QUOTATION NO: Q20261115-982
DATE: 15.11.2026

QUOTATION

for product

MAGURIT - FROMAT 053 FROZEN MEAT BLOCK CUTTER



QUOTATION NO: Q20261115-982
DATE: 15.11.2026

PRODUCT DESCRIPTION

Specifications and product characteristics:

- The MAGURIT FROMAT 053 is an industrial-grade guillotine designed specifically for the highly efficient pre-cutting of frozen meat blocks at temperatures as low as -30°C. Perfectly suited for both medium-sized operations and heavy-duty industrial use, this machine significantly optimizes the entire production workflow. It features a built-in pneumatically operated lifting table (chute) that effortlessly transports heavy blocks directly into the cutting room, ensuring maximum operator ergonomics and workplace safety.
- A specialized block holding device guarantees stability during operation, resulting in the desired product quality and a perfectly clean cutting edge with every stroke. Accommodating massive frozen blocks up to 500 mm in width and 340 mm in height, and powered by a robust 5.5 kW main motor, the Fromat 053 delivers exceptional continuous performance and reliability for modern meat processing facilities.
- Technical Specifications:
- Manufacturer: Magurit
- Model: FROMAT 053
- Type: Frozen meat block cutter / guillotine
- Operating Temperature: Down to -30°C
- Max Block Dimensions (WxH): 500 mm x 340 mm
- Loading System: Pneumatically operated lifting chute
- Main Motor Power: 5.5 kW
- Voltage: 400 V / 50 Hz
- Features: Clean cutting edge, ergonomic workflow, dedicated block holding device
- Application: Medium-sized and large industrial meat processing plants

QUOTATION NO: Q20261115-982
DATE: 15.11.2026

CONTACT INFORMATION

Quotation Contact

Phone: +381 65 55 55 755
Email: info@sind.rs
Web: www.sind.rs
Location: Mala Vranjska, Sabac, Serbia
Working hours: Mon-Fri: 08:00-17:00

Thank you for choosing Meat Machines Sind. Contact us for a quotation!