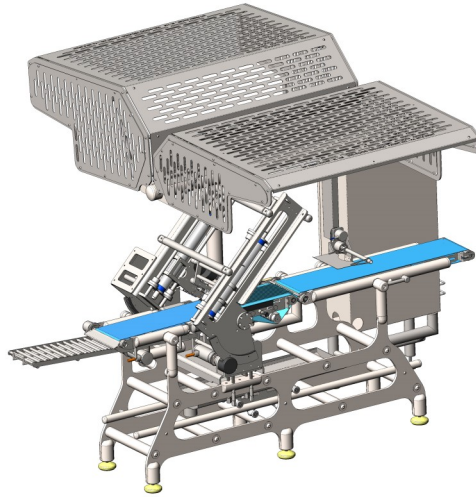


# FRESH SLICER

## SL 125 MAA & AAA



### PRODUCT INFORMATION

The Uni-Food Technic Fresh Slicer SL 125 is a brand new, state of the art, patented single 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 10°-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 SL 125 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 accumulation 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 card board conveyor
- Stainless steel AISI 316 servo motors IP69K with condensation preventer

### TECHNICAL DATA

Capacity:	Up to 125 slices/min
Cutting angle:	10°-90°
Cutting width:	1 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

