



Frozen Meat Slicer / Pre-Breaker (Model: QP-520 / GQ-520)

Direct Bulk Slicing to Streamline Production and Reduce Costs

The **QP-520 / GQ-520 Frozen Meat Slicer** is heavy-duty equipment engineered to cut solid frozen blocks of meat directly, completely eliminating the time-consuming and costly unfreezing/tempering process. By skipping the defrost phase, it locks in freshness, stops temperature rise, and substantially lowers refrigeration costs.

Key Features

Heavy-Duty Cutting Assembly: Features a premium alloy steel cutting blade that is incredibly sharp and durable. The dual-edged design allows for alternative side usage to cut long-term maintenance costs.

Automated & Safe Feeding: Equipped with an automatic feeding mechanism to drastically reduce manual labor intensity, paired with built-in safety protection functions.

Robust Construction: Full stainless steel body with a compact, reasonable structure built to withstand intensive industrial workflows.

High-Output Performance: Capable of a massive **3,000 kg/h production capacity**, handling raw blocks directly between -5°C to -18°C with adjustable slice thickness to feed directly into the next stage of processing (such as mixers or grinders).