Salmon Slicer
Model 300
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PRODUCT INFORMATION
The double lane slicer is a high speed slicer with a high quality output.

With a cutting range from 8° to 60° the slicer conforms the demands for slicing of salmon and similar fish.

The slicer is programmable using an innovative software controlled by a color touch screen.

When the fish type has been chosen, the operator only needs to specify the slice dimensions of the fish (length and thickness) - everything else is handled by the fish detector and the innovative software.

No more speculations on cutting angles and sections to optimize the slice sizes, this new slicer ensures optimum output based only on input of the desired slice size.

TECHNICAL INFORMATION
- The most innovative slicing software on the market.
- The most intuitive programming method.
- One slicer for all purposes, 8° to 60° cutting angle.
- Versatile slicer for cold and hot smoked salmon,
- Marinated and raw salmon, trout and similar species.
- Final products such as D-cut, Bacon-cut, Sushi slices, portions from hot smoked salmon, portions or esca- lope’s from raw salmon.

TECHNICAL DATA
Capacity: 300 kg/h for 1 kg fillet, 25 g slices up to 250 slices/min
Cutting angle: 8°-60°
Cutting width: 2 x 230 mm
Slice thickness: From 2 – 5 mm
Max product height: 45 mm
Max product length: 600 mm
Power: 3x400V/230V+N+PE, 50Hz