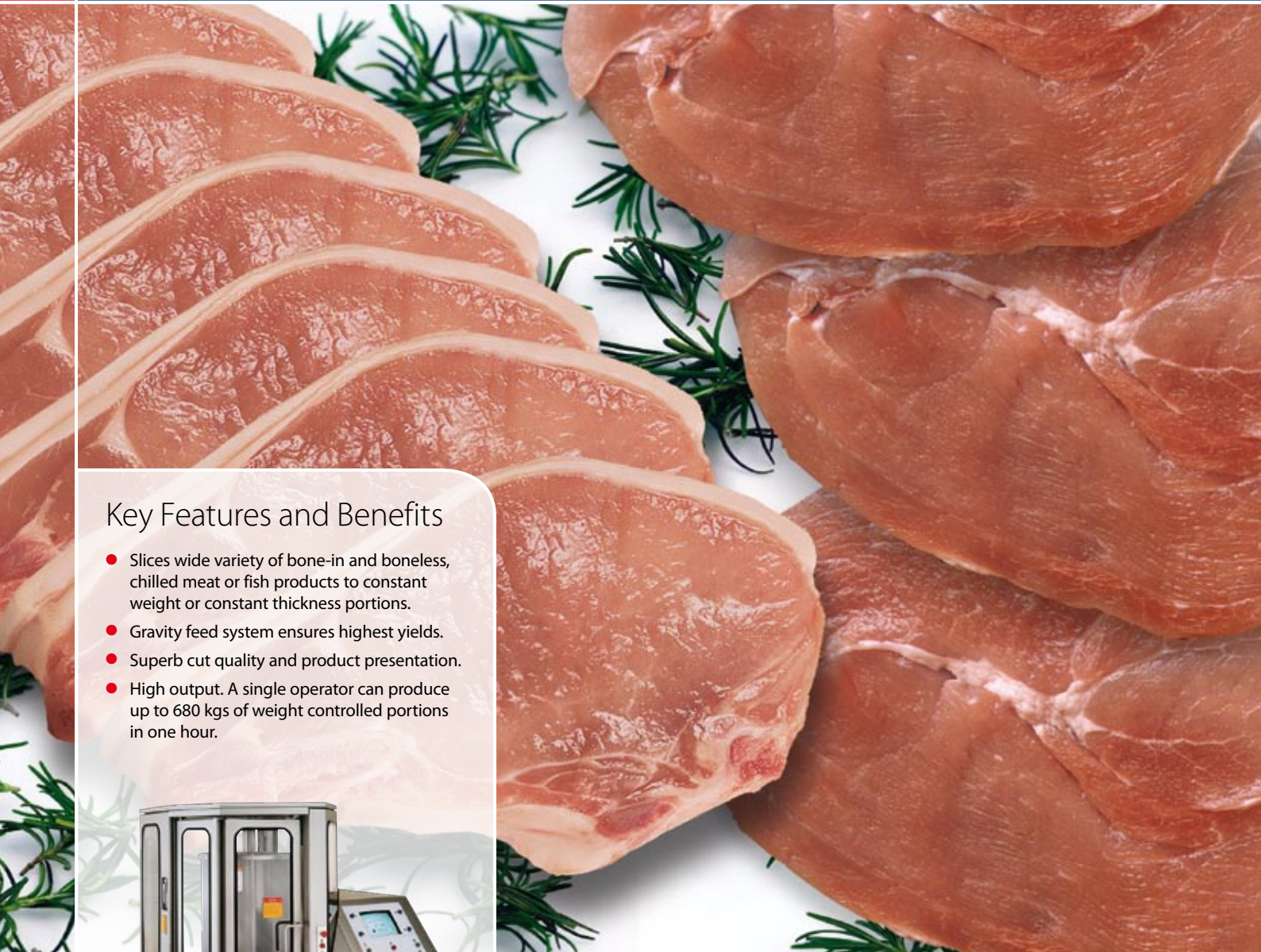


APC Slicer

Automatic portion control slicing of chilled, boneless/bone-in products.



Key Features and Benefits

- Slices wide variety of bone-in and boneless, chilled meat or fish products to constant weight or constant thickness portions.
- Gravity feed system ensures highest yields.
- Superb cut quality and product presentation.
- High output. A single operator can produce up to 680 kgs of weight controlled portions in one hour.



APC Slicer

AEW Delford Systems revolutionary **APC Slicer** slices irregular or uniform-shaped chilled, bone-in or boneless, meat or fish products to constant weight portions at high speeds.

This high output slicer incorporates APC technology, producing up to 180 portions per minute, enabling a single operator to produce up to 680 kgs (1500lbs) of weight-controlled portions in one hour.

With automatic weight-controlled portioning and a superb cut, the **APC Slicer** provides maximum yields from its purpose-designed slicer blade, impressively maintaining portion accuracy to 2–3% standard deviation on boneless product.

Users can also pre-programme the machine to cut a combination of up to 4 different portion weights or thicknesses from individual loins.

APC Slicer is of high quality construction and is totally enclosed for improved safety.

Integrated Systems

APC Slicer can operate as a stand alone machine or it can be integrated with a range of weigh/grading options.

For further information please logon to: www.aewdelford.com

Key Features and Benefits (continued)

- Speeds: Up to 180 constant weight boneless portions per minute.
Up to 216 constant thickness boneless portions per minute.
- Scanner at the cut face ensures accurate weights.
- Very easy to use with clear on-screen graphics.
- 99 product programme memories allow quick product changeover.
- Can be pre-programmed to cut a combination of up to 4 different portion weights or thicknesses from individual, irregularly shaped product.
- Checkweigher feedback can be added for increased accuracy and higher yields.
- Product and blade totally enclosed for maximum safety.
- Robust construction with product contact parts in stainless steel and food grade materials.
- Quick and easy to clean.

Technical Information

Slice Thickness: 2–50mm

Portioning Rate Per Minute:

Constant Thickness 90–216 (6 chambers)

Constant Weight 90–180 (6 chambers)

Product Magazines: 3, 4, 5 or 6 chambers

Maximum Product Area: 150 x 95mm (6 chambers)

Product Temperature Range: 0 to -6°C

Electrical Power: 6kVA 3 Phase

Air Supply: 840 l/min(max) @ 7 bar

Net Weight: 1000kg

AEW Delford Systems machines carry CE certification.

