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CB 15 V3 The Risco flaker for frozen blocks



The flaker CB 15 V3 is designed to process every type of frozen product like beef, pork and chicken meat, as well as frozen fish, butter, fat, fruit masses, chocolate and other food stuffs, up to - 18 °C.

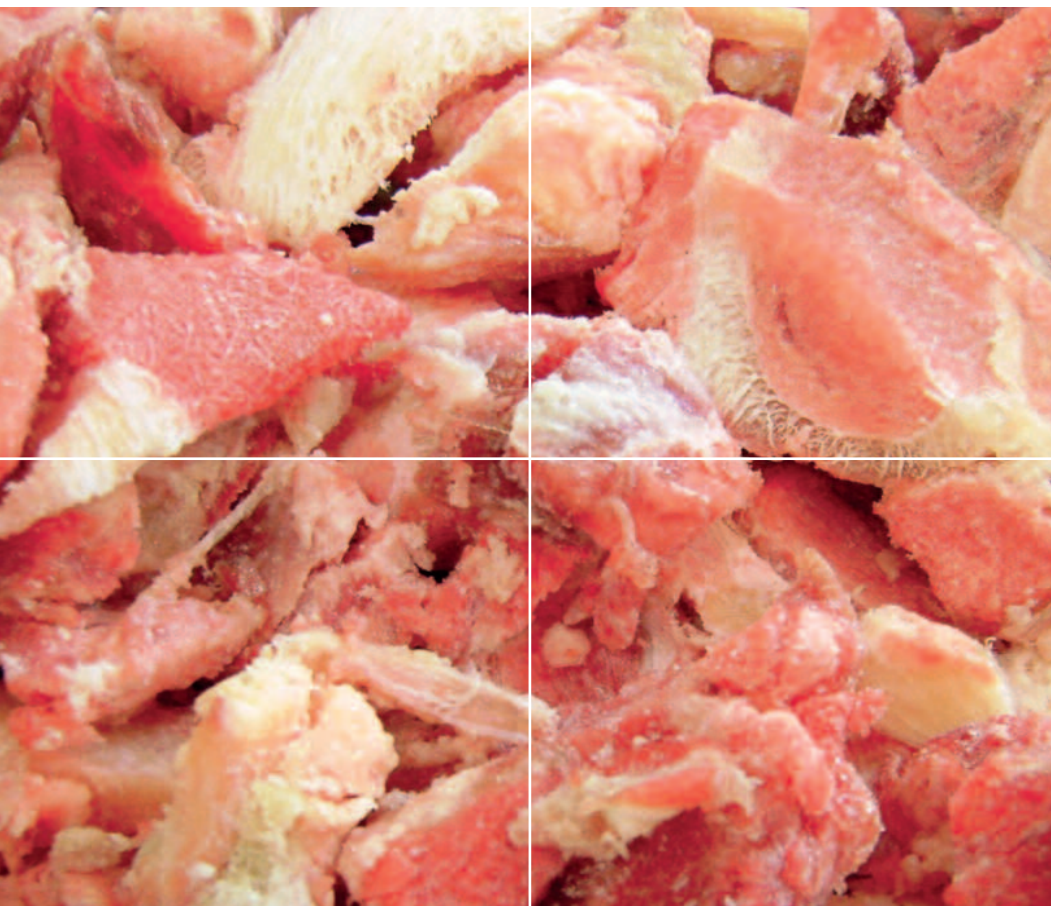
The flaker is built entirely in stainless steel and the rotating drum features hardened stainless steel knives that deliver a perfect cut of the product, without damages.

The knives can be easily sharpened and have a high level of resistance. Their positioning prevents an overload of the single blades with a consequent increase of the service life of all the mechanical components.

The machine has a high-power motor that guarantees a strong cutting action on the frozen blocks up to their total reduction in flakes with a final thickness of about 10 mm.

The flaker is also equipped with a safety device that prevents the opening of the front cover in case of cylinder rotation, avoiding accidents at work. An acoustic system reduces the noise of the machine in operation.



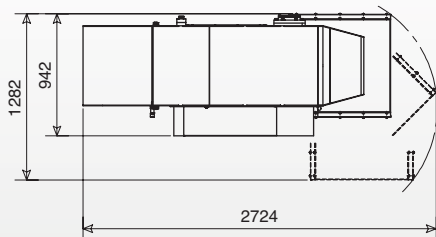
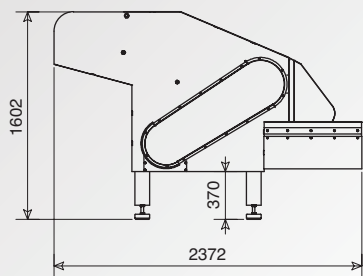


Main features:

- Suitable to process frozen blocks up to -18 °C
- Perfect cut without damages
- High productivity
- Easy cleaning

Technical data:

- Production capacity: 15.000 Kg/h
- Max size of the frozen blocks: 400 mm x 600 mm x 150 mm
- Power installed: 11 kW



The Company reserves the right to alter any specification.



Risco S.p.A.

36016 Thiene · Vicenza · Italy · Via della Statistica, 2
Tel. +39 0445 385.911 · Fax +39 0445 385.900
risco@risco.it · www.risco.it