



FROZEN BLOCK **CRUSHER**



These large crushers are available in two configurations. The single-shaft unit can crush up to 15 tons/hour of individual frozen blocks, while the double-shaft unit is best for crushing whole pallets of frozen blocks, with an output of 50 tons/hour or more.

CRUSHES LARGE BLOCKS OF FROZEN BONE-FREE MEAT AND POULTRY BY-PRODUCTS, OFFCUTS AND TRIMMINGS. Both block crusher types feature knives specially shaped k designed to grip the frozen input material, for effective crushing. This ensures outputs consisting of fist-sized pieces - ideal for efficient grinding further along in your process.

The Haarslev Frozen Block Crusher is ideal for effectively and reliably crushing blocks of frozen meat and poultry by-products, offcuts and trimmings of all kinds. Such blocks often come from vertical plate freezers, and the material is usually destined for use in pet food. Haarslev Frozen Block Crushers can be combined with a wide range of hoppers, mounting frames, feed systems, discharge systems and other ancillary equipment.



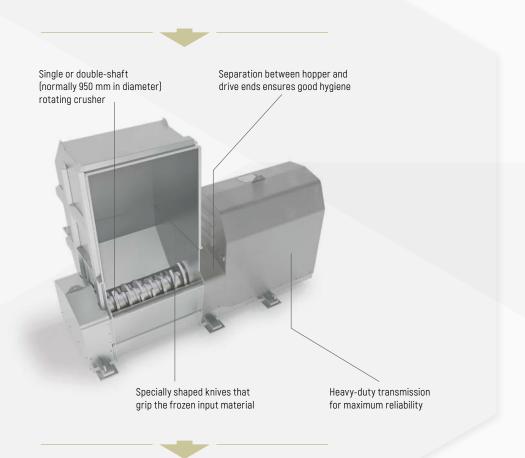
APPLICABLE FOR:

- Wherever blocks of frozen meat and poultry by-products enter a processing plant
- Upstream from metal detectors, batching
- Preliminary processing before use of grinding equipment

BENEFITS

- · Rugged and reliable to ensure uninterrupted operation
- Effective crushing of large quantities of frozen material
- Easy to keep clean and maintain

BLOCKS OF FROZEN BONE-FREE MEAT AND POULTRY BY-PRODUCTS, OFFCUTS AND TRIMMINGS



INPUTS FOR PET FOOD, ETC.

ТҮРЕ	CAPACITY (t/h)	ANVIL GAP (mm)	MOTOR POWER (kW)	WEIGHT (kg)
FZ 600	7.5 - 10	40	55	7,000
FZ 750	12 - 14	60	75	10,000
FZ 750 HD	12 - 14	60	110	13,000
FZ 750 TWIN	50	95	2 x 75	17,000





PROCESS IS POTENTIAL

HEAD OFFICE

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