



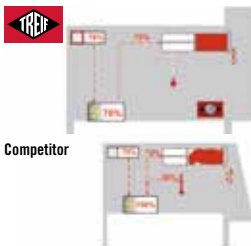
FELIX: The master of its art



The unique dual-stroke, two-part grid system facilitates precise dicing and stripe slicing 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.



Competitor

As a result of the patented 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.



Speciality meat salad, sliced with FELIX.

The compact dicing and strip cutting machine opens up a broad spectrum of slicing and grating possibilities.

The spacious cutting chamber (96 x 96 x 300 mm / 3 4/5" x 3 4/5" x 11 4/5", H x B x L) enables the product to be loaded easily without the inconvenience of pre-cutting.



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



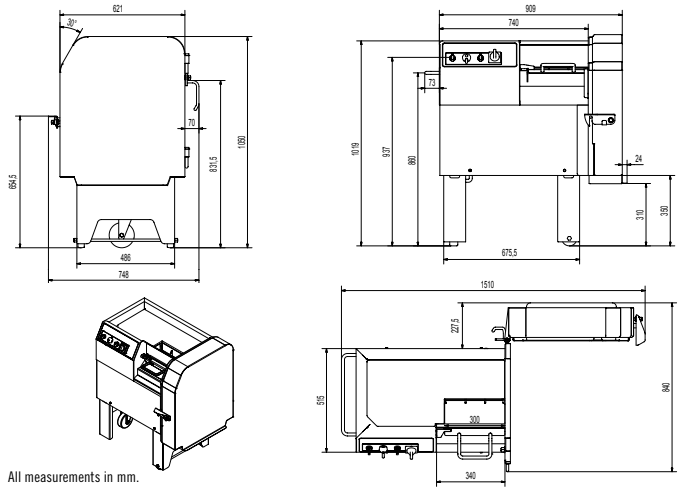
It is even possible to cut cucumber slices with FELIX.

Extensive number of accessories for a wide range of options

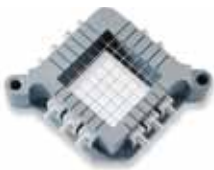
Meat, sausage, bacon, and ham can be diced just as easily as vegetables, cheese, fruit or fish.

Technical data:

Max. output t/h (Theoretical maximum value)	0.8; 1,764 lbs
Max. cut-off length (mm/inch)	0.5–32; 1/5" - 1 3/10"
Housing dimensions (mm/inch)	
Length/Width/Height (mm/inch)	909/748/1,050; 35 4/5" / 24 1/2" / 41 3/10"
Connecting load (kW)	1.0
Gridsets (mm/inch)	4/5/6/8/10/12/14/16/20/24/32/48/96; 1/5"; 1/4"; 3/10"; 2/5"; 1/2"; 3/5"; 4/5"; 9/10"; 1 1/4"; 1 4/5"; 3 4/5"
Weight (kg/lb)	approx. 173; 381
Product specific accessoires	on request



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:

- Wide range of application options
- Inconvenient pre-cutting of the products is a thing of the past thanks to the spacious cutting chamber
- Optimum product compression as a result of the automatic pre-compression system
- The compact and space-saving design is perfectly suited for the needs of small businesses
- Gentle cut of delicate products as a result of the dual-stroke technology: It provides dual cutting lengths at a reduced cutting pressure.
- The "click & go" quick change gridset system ensures that the grids can be exchanged in a matter of seconds if they need to be replaced or cleaned.

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