

*Your Partner in Food Cutting*

**holac<sup>®</sup>**



# Your Partner in Food Cutting

## CUTTING TECHNOLOGY FROM THE EXPERTS



MADE IN GERMANY

### Innovative solutions for the challenges posed by the food industry

#### Decades of experience

For over 60 years, holac Maschinenbau GmbH has been perfecting the mechanical processing of meat, meat products, cheese, fish as well as vegetables and other vegetarian and vegan foods. Thanks to our strong distribution network, our products and our service are available worldwide.

#### Top technology from Baden-Württemberg, Germany

No matter which holac machine you work with, you can be sure that it was developed and produced at our Nattheim site in Germany. Only in this way can we guarantee you success factors such as robustness, durability, individuality, effectiveness and lasting value.

#### Your requirements in focus































































































Our customers have the highest demands when it comes to precision and reliability. We are dedicated in having specialised entirely in cutting technology, in order to be able to offer you top performance in these aspects. To ensure that your holac machine is optimally tailored to your business, we fulfil individual wishes with the same high quality standards that we apply to every series model.

#### Ready for industry 4.0

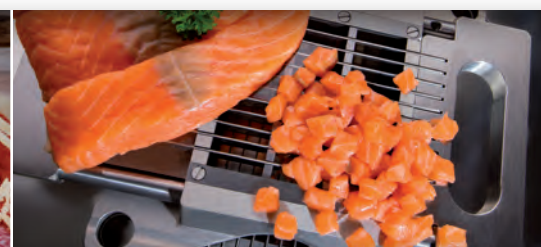
It is our goal to support you at all times with the latest technologies – from top tools for excellent cutting to the smooth integration of your equipment into the digital, centrally controlled production processes of Industry 4.0.



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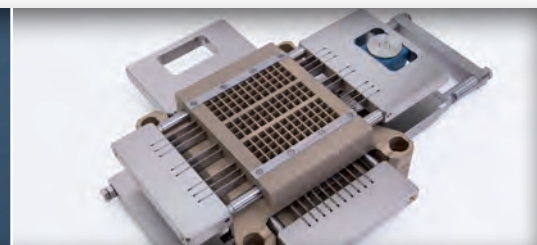


# Your Partner in Food Cutting

## Overview

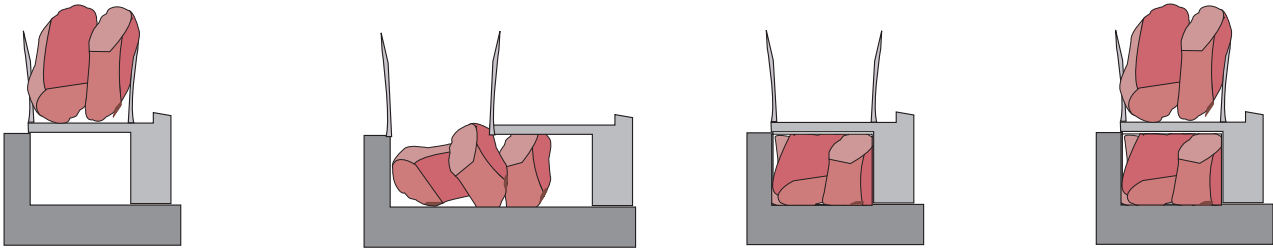


Machine	Output (kg/h)	Loading dimension B x H x L (mm)	Feed motion (mm)	Power supply (kW)	Weight (kg)	L x W x H (mm)	Cutting grid sizes (mm)	Loading	Hopper	Outfeed conveyor	Move-able sidewall	Guillotine
Cubixx 100	Max. 1.300	100 x 100 x 290	1-35	2,6	220	1.165 x 635 x 1.140	4 x 4 - 50 x 50	manual	–	option	No	No
Cubixx 100 L	Max. 1.600	100 x 100 x 400	1-35	2,6	250	1.365 x 635 x 1.140	4 x 4 - 50 x 50	manual	–	option	No	No
Cubixx 100 CX	Max. 2.000	100 x 100 x 500	1-35	2,6	310	1.610 x 725 x 1.185	4 x 4 - 50 x 50	manual	–	option	manual	No
Cubixx 100 LP	Max. 2.000	100 x 100 x 500	1-35	3,3	500	1.965 x 1.145 x 1.960	5 x 5 - 50 x 50	manual or conveyor	✓	option	hydraulic	hydraulic
Cubixx 120	Max. 2.800	120 x 120 x 550	1-40	8,0	700	1.885 x 1.655 x 1.230	4 x 4 - 60 x 60	manual	–	Yes	manual	No
Cubixx 120 U	Max. 2.800	120 x 120 x 550	1-40	8,5	850	1.885 x 1.730 x 1.990	4 x 4 - 60 x 60	manual or conveyor	✓	Yes	No	hydraulic
Cubixx 120 LP	Max. 2.800	120 x 120 x 550	1-40	8,5	900	1.885 x 1.730 x 1.970	4 x 4 - 60 x 60	manual or conveyor	✓	Yes	hydraulic	hydraulic
Cubixx 150 LP	Max. 4.800	150 x 150 x 610	1-40	15,0	1.100	2.190 x 1.935 x 1.920	5 x 5 - 75 x 75	manual or conveyor	✓	Yes	hydraulic	hydraulic
VA 125 N	Max. 2.800	116 x 116 x 535	1-40	10,5	1.200	2.150 x 1.700 x 2.150	4 x 4 - 58 x 58	manual or conveyor	✓	option	hydraulic	hydraulic
VA 125 NHE	Max. 2.800	116 x 116 x 535	1-40	12,0	1.400	3.350 x 1.700 x 2.900	4 x 4 - 58 x 58	integrated lift	✓	option	hydraulic	hydraulic
VA 150 N	Max. 4.500	150 x 150 x 610	1-40	14,5	1.650	2.500 x 1.800 x 2.400	6 x 6 - 75 x 75	manual, conveyor or lift	✓	option	hydraulic	hydraulic
VA 150 G	Max. 3.200	150 x 150 x 610	1-40	14,5	1.700	2.500 x 1.800 x 2.400	6 x 6 - 75 x 75	manual, conveyor or lift	✓	option	hydraulic	hydraulic
Maxx 116 U	Max. 2.300	116 x 116 x 520	1-40	10,5	1.050	2.020 x 1.695 x 2.075	4 x 4 - 58 x 58	manual or conveyor	✓	Yes	No	hydraulic
Maxx 116 LP	Max. 2.800	116 x 116 x 535	1-40	11,0	1.150	2.020 x 1.835 x 1.995	4 x 4 - 58 x 58	manual or conveyor	✓	Yes	hydraulic	hydraulic
Maxx 150 LP	Max. 3.200	150 x 150 x 610	1-40	15,0	1.650	2.295 x 1.985 x 1.960	6 x 6 - 75 x 75	manual or conveyor	✓	Yes	hydraulic	hydraulic

