

Ross Flattener

Flattening



Better, Smarter Processing Solutions



DEPENDABLE PRODUCT SOLUTION FOR FLATTENING FRESH OR SOFT FROZEN MEAT AND POULTRY PRODUCTS

The Ross Flattener is designed to flatten all types of fresh or soft frozen meat products. Flattening is done in order to get equal cooking times, shorter frying times, to prepare the product for further processing like coating and breading or in order to enlarge the surface of the products, e.g. for filled products.

The product is placed on the infeed part of the lower conveyor and will be guided through the belt system. Between driving shafts and return shafts are several pairs of pressure rollers which flatten the product efficiently via the flattening belts.

GAME CHANGING STANDARD FEATURES

- > Flattening area with several pairs of pressure rollers for considerable flattening and reduction of memory effect (bounce back)
- > Adjustable flattening distance
- > Adjustable speed
- > Water misting system to avoid the product sticking onto the conveyor belts
- > Adjustable outfeed-conveyor for optimal product transfer
- > Scale to reference flattening distance
- > Stainless steel power transmission (sprockets and roller chains)
- > Built with stainless steel, food grade bearings, and food approved synthetic materials
- > Quick release of belts with quick stretching system for easy cleaning
- > Collection tub under machine

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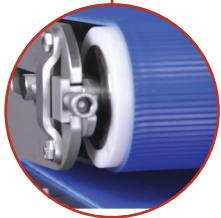
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Water misting system to avoid products sticking to belts



Built with stainless steel and food approved synthetic materials



Belt assembly designed for quick removal for sanitation



Fully adjustable belt speed and flattening distance

Specifications

	400	600	1000
Dimensions	86" L x 36.5" W x 58" H	86" L x 44" W x 58" H	87" L x 57" W x 58" H
Conveyor Height	41.5"	41.5"	41.5"
Conveyor Width	15.75"	23.6"	39.5
Power Requirements	16A, 3KW, 230V	16A, 4KW	16A, 4KW
Water	1/4" Approx 1 - 2L/min	1/4" Approx 1 - 2L/min	1/4" Approx 1 - 2L/min
Air	None	None	1/4" 6 - 8 bar

Virtual Demo

