



# KOMPO IB-4, IB-8

## MACHINES

### FOR FLAKING FROZEN FOOD BLOCKS



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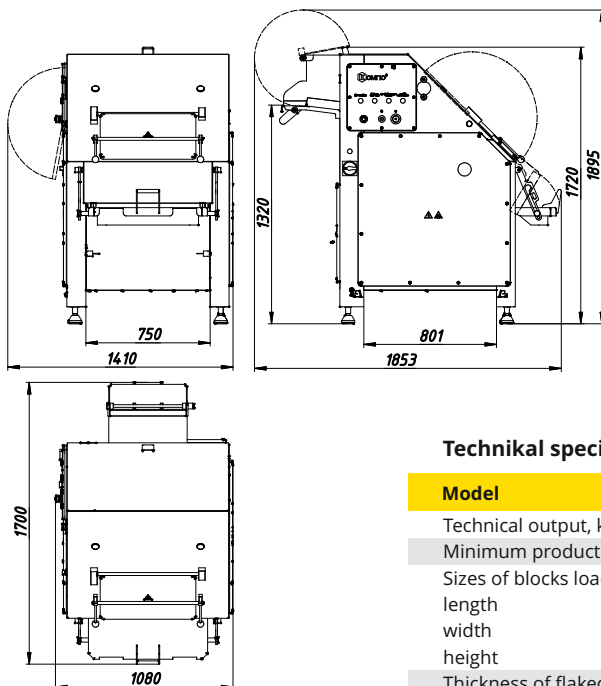
The machines are designed for high-quality and efficient flaking of frozen food blocks with temperatures from minus 18°C to minus 3°C during production of sausages, semi-finished meat products, baby food, meat, curd, chocolate blocks, butter, nuts and other products. Depending on the needs of production, two models are offered: IB-4- flakes the block to a state of max. 11 mm thick flakes, which can be immediately sent to the cutter for making minced meat of cooked sausages or for additional grinding into the grinder. IB-8- flakes the block into 22 mm thick pieces, which is optimal for further preparation of minced meat of cooked-smoked and raw-smoked sausages in the cutter.

#### УЛУЧШЕНИЯ ПОСЛЕ МОДЕРНИЗАЦИИ ИЗДЕЛИЯ:

- доработана заслонка приемного лотка – удобная загрузка блоков и предотвращение обратного выброса сырья, упрощенная санитарная обработка;
- доработан приемный лоток – конструкция усилена ребрами жесткости;
- доработан замок безопасности – применены более прочные материалы;
- установлен модуль контроля оборотов двигателя – блокировка открывания крышки ножевого вала до полной остановки ножей;
- изменен способ фиксации тележки - разработана передняя крышка более качественно фиксирующая тележку и предотвращающая просыпание продукта за её пределы.

#### ADVANTAGES:

- high output as compared with guillotine flaking machines;
- eliminates energy costs for defrosting raw materials for grinding;
- saves production area (there is no need to use the raw material defrosting chamber);
- shortens the production cycle (absence of need to defrost raw materials for flaking saves 12 - 24 hours);
- reduces labor costs (there is no need to transport pallets to the defroster and lay out blocks on racks);
- improves properties of the product (raw material is flaked by cutting, with no muscle fibers grated and squeezed, which improves appearance of the product on cut, gives a more juicy taste, improves color formation processes, increases the yield of finished product);
- simple design ensures low maintenance and operating costs.



#### Technical specifications:

Model	IB-4	IB-8
Technical output, kg/h, min	4000	8000
Minimum product block temperature, °C	-3°C / -18 °C	-3°C / -15 °C
Sizes of blocks loaded, mm:		
length	350-600	350-600
width	350-400	350-400
height	75-200	75-200
Thickness of flaked pieces, mm	11*	22*
Height of the feeder door, mm	1330	1330
Height of discharge of flaked product into carriage, mm	650-720	650-720
Powerconsumption, kW	15	15
Powersupply, V	400	400
Dimensions, mm:		
Length*Width*Height	1700*1080*1720	1700*1080*1720
Areaoccupied, м²	1,83	1,83
Net weight with all options, kg	765	775

\* Up to 10 pieces with a bigger weight from one minced block are tolerated.  
Loading cart is an option!

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