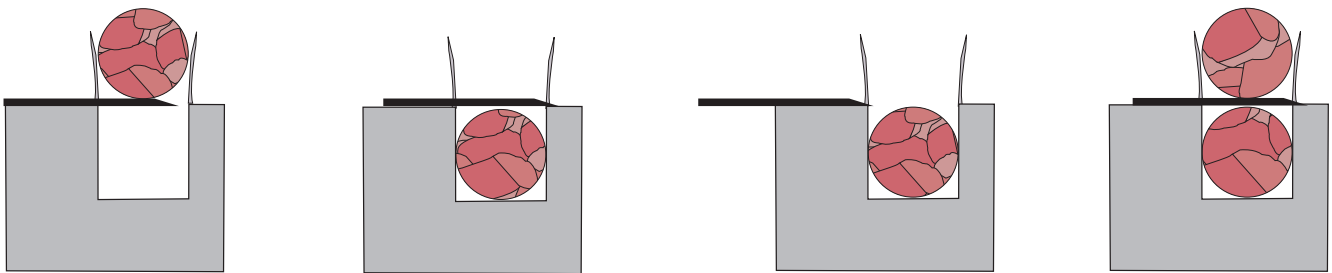


## Loading systematics

### Cubixx 120



### Cubixx 120 U Maxx 116 U



### Cubixx 120 LP / Cubixx 150 LP Maxx 116 LP / Maxx 150 LP VA 125 / VA 150 N/G



## CUBIXX 100

### The small, strong multipurpose dicer

The Cubixx 100 is the smallest multipurpose dicer in the holac range. Its ease of use, combined with the optimal technology of the big multipurpose dicers, make it a popular choice.

#### PRODUCT FEATURES:

- » Fully sealed product loading chamber with open drainages
- » Loading chamber closure with press block
- » 3-Step longitudinal prepressing
- » THC system\*
- » Compact design on wheels
- » Two-part grid
- » Hardened shear edges and product stabilizers
- » Simple and safe grid fixation

\*Accessories

Technical specifications	Cubixx 100
Output (Depending on product)	Max. 1.300 kg/h
Loading dimension W x H x L	100 x 100 x 290 mm
Feed motion	1-35 mm
Power supply	2,6 kW
Weight	220 kg
L x W x H	1.165 x 635 x 1.140 mm
Cutting grid sizes	4 x 4 mm - 50 x 50 mm



## CUBIXX 100 L

### The all-rounder

Its flexibility is what attracts customers to the Cubixx 100 L. Whether it is diced meat for stews, meat strips for stirfry, ham strips or grated cheese, the Cubixx 100 L effectively carries out any job you need doing.

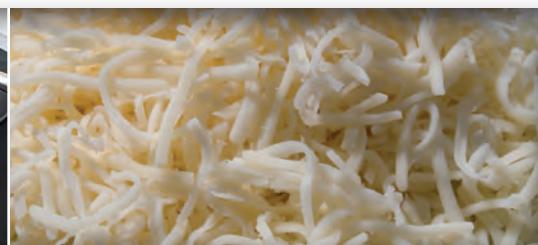
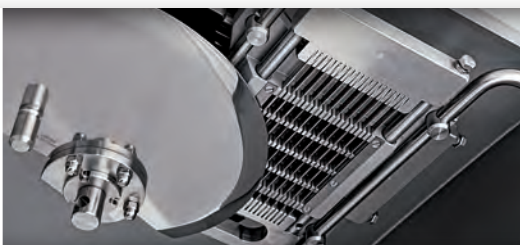


### PRODUCT FEATURES:

- » Fully sealed product loading chamber with open drainages
- » Loading chamber closure with press block
- » Touchscreen
- » Computer controlled
- » THC system\*
- » Compact design on wheels
- » Two-part grid
- » Hardened shear edges and product stabilisers
- » Simple and safe grid fixation

\*Accessories

Technical specifications	Cubixx 100 L
Output (Depending on product)	Max. 1.600 kg/h
Loading dimension W x H x L	100 x 100 x 400 mm
Feed motion	1-35 mm
Power supply	2,6 kW
Weight	250 kg
L x W x H	1.365 x 635 x 1.140 mm
Cutting grid sizes	4 x 4 mm - 50 x 50 mm



## CUBIXX 100 CX



The small semi-automatic dicer with innovative product loading

The Cubixx 100 CX is the smallest multipurpose dicer in the holac semiautomatic dicer range. Its flexibility and innovative loading action make it the perfect tool for cutting fresh meat. With that, it can easily handle even large pieces of product.

### PRODUCT FEATURES:

- » Fully sealed product loading chamber with open drainages
- » Lateral pre-pressing by sidewall
- » Computer controlled
- » Pre-filling chamber
- » THC system\*
- » Touchscreen
- » Two-part grid
- » Hardened shear edges and product stabilisers
- » Simple and safe grid fixation

\*Accessories

Technical specifications	Cubixx 100 CX
Output (Depending on product)	Max. 2.000 kg/h
Loading dimension W x H x L	100 x 100 x 500 mm
Feed motion	1-35 mm
Power supply	2,6 kW
Weight	310 kg
L x W x H	1.610 x 725 x 1.185 mm
Cutting grid sizes	4 x 4 mm - 50 x 50 mm



## CUBIXX 100 LP

The smallest fully automatic dicer on the market

The Cubixx 100 LP is our smallest fully automatic dicer in the range. Based on an know-how built up on our experiences of having over a 1.000 Cubixx dicers in the market world-wide, the Cubixx 100 LP incorporates a perfect combination of fully sealed loading chamber with hydraulic pressure plate cylinder and automatic shear blade cut-off. Able to be loaded by hand or with the option of infeed conveyor or hoist loader.



