

Data Sheet

FK23

BIZERBA

Compact saw for sales counter or preparation room. Effective comminution and portioning of product in daily continuous 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 FK23 is made entirely from stainless steel and with top quality workmanship 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.



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Highlights

- Perfectly suitable for sales counter or preparation room
- Robust stainless steel design, welded without edges
- Quick-tensioning system for exact blade tension - ergonomic fixing and fast replacement
- Electronics integrated in housing thus perfectly protected against mechanical and water damages
- Solid saw wheels for perfect hygiene
- Removable blade and wheel scrapers for optimum cleaning results
- Right hand guides the product to ensure ergonomic operation
- Risk of injury reduced to a minimum
- Optimized product pusher with height-adjustable blade guard and saw blade guide for maximum ergonomics, safety and precision
- Scale on the work table safeguards reproducible slice thicknesses



Optimized product pusher

Options

- Enlarged work table
- Stainless steel bench type stand with feet
- Various saw blades:
 - Universal
 - Konwe (for less chipping for product without solid bones)
 - Saw blades (no chipping for product without bones)

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