

Slicing machines

ACCURATE AND AUTOMATIC
**Hygienic slicing of
freshly smoked salmon**

Precision slicing of smoked salmon fillets

Every salmon fillet is unique. Our slicing solutions are developed to handle natural variations in the raw material while supporting reliable production, accurate cuts and consistent products.

Salmon fillets vary in size, shape and texture, making precise slicing a demanding part of the production process.

Consistent performance

With decades of experience in salmon processing, Uni-Food Technic develops slicing solutions that combine gentle product handling with precise cuts and high-quality results. The outcome is reliable production, efficient use of the raw material and slices that meet the expectations of both retailers and consumers.

Designed for a wide range of applications, the machines support streamlined workflows, high efficiency, and reliable performance - from deli, bacon-style, and portion cuts to lengthwise slicing and chef selection slices.

Designed for hygienic production

Hygienic design and open stainless steel construction are an important part of every slicing machine. This supports efficient cleaning, low maintenance and compliance with the high standards of modern food production.



90

Degree cutting angle

- ✓ Unique slicing features
- ✓ Automatic angle adjustment
- ✓ Multiple slicing options

250

Slices per minute

- ✓ Single or double lane slicing
- ✓ Freshly smoked salmon
- ✓ Deli, bacon style, portion cut

60

Kg per hour

- ✓ Long Slicer LS 1400
- ✓ Lengthwise slicing
- ✓ Cold-smoked fillets

Fresh Slicer SL 125 for deli, bacon-style, and portion cuts

The Fresh Slicer SL 125 is an automatic single-lane slicer designed for slicing freshly smoked salmon. It combines high hygiene standards with user-friendly operation and minimal maintenance requirements.

Fresh Slicer SL 125

- 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
- Stand-alone or in-line
- Hygienic design

UNIQUE
slicing feature
- up to 90°
cutting angle



Hygienic double-lane slicing of freshly smoked salmon

The Fresh Slicer DL 250 is an automatic slicing machine designed to handle a variety of cutting formats. With one machine, processors can produce deli, bacon-style and portion cuts to meet specific product requirements. Its double-lane configuration provides efficient, high-capacity slicing.

Fresh Slicer DL 250

- 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
- Stand-alone or in-line
- Hygienic design

FLEXIBLE
One slicer for
multiple slicing
options



Special key features only for Uni-Food slicers

The SL 125 and DL 250 fresh slicer models feature automatic angle adjustment from 10° to 90°, along with versatile slicing options for deli-style, bacon-style, and portion slicing – all on the same machine.

Key features

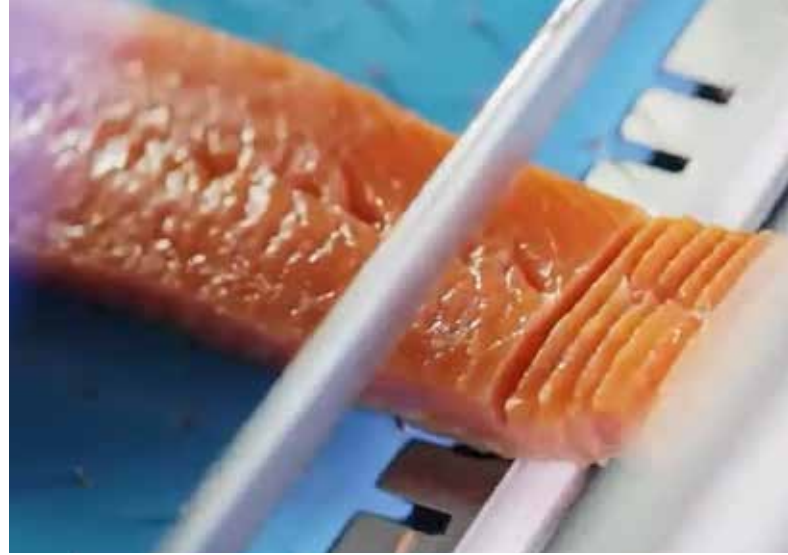
- Automatic angle adjustment
- Versatile slicing options
- Single or Dual-lane operation for maximum throughput and streamlined workflow.
- Programmable touchscreen with easy access to stored slicing programs.
- Also available with manual angle adjustment.

Hygienic and user-centered design

- Smooth surfaces and minimal horizontal areas reduce bacterial risk and simplify cleaning.
- Tool-free disassembly of key components for fast and efficient sanitation.
- Intuitive interface and ergonomic layout – easy to use, even for new operators.
- Designed to meet strict food safety and hygiene standards.



EXCLUSIVE
Automatic angle
adjustment -
from 10°-90°



Option with cleaning rack for slicing machines

A dedicated cleaning trolley designed for easy and hygienic handling of dismantled belts and knives. It ensures an efficient cleaning workflow and keeps components securely organized and easily accessible throughout the cleaning process.



Horizontal slicing of cold-smoked salmon fillets

The Long Slicer LS 1400 is designed for processing cold-smoked salmon, trout, and cod fillets without pin bones. It slices the fillets horizontally, and delivers a precise, uniform cut and a consistently high-quality product.

