



# MODEL 2501 HYDRAUFLAKER

*Frozen Meat Block  
Flaker*



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## Model 2501 Hydraflaker

- HYDRUAFLAKING is the profitable way to reduce frozen or hard blocks of meat, poultry, fish, cheese, chocolate, etc. prior to further processing. "Cycle Slice" blades eliminate shredding or clawing. As a result, texture, temperature, and color are maintained for better yield and improved quality control.
- The HYRAUFLAKER is available in two models the Model 2601 with block capacity up to 15" x 24" x 24" (38.1cm x 60.96cm x 60.96cm) and the Model 2501 with a block capacity up to 10" x 24" x 24" (25.4cm x 60.96cm x 60.96cm).
- The Hydraflaker feeds blocks automatically with an adjustable pneumatic ram (80 PSI pressure). The ram can be started and stopped as desired for controlled batching without turning the power off.
- The cutting drum is enclosed with electrical safety guards. When opened, the guards automatically turn the power off while activating a drum brake
- Frame construction is 304 seamless welded stainless steel.
- The Model 2601 employs 12 "Cycle Slice" blades mounted on an 18" (45.72cm) nickel plated drum, (360 RPM). It is powered by one 15HP, 230/460 volt, 60 Hz, 3 phase totally enclosed motor and switch. (Other electrical specifications available). Shipping Wt. Est. 3100 lbs
- The Model 2501 employs 8" "Cycle Slice" blades mounted on a 12 1/2" (31.75cm) nickel plated drum, (540 RPM). It is powered by one 10 HP, 230/460 volt, 60 Hz, 3 phase totally enclosed motor and switch. (Other electrical specifications available). Shipping Wt. Est. 2500 lbs