### PRODUCT FEATURES:

- » Fully sealed product loading chamber with open drainages
- » Fully automatic mazine loading by hydraulically driven sidewall and guillotine cut-off blade
- » THC-system\*
- » Touchscreen
- » Two-part grid
- » Hardened shear edges and product stabilizers
- » Simple and safe grid-set fixing

\*Accessories

Technical specifications	Cubixx 100 LP
Output (Depending on product)	Max. 2.000 kg/h
Loading dimension W x H x L	100 x 100 x 500 mm
Feed motion	1-35 mm
Power supply	3,3 kW
Weight	500 kg
L x W x H	1.965 x 1.145 x 1.960 mm
Cutting grid sizes	5 x 5 mm - 50 x 50 mm



## CUBIXX 120



The allrounder with the perfect cut for fine products

The Cubixx 120 represents the all-rounder with the highest output amongst our semi automatic multipurpose dicers. With its high flexibility, it handles loose as well as pre-formed products, such as meat, bacon, sausage and cheese. If perfect cut quality and highest output is desired then this is a defined task for the Cubixx 120.

### PRODUCT FEATURES:

- » Fully sealed product loading chamber with open hygiene drainages
- » Lateral pre-pressing by sidewall
- » Product pre-loading chamber
- » Integrated discharge conveyor
- » THC-system\*
- » Adjustable blade speed
- » Touchscreen
- » Two-part cutting grid
- » Hardened shear edges and product stabilizers
- » Simple and safe grid-set fixation
- » Intelligent automatic slice speed control

\*Accessories

Technical specifications	Cubixx 120
Output (Depending on product)	Max. 2.800 kg/h
Loading dimension W x H x L	120 x 120 x 550 mm
Feed motion	1-40 mm
Power supply	8,0 kW
Weight	700 kg
L x W x H	1.885 x 1.655 x 1.230 mm
Cutting grid sizes	4 x 4 mm - 60 x 60 mm





## CUBIXX 120 U / LP

### Perfect cut for fine and pre-formed products

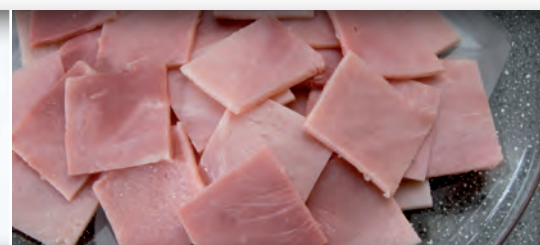
Within the Cubixx 120 series, the Cubixx 120 U/LP is the ideal machine when it comes to the cutting of pre-formed logs. The difference between the machine types lies in their magazine. The Cubixx 120 U has a special U-shaped magazine with a hydraulically powered cut-off blade. The Cubixx 120 LP has a hydraulically powered sidewall and guillotine cut-off blade. Depending on the product specifications, both machines deliver the perfect cut on cooked ham, sausage or other fine products. Both machines can be loaded manually or integrated into a fully automatic production line.

### PRODUCT FEATURES:

- » Fully sealed product loading chamber with hygiene drainages
- » U-shaped magazine with hydraulically powered guillotine cut-off blade (Cubixx 120 U)
- » Fully automatic magazine loading by hydraulically driven sidewall and guillotine cut-off blade (Cubixx 120 LP)
- » Integrated discharge conveyor
- » THC-system
- » Adjustable blade speed
- » Touchscreen\*
- » Fully automatic loading with feeding conveyor\*
- » Two-part cutting grid
- » Hardened shear edges and product stabilizers
- » Simple and safe grid-set fixing
- » Intelligent automatic slice speed control

\*Accessories

Technical specifications	Cubixx 120 U	Cubixx 120 LP
Output (Depending on product)	Max. 2.800 kg/h	Max. 2.800 kg/h
Loading dimension W x H x L	120 x 120 x 550 mm	120 x 120 x 550 mm
Feed motion	1-40 mm	1-40 mm
Power supply	8,5 kW	8,5 kW
Weight	850 kg	900 kg
L x W x H	1.885 x 1.730 x 1.990 mm	1.885 x 1.730 x 1.970 mm
Cutting grid sizes	4 x 4 mm - 60 x 60 mm	4 x 4 mm - 60 x 60 mm



## CUBIXX 150 LP

Fully automatic high performance  
for fine products

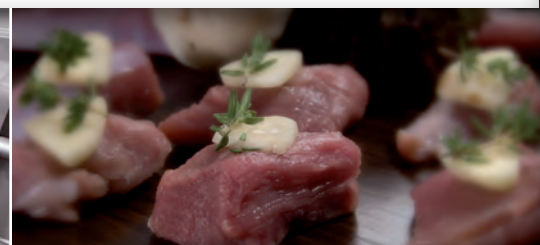
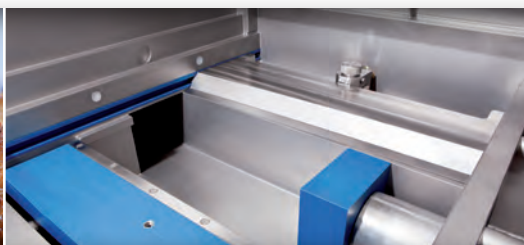
The Cubixx 150 is the largest, high performing specialist in the Cubixx series. Its product magazine with hydraulically powered sidewall opening and guillotine cut-off blade allows the machine to process a large variety of products. It handles loose as well as pre-formed products, such as meat, bacon, sausage and cheese. Depending how the machine is equipped, it can be loaded manually, by feeding conveyor or with 200l trolleys via a hoist lifter.

