

The **SIMONA J210 & J310** Bone Saw Machine is a new kind of food processing machine for cutting frozen meat, chilled meat, fishes & bones, which has the outstanding features such as high efficiency, low consumption, easy to operate and good-looking. This machine is suitable in hotels, restaurants, western-style stores, retails for meat, bone, and poultry.

Features :-

- The thickness is easily controlled by the Space-adjusting Board on Working Table, and the Saw Blade Guide prevents the Trembling of Blade while operating.
- The Clamp on Body Cover is one of the best Safety Devices.
- The Ventilating Holes on the Rear and Lower Sides of Motor Cover is sealed with Silicon not to be watered.



Specification :-

Model	J210	J310
Voltage	110V/220V/380V, 50Hz/60Hz	220V / 50Hz
Power	850w	1100w
Rational Speed	1420r/min	1420r/min
Saw belt Specifications	L=1650mm H=0.5mm	L=2000mm H=0.5mm
Processing Thickness	5 ~ 155mm	5 ~ 200mm
Cutting Height	<180mm	<250mm
Dimension	910 x 560 x 575mm	660 x 620 x 1160mm
Weight	41kg	70kg

* Designs and specifications are subject to change for improvement without prior notice.

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