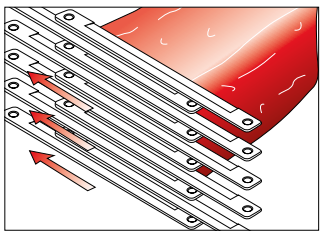
FLEXON

FLEXON: As multifaceted as the requirements of your customers

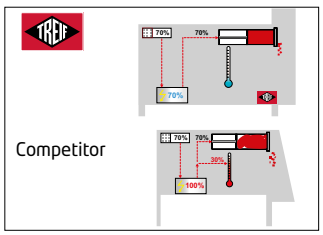
FLEXON can be used for a variety of applications and is designed to meet the needs of small to medium sized companies and catering businesses.

Meat, sausage, and cheese can be diced or cut into stripes, but it is also able to grate cheese or slice potatoes and cucumbers. The machine can process products up to 550 mm in length and manages to produce up to 1,400 kg per hour (theoretical maximum value).



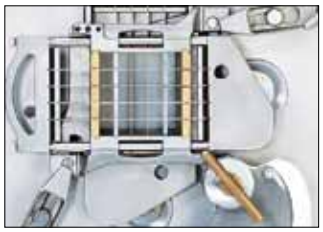
The unique dual-stroke, two-part grid system facilitates precise dicing and stripe dicing of the most delicate products by providing twice the normal cutting length at reduced cutting pressure.

The small distance between the blade and grid-set, the so-called "scissors' cutting principle", is one of the essential prerequisites for achieving excellent cutting results. So-called "goulash chains" are prevented.



As a result of the DHS (Dynamic Hydraulic System), the cut products stay fresh longer (the machine generates less heat, so there is less of a chance for bacteria to form).

Various products such as cheese, radishes, carrots or coleslaw can be grated coarsely or finely.



The drive is synched automatically after the machine is turned on.

A typical task of FLEXON: dicing pork into thin stripes.

The separating slide operates in a curving motion. This enables user-friendly, one-hand operation.

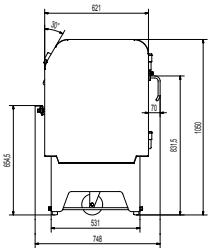
FLEXON is multi-faceted and can even cut products such as cucumbers.

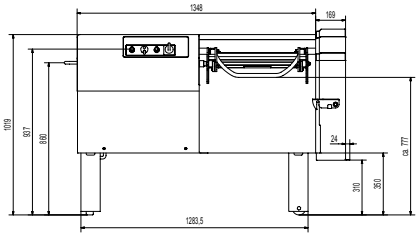
FLEXON is easy to operate

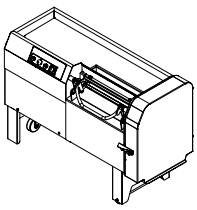
Ergonomic, one-hand operating system for closing the product loading chamber. The operator can easily activate the closing mechanism with one hand to move the separating slide into position.

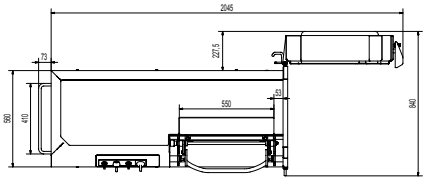
Technical data:

Max. output t/h (Theoretical maximum value)	1.4; 3,086 lbs
Max. cut-off length (mm/inch)	0.5-32; $^{1}/_{5}$"-1$^{3}/_{10}$"
Housing dimensions (mm/inch)	
Length / Width / Height (mm/inch)	1,517 / 748 / 1,050; 60" / 29 $^{2}/_{5}$" / 41 $^{3}/_{10}$"
Connecting load (kW)	1.2
Gridsets (mm/inch)	4/5/6/8/10/12/14/16/20/24/32/48; $^{1}/_{5}$";$^{1}/_{4}$";$^{3}/_{10}$";$^{2}/_{5}$";$^{1}/_{2}$";$^{3}/_{5}$";$^{4}/_{5}$";$^{9}/_{10}$";1$^{1}/_{4}$";1$^{4}/_{5}$"
Weight (kg/lb)	approx. 230; 507
Product specific accessoires	on request



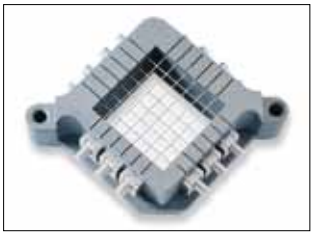






All measurements in mm.

The output capacity can be increased with the double blade.



For dicing cheese a special cheese grid is used.

Grating disc: Accessories such as for slicing potatoes in thin stripes or for grating cheese boost your flexibility.

Your benefits at a glance:

- Manual operation
- High cutting output due to the generous cutting chamber size of 550 x 96 x 96 mm (21 $^{7}/_{10}$" x 3 $^{4}/_{5}$" x 3 $^{4}/_{5}$")
- Optimum product compression as a result of the automatic precompression system
- Ergonomic, one-hand operating system for closing the product loading chamber
- Flexibility thanks to choice between continuous and intermittent cutting
- Even the cleaning is ergonomic
- The DHS system (Dynamic Hydraulic System) reduces the machine's heat load, which saves energy and keeps the product fresh longer, and is proven to reduce the wear and tear on the machine as well.

Subject to modifications for technical progress. 0.25 09/2014 DieDruckerei

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