

Medoc Meat & Fish Bandsaws

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Total Food Machines supplies the complete range of Medoc industrial bandsaws for meat, fish, poultry, bone and frozen food applications.

Manufactured in Spain, Medoc bandsaws combine strong stainless-steel construction with accurate and consistent cutting performance.

Our range includes the Medoc STL350, STL390, STL430, STL480, STL600 and heavy-duty STL800.

The collection provides cutting capacities suitable for butchers, supermarkets, fish processors and large food-production factories.

Models are available for medium-duty preparation through to demanding, high-volume industrial processing.

Precision blade guidance helps produce clean, accurate cuts while reducing unnecessary product damage and waste.

Selected models feature IP65 protection for improved resistance to water and dust during production and cleaning.

Automatic blade tensioning is available on selected machines to improve cutting performance and extend blade life.

The larger Medoc bandsaws can be configured with left- or right-hand blade positions to suit different factory layouts.

Fixed tables, sliding tables and roller-bed options are available depending on the model and application.

Maximum cutting capacities range from compact everyday portioning to the STL800 with cutting thickness up to 800 mm.

Medoc bandsaws are ideal for processing fresh or frozen meat, carcasses, fish, poultry, bone and large product blocks.

Explore the individual models below to compare specifications and select the correct bandsaw for your production requirements.



Contact Total Food Machines on 0044 (0) 2890 994 202 or email sales@totalfoodmachines.com for further information.

Direct Web Link <https://totalfoodmachines.com/machine/7597/medoc-meat-fish-bandsaws>

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MEDOC MEAT & FISH BANDSAWS

PRECISION CUTTING FROM BUTCHERY TO INDUSTRY

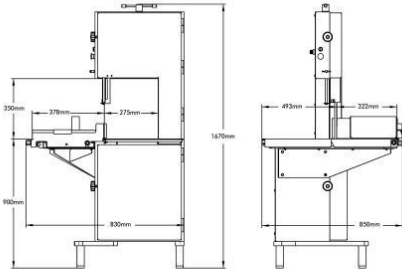
SPANISH-BUILT CUTTING SOLUTIONS

Stainless steel band saws for clean, accurate portioning of meat, fish, poultry, bone, carcasses and frozen stocks – from compact preparation through to heavy industrial production.

CONTACT OUR SALES TEAM TODAY Tel: 0044 (0) 2890 994 202 sales@totalfoodmachines.com www.totalfoodmachines.com

totalfoodmachines.com *"IT'S CLEANER. WORK FASTER. PERFORMANCE YOU CAN TRUST."*

MODEL	BLADE	SPEED	MAX CUT	MOTOR
ST1200	2000 MM	20 M/S	275 MM	3 HP
ST1300	2500 MM	20 M/S	335 MM	3.5-4 HP
ST1400	3100 MM	21 M/S	375 MM	4 HP
ST1450	3600 MM	21 M/S	425 MM	5.5 HP
ST1500	3710 MM	22 M/S	500 MM	5.5 HP
ST1600	4400 MM	22 M/S	600 MM	5.5 HP



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