHY CASE**

<table>
<thead>
<tr>
<th>TYPE</th>
<th>GS 510</th>
<th>GFS 620</th>
<th>G 530</th>
<th>G 740</th>
</tr>
</thead>
<tbody>
<tr>
<td>Length mm X</td>
<td>1900</td>
<td>2330</td>
<td>2550</td>
<td>3020</td>
</tr>
<tr>
<td>Width mm Y</td>
<td>1900</td>
<td>2200</td>
<td>1350</td>
<td>1720</td>
</tr>
<tr>
<td>Height mm Z</td>
<td>1610</td>
<td>1710</td>
<td>2150</td>
<td>2360</td>
</tr>
<tr>
<td>Weight kg</td>
<td>260</td>
<td>400</td>
<td>300</td>
<td>420</td>
</tr>
</tbody>
</table>

* depending on type of transport

**Caption**

- standard
- option
- not available

Technical data are subject to change.
We have more than 130 years experience of supporting our customers in the production of first-class food.

LASKA develops and manufactures high-quality specialist machinery that has always enjoyed a reputation for durability and reliability. Our experts work with our customers to develop innovative solutions for the finest meat-processing systems. Our robust and capable machines have proven their worth in a range of other application areas as well.

LASKA is a family company with a global reach; our customers are using our machines successfully in more than 140 countries on every continent in the world.

OUR PRODUCT RANGE:
- Cutters
- Grinders
- Frozen meat cutters
- Emulsifiers
- Mixers
- Production lines