Long Slicer LS 1400

- Up to 60 kg/hour by 1 kg fillets
- Slice thickness from 1-10 mm
- Stand-alone or in-line
- Hygienic design

Ideal for
chef selection
slices -
premium
quality





Slicing and packing line - up to 125 slices/min

A compact and efficient setup for slicing and manual packing of smoked salmon products. Built around the SL 125 slicer, this line is ideal for small to mid-sized producers seeking precision slicing and ergonomic manual packing in one streamlined flow.

The number of line operators can be adapted to your needs. Line throughput, up to 125 slices/min.

Equipment in processing line

1. Fresh slicer 125
2. Packing line, 4 operators

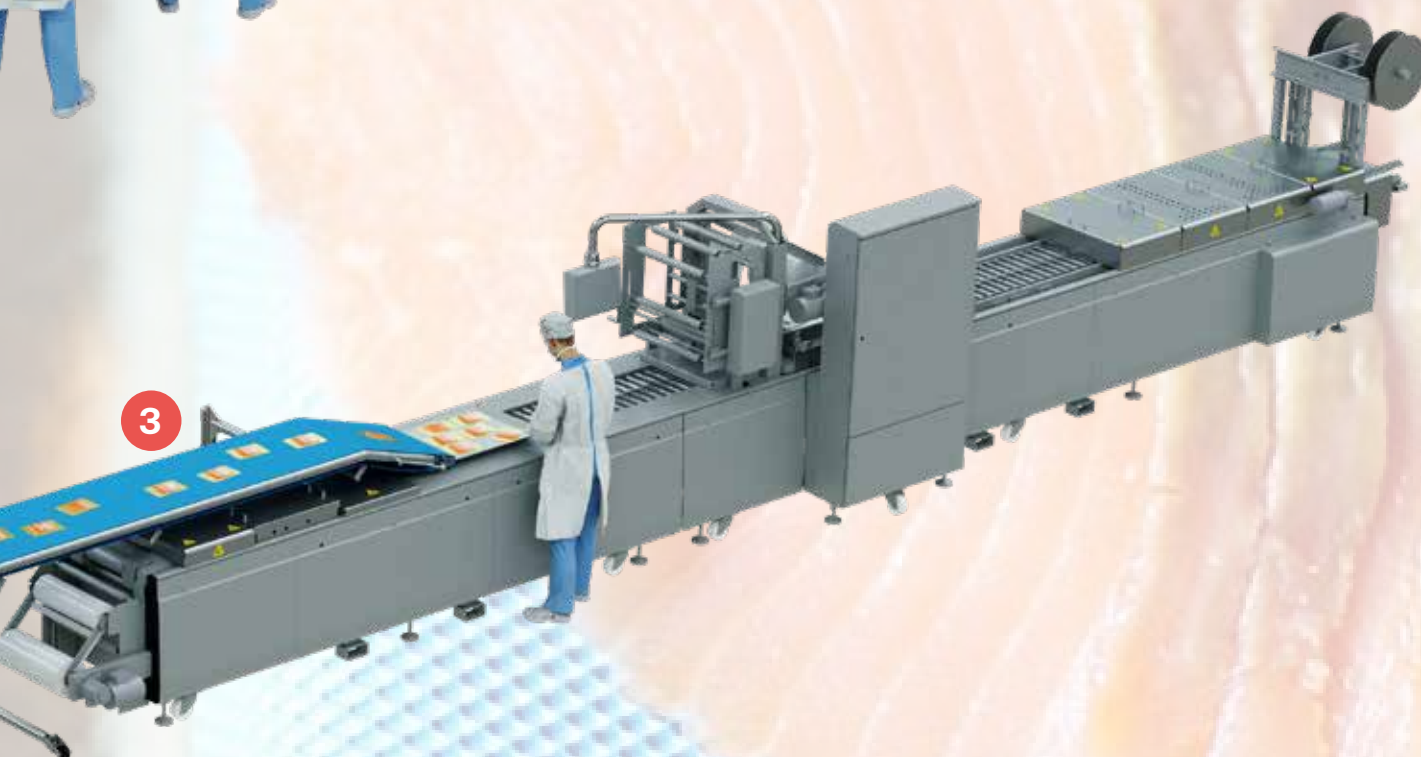


Equipment in processing line

1. Fresh slicer DL 250
2. Packing line, 8 operators
3. Transfer conveyor



Precision
in every cut
with high
performance
machinery



Semi-automated line - up to 250 slices/min

Efficient slicing and manual packing line for smoked salmon combining the DL 250 fresh slicer with the Uni-Food Technic Packing Line System.

It ensures an efficient and streamlined product flow from slicing to manual packing into thermoformer.

Line throughput is up to 250 slices/min (depending on product, temperature, cutting angle and slice thickness).

The number of line operators can be adapted to your needs.

uni-food.com



Intelligent food machinery that makes the cut

Sharpen your competitive edge in fish processing with production lines built around your needs. Through smart customization, innovation, and automation, you gain more value from every catch. Together, we can achieve greatness in fish processing. It is in our DNA.



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