Technical specifications	Cubixx 150 LP
Output (Depending on product)	4.800 kg/h
Loading dimension W x H x L	150 x 150 x 610 mm
Cutting thickness with spiral blade	1-40 mm
Power supply	15,0 kW
Weight	1.100 kg
L x W x H	2.190 x 1.935 x 1.920 mm
Cutting grid sizes	5 x 5 mm - 75 x 75 mm

### PRODUCT FEATURES:

- » Fully sealed product loading chamber with open hygiene drainages
- » Fully automatic magazine loading by hydraulically driven sidewall and guillotine cut-off blade
- » Integrated discharge conveyor
- » THC-system\*
- » Adjustable blade speed
- » Touchscreen
- » Fully automatic loading with feeding conveyor or 200l trolleys via hoist lifter\*
- » Two-part cutting grid
- » Hardened shear edges and product stabilizers
- » Simple and safe grid-set fixing
- » Intelligent automatic slice speed control

\*Accessories







## VA 125 N

### Fully automatic dicer with outstanding cutting characteristics

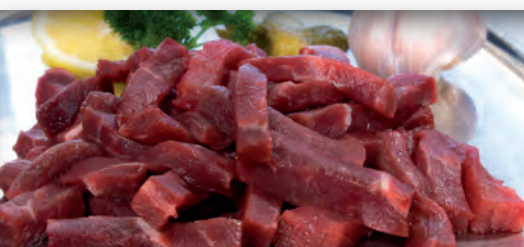
The VA 125 N is the fully automatic multipurpose dicer that offers reliability and flexibility combined with outstanding cutting characteristics. With either the lift-tilt mechanism or the automatic infeed conveyor belts, it always delivers maximum output.

### PRODUCT FEATURES:

- » Fully sealed loading chamber with open drainages
- » Sidewall opening, can be adjusted to product size for loading
- » THC-System\*
- » Power-pack for products with high cutting resistance\*
- » Tool control feature\*
- » Fully automatic lubrication system
- » Touchscreen
- » Product window in blade chamber
- » Hopper tilt-support\*
- » Integrated lift-tilt mechanism (optional)
- » Two-part grid
- » Hardened shear edges and product stabilisers
- » Simple and safe grid fixation

\*Accessories

Technical specifications	VA 125 N	VA 125 NHE
Output (Depending on product)	Max. 2.800 kg/h	Max. 2.800 kg/h
Loading dimension W x H x L	116 x 116 x 535 mm	116 x 116 x 535 mm
Feed motion	1-40 mm	1-40 mm
Power supply	10,5 kW	12,0 kW
Weight	1.200 kg	1.400 kg
L x W x H	2.150 x 1.700 x 2.150 mm	3.350 x 1.700 x 2.900 mm
Cutting grid sizes	4 x 4 mm - 58 x 58 mm	4 x 4 mm - 58 x 58 mm



## VA 150 N / G

### Large fully automatic dicer for the highest quality requirements

The VA 150 N is designed for the highest output requirements in fresh-meat processing. Compared to VA 150 N, the VA 150 G is optimized to work with frozen products in loose or block form. The VA 150 G dicer is ideal for its reliability at low temperatures, but it also handles fresh products without compromising quality. Either a hoist/tilting device or product feed conveyor belts can be integrated.



#### PRODUCT FEATURES:

- » Fully-sealed product loading chamber with open drainages
- » Sidewall opening, can be adjusted to product size for loading
- » THC-System
- » Fully automatic lubrication system\*
- » Touchscreen
- » Product window in blade chamber
- » Hopper tilt-support
- » Two-part grid
- » Hardened shear edges and product stabilisers
- » Simple and safe grid fixation

\*Accessories

Technical specifications	VA 150 N	VA 150 G
Output (Depending on product)	Max. 4.500 kg/h	Max. 3.200 kg/h
Loading dimension W x H x L	150 x 150 x 610 mm	150 x 150 x 610 mm
Feed motion	1-40 mm	1-40 mm
Power supply	14,5 kW	14,5 kW
Weight	1.650 kg	1.700 kg
L x W x H	2.500 x 1.800 x 2.400 mm	2.500 x 1.800 x 2.400 mm
Cutting grid sizes	6 x 6 mm - 75 x 75 mm	6 x 6 mm - 75 x 75 mm





## MAXX 116 U/LP

### Superior cutting hygiene

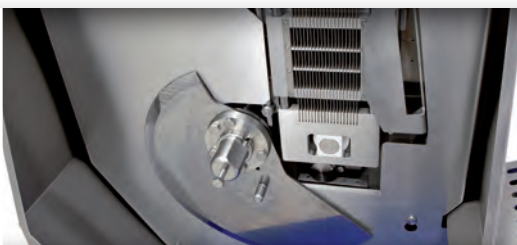
The Maxx 116 U/LP is the perfect machine in the holac range of products for pre-formed/cased material. The Maxx 116 U has a special U-shaped magazine with a hydraulically powered cut-off blade. The Maxx 116 LP has a hydraulically powered sidewall and guillotine cut-off blade. Both machines can be used in either semi-automatic or within automatic product lines. Either a hoist/tilting device or product feed conveyor belts can be integrated.

### PRODUCT FEATURES:

- » Fully sealed VAC product loading chamber with open drainages
- » U-shaped magazine with hydraulically powered guillotine cut-off blade (Maxx 116 U)
- » Sidewall opening, can be adjusted to product size for loading (Maxx 116 LP)
- » THC system\*
- » Maxx-pack for products with high cutting resistance\*
- » Tool control feature\*
- » Fully automatic lubrication system
- » Touchscreen
- » Product window in blade chamber
- » Two-part grid
- » Hardened shear edges and product stabilisers
- » Simple and safe grid fixation
- » Special cheese-cutting attachments
- » Intelligent automatic slice speed control

\*Accessories

Technical specifications	Maxx 116 U	Maxx 116 LP
Output (Depending on product)	Max. 2.300 kg/h	Max. 2.800 kg/h
Loading dimension W x H x L	116 x 116 x 520 mm	116 x 116 x 535 mm
Feed motion	1-40 mm	1-40 mm
Power supply	10,5 kW	11,0 kW
Weight	1.050 kg	1.150 kg
L x W x H	2.020 x 1.695 x 2.075 mm	2.020 x 1.835 x 1.995 mm
Cutting grid sizes	4 x 4 mm - 58 x 58 mm	4 x 4 mm - 58 x 58 mm





## MAXX 150 LP

### Large fully automatic dicer for frozen products

The Maxx 150 LP dicer is ideal for its reliability at low temperatures, but it also handles fresh products without compromising on quality. The Maxx 150 LP is optimized to work with frozen products in loose or block form. With either the lift-tilt mechanism or the automatic infeed conveyor belts, it always delivers maximum output.

