

BACTERIA *proof*

Constructed of bacteria
proof Stainless Steel



STANDARD FEATURES

- Constructed of bacteria proof AISI 304 stainless steel.
- 60-second blade set changeover increases production flexibility; no tools required.
- Full safety system with upper and lower limit switch including emergency stop switch.
- Simple sanitation: no tools required to clean or inspect.
- “Plug N’ Play” design minimizes installation and operators’ skill levels.
- Stainless steel stand with wheels provides portability within production environment.
- Stainless steel feeding tray for quicker and easier feeding of product.
- Stainless steel container for transporting sliced product.

OPTIONAL FEATURES

- Stainless steel chute feeding structure for slicing longer meat types.



Raw Beef - 18 mm Blade



Raw Beef - 6 mm Blade



Beef Jerky - 18 mm Blade



Beef Jerky - 6 mm Blade



Cooked Beef - 18 mm Blade



Cooked Beef - 6 mm Blade



Cooked Chicken - 18 mm Blade



Cooked Chicken - 6 mm Blade

TECHNICAL SPECIFICATIONS

Maximum Output Capacity

1,000 lbs. per hour

Machine Height

27.95 inches

Maximum Product Length

7.28 inches

Machine Width

19.69 inches

Maximum Product Height

3.54 inches

Machine Depth

30.32 inches

Maximum Product Width

6.10 inches

Machine Weight

188.00 lbs.

Circular Blade Diameter

7.95 inches

Machine with Stand Weight

212.00 lbs.

Power

220V, 3-phase

