

PolySlicer 1000

For cooked meats, natural cured products and cheese.



Key Features and Benefits

- Up to 100 product programmes means fast product changeover.
- All product contact parts are easily removed for fast and thorough cleaning.
- Orbital blade for accurate slicing of delicate products.
- Patented twin jump conveyor for the production of stacks, shingles and fluff (wafer thin) packs.
- Pulsed product feed for the production of thick (steak) slices.



PolySlicer 1000

AEW Delford Systems **PolySlicer 1000** is intended for the user who requires a compact, easy to use machine.

The **PolySlicer 1000** will produce well defined stacks, shingles or shaved products at speeds up to 600 rev/min. It is flexible enough to slice a very wide range of cooked meats, bacon and natural products. It will also slice more fragile products including cheese.

Checkweigher feed back for accurate fixed weight is an option.

The **PolySlicer 1000** has been designed and engineered for low maintenance and a high level of reliability.

As with all AEW Delford Systems slicers, the **PolySlicer 1000** is of robust stainless steel construction and has full CE certification.

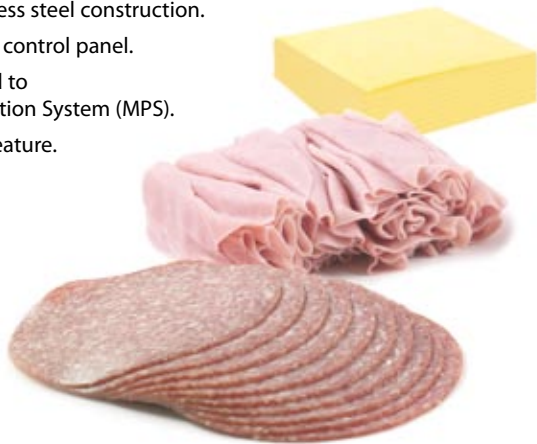
Integrated Systems

PolySlicer 1000 can operate as a stand alone machine or it can be integrated with a range of manual, fixed or random weight production lines.

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

Key Features and Benefits (continued)

- Automatic product gripper.
- Robust stainless steel construction.
- Touch screen control panel.
- Can be linked to Marel Production System (MPS).
- Slice denial feature.



Technical Information

Speed:

Up to 600 rev/min with low ratio

Up to 500 rev/min with medium ratio (standard)

Up to 400 rev/min with high ratio

Slice Thickness: 0.3–40mm

Blade: Orbital

Pack Presentation: Shingled, Stacked, Shaved

Product Programmes: 100

Jump Conveyor:

Double or extended strip belt 1000mm

Electrical Supply:

380–415V ± 10% + 3 Phase

50/60 Hz @ 11kVA

Air Supply: 2.96 normalised litres/min @ 5 bar

Product Lengths: Up to 1000mm

Throat Size:

Standard bed height –

round product 112 mm high x 240 mm wide

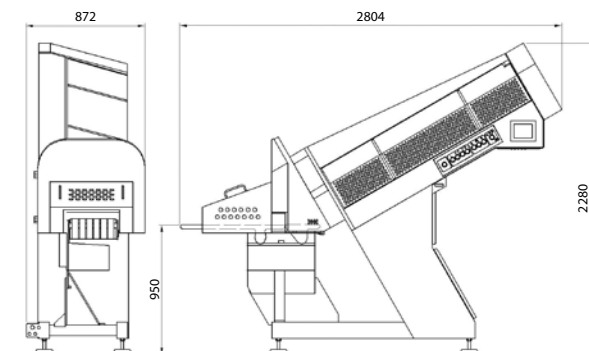
rectangular product 112 mm high x 200 mm wide

With change parts –

up to 240 mm wide and up to 150 mm Ø

Net Weight: 750 Kg

AEW Delford Systems machines carry CE certification.



RETURN ON INNOVATION

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