#### PRODUCT FEATURES:

- » Fully sealed VAC product loading chamber with open drainages
- » Sidewall opening, can be adjusted to product size for loading
- » THC system
- » Maxx-pack for products with high cutting resistance
- » Double pressure-plate cylinder
- » 3 motors independent from grid drive and cutting blades
- » Fully automatic lubrication system
- » Touchscreen
- » Product window in blade chamber
- » Hopper tilt-support
- » Two-part heavy-duty grid-system
- » Hardened shear edges and coarse serrated blades
- » Simple and safe grid fixation
- » Intelligent automatic slice speed control

Technical specifications	Maxx 150 LP
Output (Depending on product)	Max. 3.200 kg/h
Loading dimension W x H x L	150 x 150 x 610 mm
Feed motion	1-40 mm
Power supply	15,0 kW
Weight	1.650 kg
L x W x H	2.295 x 1.985 x 1.960 mm
Cutting grid sizes	6 x 6 mm - 75 x 75 mm



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## **PLANT BASED PRODUCTS ... NO PROBLEM**

... processing plant based applications is a specific art. holac have developed custom equipment to enable a variety of applications.



# Your Partner in Food Cutting

## Overview



Machine	Output	Loading dimension B x H x L	Feed motion	Power supply	Weight (kg)	L x W x H	Loading	Outfeed conveyor
Sect 200	200/400 min <sup>-1</sup>	200 x 180 x 740 mm	1-33	3,8 kW	290	2.105 x 945 x 1.245 mm	manual	No
Sect 230	200/400 min <sup>-1</sup>	230 x 180 x 740 mm	1-33	3,8 kW	340	2.105 x 970 x 1.300 mm	manual	No
Sect 230 C	200/400 min <sup>-1</sup>	230 x 180 x 740 mm	1-33	4,2 kW	400	2.905 x 970 x 1.300 mm	manual	Yes
Sect 230 L	200/400 min <sup>-1</sup>	230 x 180 x 1.100 mm	1-33	3,8 kW	380	2.505 x 970 x 1.300 mm	manual	No
Sect 230 LC	200/400 min <sup>-1</sup>	230 x 180 x 1.100 mm	1-33	4,2 kW	440	3.260 x 970 x 1.300 mm	manual	Yes
Sect 230 TC	200/400 min <sup>-1</sup>	230 x 180 x 740 mm	1-33/250	5,0 kW	400	2.905 x 970 x 1.300 mm	manual	Yes
Sect 230 LTC	200/400 min <sup>-1</sup>	230 x 180 x 1.100 mm	1-33/250	5,0 kW	440	3.305 x 970 x 1.300 mm	manual	Yes
Sect 360	200/400 min <sup>-1</sup>	360 x 240 x 740 mm	1-33	3,8 kW	400	2.105 x 1.270 x 1.445 mm	manual	No
Sect 360 TC	200/400 min <sup>-1</sup>	360 x 240 x 740 mm	1-33/250	5,0 kW	460	2.905 x 1.270 x 1.500 mm	manual	Yes
Sect 28 CT	350/700 min <sup>-1</sup>	264 x 160 mm	1-250	7,0 kW	950	3.395 x 1.115 x 1.460 mm	manual	Yes



## SECT 200 / SECT 230

The portion cutter with powerful product in-feed

The Sect 200 is the smallest portion cutting machine, with its electronically controllable product feed for optimal cut results. The optional integrated discharge conveyor enables simple and swift product handling after slicing. The Sect 230 is a highly flexible portion cutting machine, with its electronically controllable product feed for optimal cut results. The optional integrated discharge conveyor enables simple and swift product handling after slicing.



### PRODUCT FEATURES:

- » Powerful blade drive
- » Fully automatic lubrication system
- » Adjustable gripper end position
- » Easily accessible gripper guide-shaft for effective sanitation
- » Stable cut-off blade and support frame for an accurate and clean cut
- » Two-wing blade for higher capacity\*
- » Movable\*

\*Accessories

Technical specifications	Sect 200	Sect 230	Sect 230 C	Sect 230 L	Sect 230 LC
Cuts/minute	200/400 min <sup>-1</sup>	200/400 min <sup>-1</sup>	200/400 min <sup>-1</sup>	200/400 min <sup>-1</sup>	200/400 min <sup>-1</sup>
Loading dimension W x H x L (mm)	200 x 180 x 740	230 x 180 x 740	230 x 180 x 740	230 x 180 x 1.100	230 x 180 x 1.100
Cutting thickness with spiral blade	1-33 mm	1-33 mm	1-33 mm	1-33 mm	1-33 mm
Power supply	3,8 kW	3,8 kW	4,2 kW	3,8 kW	4,2 kW
Weight	290 kg	340 kg	400 kg	380 kg	440 kg
L x W x H (mm)	2.105 x 945 x 1.245	2.105 x 970 x 1.300	2.905 x 970 x 1.300	2.505 x 970 x 1.300	3.260 x 970 x 1.300
Discharge conveyor	No	No	Yes	No	Yes





## SECT 230 TC

### The intelligent portion cutter with powerful product in-feed

The Sect 230 TC is a highly flexible portion cutting machine. With its servo-controlled product feed and smart control system, it is possible to portion the product into groups with the consistently identical or at choice varying slice thickness. First-cut control and batching options are other functions that guarantee and optimize yield. The integrated discharge conveyor enables simple and swift product handling after slicing.

