

FRESH SLICERS SL 125 & DL 250

Fillet slicing.
Flawless accuracy.



Hygienic slicing of freshly smoked salmon



The Fresh slicers SL 125 and DL 250 are patented, automatic slicers that slice freshly smoked salmon according to needs. The SL 125 is a single lane slicer, and the DL 250 is a double lane slicer.

The Fresh slicer can handle 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 pre-set from 2-100 mm.

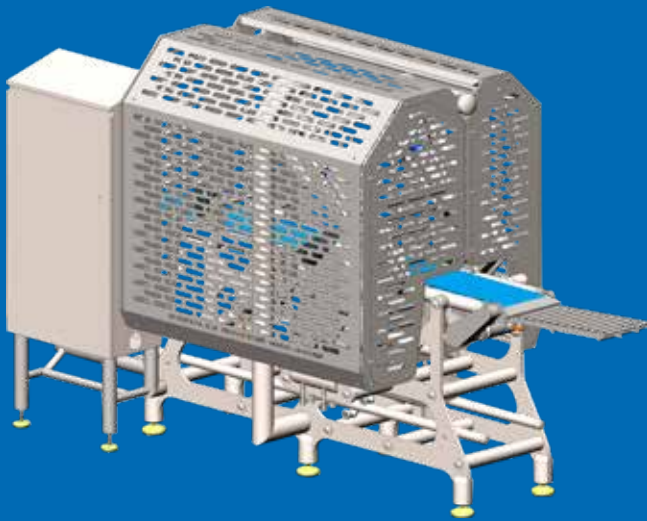
Technology

With a high focus on hygiene, easy operation, and maintenance, the Fresh Slicer is designed and constructed in round stainless steel (AISI 304) pipes.

The design helps to ensure a bacteria-free environment as the round pipes easily derive the water, preventing the bacteria from accumulating on top of the equipment.

It has a stainless steel AISI 304 frame with the hygiene design, and it is equipped with adjustable feet.

The Fresh slicer is constructed with stainless steel AISI 316 servo motors IP69K with condensation preventer.



Technical specifications

	SL 125	DL 250
Capacity	Up to 125 slices/min	Up to 250 slices/min
Cutting angle	10° - 90°	8° - 90°
Cutting width	1 x 240 mm	2 x 240 mm
Slice thickness	From 2 – 100 mm	From 2 – 100 mm
Max. product height	45 mm	45 mm
Max. product length	1000 mm	1000 mm
Power	3 x 400 V / 230 V +N +PE, 50 Hz	3 x 400 V / 230 V +N +PE, 50 Hz

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Make believe.
Make sense.

