FRESH SLICER
DL 250 MAA & AAA
Patented PA2015 00227
THE TECHNOLOGY

The slicer is efficient, easy to clean and will keep producing “the perfect cut” over time. The machine accommodates the processors’ request for hygiene design as well as easy and cheap maintenance. Choose between manual and fully automatic slice length control.

The NEW Uni-Food Technic Fresh Slicer DL 250 is produced while maintaining high focus on hygiene, easy operation and maintenance.

The slicer is constructed from round stainless steel (AISI 304) pipes. An innovative construction method, that to a large extent prevents the bacteria from accumulating on the surface of the equipment.

The unique and open construction enables easy adjustment of the cutting angle (8°-90°). This makes the machine ideal for producing products such as deli-cut slices, portion cuts, bacon cuts, sushi slices, and raw salmon products.

The slicer can process up to 250 slices per minute and the thickness is adjustable (2-100 mm) enabling the slicer to make slices and portions in a multitude of sizes and in various angles.
NEW TECHNOLOGY FOR ALIGNMENT OF THE KNIFE
The slicer has two linear actuators that control both sides at the same time. Electromagnetic cylinders ensure that the movement of the knife is precise and even at all times. The user can easily programme the movement of the knife in order to make perfect slices. The technology ensures that the slicer produces “the perfect cut” over time.

CHOOSING BETWEEN TWO MODELS
- **Model DL 250 MAA** is a double lane fresh slicer with manual angle adjustment. The adjustment is easy and quick.
- **Model DL 250 AAA** is a double lane fresh slicer with an automatic angle adjustment. At the in-feed each fillet is measured, enabling the slicing program to adjust the angle as well as the knife during slicing.

Electromagnetic cylinders ensure that the movement of the knife is precise and even at all times.

A stainless steel servo motor is used for the conveyors.

Model DL 250 AAA has a motor that automatically adjusts the angle between 8° and 90°.
ELECTRICAL CABINET
The electrical cabinet consists of high quality components and is equipped with a modem with internet connection. Hence, it is possible to make changes in the program without physically being close to the machine.

CONTROL PANEL
The control panel enables the user to easily change the cutting program.
EASY TO CLEAN

The slicer is constructed with disassembling options for easy and proper cleaning. The open construction enables it to be cleaned from all sides. The disassemble feature ensures that all movable parts can be properly cleaned.

CLEANING WAGON

The dismantled movable parts can be placed on a cleaning wagon for easy and proper cleaning.

The cleaning wagon next to the Fresh Slicer DL 250

It is very easy to dismantle all movable parts prior to cleaning
The new fresh slicer from Uni-Food Technic enables the user to make a traditional D-cut.

The example in the pictures:

- **Process temperature:** -4°C-4°C Celsius
- **Cutting angle:** 25°
- **Slice thickness:** 3 mm

**D-CUT**

The slicer can process up to 250 slices per minute. The cutting angle is adjustable from 8°-90° and the slice thickness is adjustable from 2-100 mm, enabling the slicer to make slices and portions of various sizes and in various angles.
SUSHI CUT
This state of the art slicer can process fish at a 90° angle, making it the most versatile slicer on the market today. This variation in angle setting enables the slicer to process salmon slices for Nigiri sushi, both for retail and for restaurants.

The example in the pictures:
- Process temperature: -4°-0° Celsius
- Cutting angle: 90°
- Slice thickness: 5-8 mm
PRODUCT INFORMATION
The Uni-Food Technic Fresh Slicer DL 250 is a brand new, state of the art, patented double lane slicer that slices freshly smoked salmon according to customer requests; deli and bacon style cuts as well as portion cuts. The cutting angle can be preset from 8°-90° and the slice thickness can be preset from 2-100 mm.

With a high focus on hygiene, easy operation, and maintenance, the Fresh Slicer DL 250 is designed and constructed in round stainless steel (AISI 304) pipes. This design is in itself innovative, as it helps to ensure a bacteria-free environment given the fact that the round pipes easily derive the water, hereby minimizing the bacteria from accumulating on top of the equipment.

TECHNICAL INFORMATION
- Complete stainless steel AISI 304 frame with hygiene design equipped with adjustable feet
- State of the art slicing system
- Double lane in- and out-feed conveyors in hygiene design
- Double lane cardboard conveyor
- Stainless steel AISI 316 servo motors IP69K with condensation preventer

TECHNICAL DATA
- Capacity: Up to 250 slices/min
- Cutting angle: 8°-90°
- Cutting width: 2 x 240 mm
- Slice thickness: From 2-100 mm
- Max product height: 45 mm
- Max product length: 1000 mm
- Power: 3 x 400 V/230 V +N+PE, 50 Hz