### PRODUCT FEATURES:

- » Powerful blade drive
- » Integrated discharge conveyor
- » Fully automatic lubrication system
- » Indexed or continuous product forward feed motion
- » Adjustable gripper end position
- » Fully automatic start through photocell control
- » Computer controlled, with program storage and portioning functions, including variable portioning, separation and batching through touchscreen
- » Easily accessible gripper guide-shaft for effective sanitation
- » Stable cut-off blade and support frame for an accurate and clean cut
- » Two-wing blade for higher capacity\*
- » Movable\*

\*Accessories

Technical specifications	Sect 230 TC	Sect 230 LTC
Cuts/minute	200/400 min <sup>-1</sup>	200/400 min <sup>-1</sup>
Loading dimension W x H x L	230 x 180 x 740 mm	230 x 180 x 1.100 mm
Cutting thickness (with spiral blade)	1-33 mm	1-33 mm
Cutting thickness (with special blade)	1-250 mm	1-250 mm
Power supply	5,0 kW	5,0 kW
Weight	400 kg	440 kg
L x W x H	2.905 x 970 x 1.300 mm	3.305 x 970 x 1.300 mm
Discharge conveyor	Yes	Yes





## SECT 360 TC

### Slicing larger products

The Sect 360 TC is the largest portion cutting machine. With its servo-controlled product feed and smart control system, it is possible to portion the product into groups with the consistently identical or at choice varying slice thickness. First-cut control and batching options are other functions that guarantee and optimize yield. The integrated discharge conveyor enables simple and swift product handling after slicing.

### PRODUCT FEATURES:

- » Powerful blade drive
- » Integrated discharge conveyor\*
- » Fully automatic lubrication system
- » Indexed or continuous product forward feed motion\*
- » Adjustable gripper end position
- » Fully automatic start through photocell control
- » Computer controlled, with program storage and portioning functions, including variable portioning, separation and batching through touchscreen\*
- » Easily accessible gripper guide-shaft for effective sanitation
- » Stable cut-off blade and support frame for an accurate and clean cut
- » Two-wing blade for higher capacity\*
- » Movable\*

\*Accessories

Technical specifications	Sect 360	Sect 360 TC
Cuts/minute	200/400 min <sup>-1</sup>	200/400 min <sup>-1</sup>
Loading dimension W x H x L	360 x 240 x 740 mm	360 x 240 x 740 mm
Cutting thickness (with spiral blade)	1-33 mm	1-33 mm
Cutting thickness (with special blade)	–	1-250 mm
Power supply	3,8 kW	5,0 kW
Weight	400 kg	460 kg
L x W x H	2.105 x 1.270 x 1.445 mm	2.905 x 1.270 x 1.500 mm
Discharge conveyor	No	Yes





## SECT 28 CT

### Continuous high-volume portion cutter

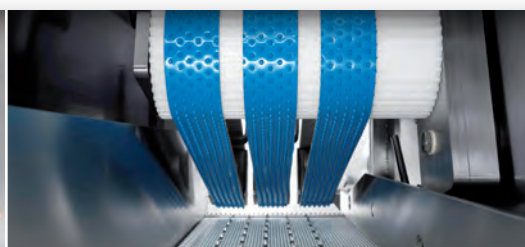
The Sect 28 CT is the high performance product in the holac portion cutter range of products. With its high output and perfect cutting quality, it guarantees outstanding performance. Thanks to the integrated computer controls, the cutting speed and cutting thickness are infinitely adjustable. When it comes to sanitation, the Sect 28 CT is quick to disassemble and reassemble in just a few steps. The Sect 28 CT is developed for high performance portion cutting.

#### PRODUCT FEATURES:

- » Continuous product feed by infeed belt and down-holder belt
- » Variable belt speed and slice thickness
- » Optional separation of cut slices
- » Smart-slice program (batching)
- » Quick, effective sanitation
- » Stable cut-off blade and blade scraper for a clean cut
- » Two-wing blade for higher capacity

\*Accessories

Technical specifications	Sect 28 CT
Cuts/minute	350/700 min <sup>-1</sup>
Magazine W x H	264 x 160 mm
Cutting thickness	1-250 mm
Power supply	7,0 kW
Weight	950 kg
L x W x H	3.395 x 1.115 x 1.460 mm
Discharge conveyor	Yes





# Your Partner in Food Cutting

## Overview



Machine	Output	Loading dimension W x H x L	Feed motion	Power supply	Weight (kg)	L x W x H	Cutting grid sizes	Loading	Hopper
WS 150	Max. 10.000 kg/h	150 x 150 x 900 mm	1-75 mm	16,0 kW	1.350	2.275 x 1.325 x 2.170 mm	6 x 6 mm - 75 x 75 mm	conveyor or hoist	✓
WS 150 L	Max. 10.000 kg/h	150 x 150 x 1.200 mm	1-75 mm	16,0 kW	1.500	2.275 x 1.325 x 2.170 mm	6 x 6 mm - 75 x 75 mm	conveyor or hoist	✓
BS 28	350/700 min <sup>-1</sup>	280 x 100 mm	1-40 mm	5,5 kW	950	2.050 x 1.085 x 1.630 mm		manual	–
CS 28-2D	350/700 min <sup>-1</sup>	280 x 100 mm	1-40 mm	6,0 kW	1.050	2.220 x 1.050 x 1.660 mm		manual	–



## WS 150

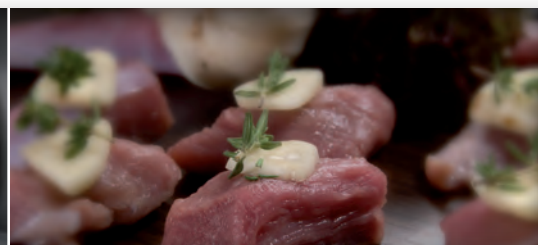
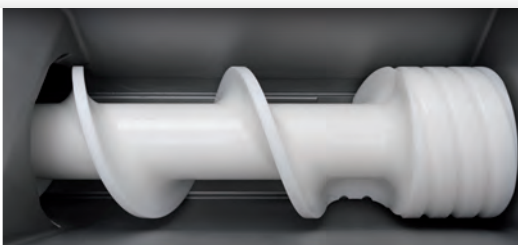
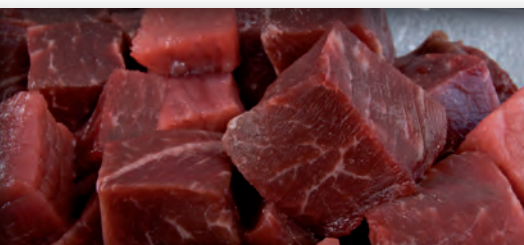
### The pre-cutter or size reduction machine for continuous processing

The WS 150 is the multipurpose dicer or size reduction machine for extra-high output levels. Its continuous product flow and cutting operation make it the perfect partner for pre-cutting meat and fat. Its gentle product handling, which avoids build-up of pressure or heat, guarantees the highest possible quality of the endproduct.

#### PRODUCT FEATURES:

- » Single-part, all-plastic feed-auger, independent from cutting grid
- » Adjustable speed of cutting blade and auger
- » Product window in blade chamber
- » Simple and effective sanitation
- » Integrated lift-tilt mechanism (optional)
- » Easy to integrate into continuous product lines
- » Two-part grid
- » Hardened shear edges and product stabilisers
- » Simple and safe grid fixation

Technical specifications	WS 150	WS 150 L
Output (Depending on product)	Max. 10.000 kg/h	Max. 10.000 kg/h
Loading dimension W x H x L	150 x 150 x 900 mm	150 x 150 x 1.200 mm
Feed motion	1-75 mm	1-75 mm
Power supply	16,0 kW	16,0 kW
Weight	1.350 kg	1.500 kg
L x W x H	2.275 x 1.325 x 2.170 mm	2.275 x 1.325 x 2.170 mm
Cutting grid sizes	6 x 6 mm - 75 x 75 mm	6 x 6 mm - 75 x 75 mm



## BS 28

### The continuous strip cutter and slicing machine

The compact BS 28 changes in less than 1 minute from a strip cutter to a slicing machine.

#### PRODUCT FEATURES:

- » Continuous product feed
- » Variable belt speed and slice speed
- » Strip blade for strips and flakes
- » Disc blade for slicing
- » Computer controlled

Technical specifications	BS 28
Cuts/minute	350/700 min <sup>-1</sup>
Loading dimension W x H x L	280 x 100 mm
Feed motion	1-40 mm
Power supply	5,5 kW
Weight	950 kg
L x W x H	2.050 x 1.085 x 1.630 mm



## CS 28-2D

### In line cutting for fresh products

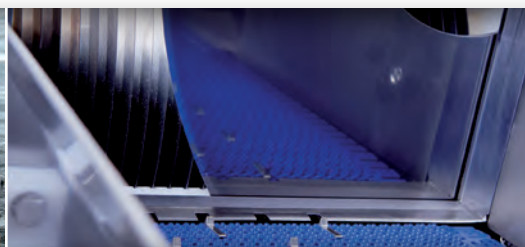
The perfect solution for 2D cutting of sensitive products. Equipped with rotating knives and cutter wheel, the CS 28-2D is easily integrated. Typically used for cooked or fresh poultry or even as a pivotal part of a processing line as a pre cutter in meat and even cheese applications.



#### PRODUCT FEATURES:

- » Continuous product feed
- » Variable belt speed and slice thickness
- » Computer controlled
- » Pressure free 2D cutting system
- » Tool cart available

Technical specifications	CS 28-2D
Output (Depending on product)	Max. 350/700 min <sup>-1</sup>
Loading dimension W x H x L	280 x 100 mm
Feed motion	1-40 mm
Power supply	6,0 kW
Weight	1.050 kg
L x W x H	2.220 x 1.050 x 1.660 mm



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**WE GOT IT ALL  
COVERED ...**

... whether it be diced, shred, flakes, slices or even customized shapes.  
We have been in food processing business for more than 60 years!



# Your Partner in Food Cutting

## Overview



Machine	Output (kg/h)	Loading dimension W x H x L (mm)	Feed motion (mm)	Power supply (kW)	Weight (kg)	L x W x H (mm)	Cutting grid sizes (mm)	Loading	Hopper	Discharge conveyor	Move-able sidewall	Guillotine cut-off blade
Cheesixx	Max. 1.300	105 x 100 x 350	1-40	3,5	350	1.610 x 700 x 1.140	5 x 5 - 50 x 50	manual	Option	Option	No	pneumatic
HA 30	Max. 2.300	116 x 116 x 520	1-40	12,0	1.100	2.220 x 1.540 x 1.650	5 x 5 - 58 x 58	manual or conveyor	✓	Option	No	hydraulic
AUT 30	Max. 2.300	116 x 116 x 535	1-40	12,0	1.300	2.150 x 1.680 x 1.650	5 x 5 - 58 x 58	manual or conveyor	✓	Option	hydraulic	hydraulic
AUT 200	Max. 3.000	200 x 116 x 450	1-40	13,0	1.300	2.600 x 1.870 x 2.900	6 x 6 - 58 x 100	manual or conveyor	✓	Option	hydraulic	hydraulic
AUT 200 L	Max. 3.400	200 x 116 x 535	1-40	13,0	1.500	2.730 x 1.870 x 2.900	6 x 6 - 58 x 100	manual or conveyor	✓	Option	hydraulic	hydraulic



## CHEESIXX

### The multifunctional cheese-cutting machine

The Cheesixx is the smallest model amongst the machines in the cheese processing product range. Whether you require small, medium-sized, or large dice, sticks or “flakes”, or special shapes such as triangles or shreds, with its patented cutting technology, the Cheesixx handles all applications reliably and effectively.



#### PRODUCT FEATURES:

- » Magazine equipped with pneumatically powered chamber closing plate
- » Fully-sealed product loading chamber with open drainages
- » THC system for perfect shredding\*
- » Product pre loading position
- » Touchscreen
- » Cutting sets for dices and sticks and other shapes
- » Cutting sets for shredding
- » Optional cheese block hopper

\*Accessories

Technical specifications	Cheesixx
Output (Depending on product)	Max. 1.300 kg/h
Loading dimension W x H x L	105 x 100 x 350 mm
Feed motion	1-40 mm
Power supply	3,5 kW
Weight	350 kg
L x W x H	1.610 x 700 x 1.140 mm
Cutting grid sizes	5 x 5 mm - 50 x 50 mm



## HA 30

### Superior cutting hygiene

The HA 30 is the ideal machine in the holac range of products for pre-formed / cased material. It can be used in either semi-automatic or in automatic production lines, depending on the set up used. The HA 30 impresses by its hygienic design.

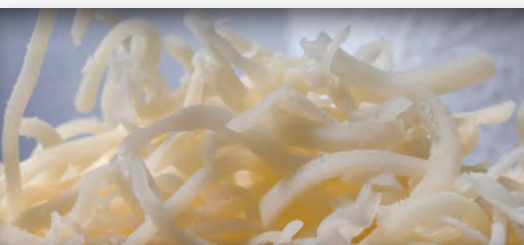


### PRODUCT FEATURES:

- » Fully sealed VAC product loading chamber with open drainages
- » U-shaped magazine with hydraulically powered guillotine cut-off blade
- » THC system\*
- » High-speed hydraulics guarantee minimum loading times
- » Power-pack for products with high cutting resistance\*
- » Speed-pack (adjustable blade speed)\*
- » Tool control feature\*
- » Touchscreen
- » Product window in blade chamber
- » Two-part grid
- » Hardened shear edges and product stabilisers
- » Simple and safe grid fixation
- » Special cheese-cutting attachments
- » Intelligent automatic slice speed control

\*Accessories

Technical specifications	HA 30
Output (Depending on product)	Max. 2.300 kg/h
Loading dimension W x H x L	116 x 116 x 520 mm
Feed motion	1-40 mm
Power supply	12,0 kW
Weight	1.100 kg
L x W x H	2.220 x 1.540 x 1.650 mm
Lochgatter	5 x 5 mm - 58 x 58 mm



## AUT 30

### The flexible machine with multifunctional infeed

The AUT 30 is the most flexible of the multipurpose dicers. Whether product is loaded by hand, with the integrated lift-tilt mechanism, or by means of conveyor belts, the AUT 30 adapts itself easily to any task with the appropriate infeed configuration. It can process loose or pre-formed products and blocks. Depending on application the machine can be configured to process meats as well.

Technical specifications	AUT 30
Output (Depending on product)	Max. 2.300 kg/h
Loading dimension W x H x L	116 x 116 x 535 mm
Feed motion	1-40 mm
Power supply	12,0 kW
Weight	1.300 kg
L x W x H	2.150 x 1.160 x 1.650 mm
Cutting grid sizes	5 x 5 mm - 58 x 58 mm



### PRODUCT FEATURES:

- » Fully sealed VAC product loading chamber with open drainages
- » Sidewall opening, can be adjusted to product size for loading
- » THC system\*
- » High-speed hydraulics guarantee minimum loading times
- » Power-pack for products with high cutting resistance\*
- » Speed-pack (adjustable blade speed)\*
- » Touchscreen
- » Product window in blade chamber
- » Integrated lift-tilt mechanism (optional)
- » Two-part grid
- » Hardened shear edges and product stabilisers
- » Simple and safe grid fixation
- » Intelligent automatic slice speed control

\*Accessories





## AUT 200

### The largest cheese-cutting machine for flexible high performance

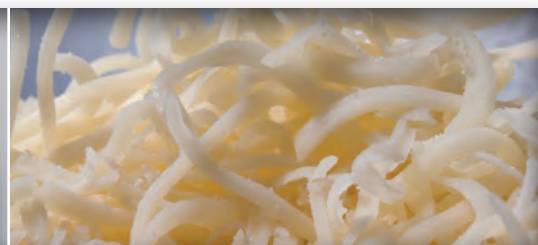
The AUT 200 is the largest cheese-cutting machine in the holac range of products. It combines high performance and flexible use, and can be quickly adapted to new products. The innovative product infeed enables this machine to process blocks, loose products and off-cuts. Its sophisticated control system is worthy of particular mention, as this enables it to be optimally integrated into processing lines.

#### PRODUCT FEATURES:

- » Fully sealed product VAC loading chamber with open drainages
- » Sidewall opening, can be adjusted to product size for loading
- » THC system for higher sanitation standard
- » Speed-pack (adjustable blade speed)
- » Tool control feature\*
- » Touchscreen
- » Product window in blade chamber
- » Top-press system\*
- » Cutting sets for dices and sticks and other shapes
- » Cutting sets for shredding
- » Intelligent automatic slice speed control

\*Accessories

Technical specifications	AUT 200	AUT 200 L
Output (Depending on product)	Max. 3.000 kg/h	Max. 3.400 kg/h
Loading dimension W x H x L	200 x 116 x 450 mm	200 x 116 x 535 mm
Feed motion	1-40 mm	1-40 mm
Power supply	13,0 kW	13,0 kW
Weight	1.300 kg	1.500 kg
L x W x H	2.600 x 1.870 x 2.900 mm	2.730 x 1.870 x 2.900 mm
Cutting grid sizes	6 x 6 mm - 58 x 100 mm	6 x 6 mm - 58 x 100 mm





## SPECIAL SHAPES

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## Conveyor Overview

### Outfeed Conveyor

The mobile outfeed conveyor is an independent unit. The mobile discharge conveyor comprises a separately linked conveyor which, depending on the design, is made up of a plastic or PU belt.

The direction of discharge can be designated from the left or right.

Discharge conveyors are available for the Cubixx 100 – 100 LP, Cheesixx, AUT and VA series.



### Infeed conveyor

The infeed conveyor is used for the automated supply of material to the machine, controlled by the cutting machine.

The direction of supply can be selected from the left or right.

Feed conveyors are available from the Cubixx 100 LP, Cubixx 120 U/LP, Cubixx 150, AUT, VA and MAXX series.

Various belt versions are available, depending on the product application.



### Infeed conveyor hygienic version

New hygienic design with specially developed tubular frames that prevent the collection of water and product deposits on horizontal surfaces. The belt has a stainless steel drum motor with milled drive profile (no rubber). The chassis with larger directional castors means that the belt can also be moved easily on uneven surfaces.

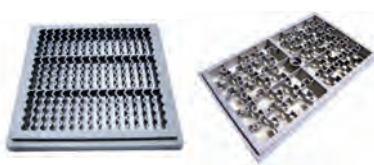
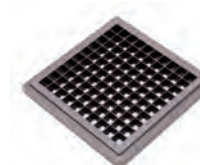
The direction of supply can be selected from the left or right.

For easy belt changes, the feed conveyor is available in a C-frame design.

The hygienic feed conveyors are available from the Cubixx 120 U/LP, Cubixx 150, AUT 200, VA 150 and MAXX series.



## Tool overview



*Your Partner in Food Cutting*

**holac<sup>®</sup>**



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