

PolySlicer 3000 Vision

aew delford
MAREL FOOD SYSTEMS



Features and Benefits

- Advanced Vision System for high on-weights and low giveaway*.
- 100 product programme memories allowing quick product changeover.
- Easy to use, operator friendly control panel allows fast, simple operation.
- Fast and comprehensive fault diagnostics.
- Continuous or gripper feed options.
- Twin motor orbital blade system enables handling of a wide variety of product types and product conditions.
- Alternative involute blade system available for high speed, high volume production.
- Pulse feed may be selected for production of steaks or thick slices of soft product.
- Twin jump conveyors ensure excellent presentation of shingles, stacks and wafer thin formats.
- Easily removed product contact parts for fast and thorough cleaning.
- Standard automatic log loader ensures minimal reload time (gripper feed only).
- Checkweigher feedback for control of giveaway.
- Robust stainless steel construction.
- Can be linked to Marel Production Systems (MPS).
- Touch screen control panel.

*Patents applied for

The advanced vision and laser system in **PolySlicer 3000 Vision** follows contours so closely at the cutting face that virtually any variation in product composition – however irregular – is detected. Holes in cheese, voids in ham, areas of fat and even lean/fat ratios are all carefully and accurately measured at the blade, slice by slice. This means high on-weights, extremely low giveaway, consistently accurate grading, high output and excellent product presentation with minimal manual intervention.

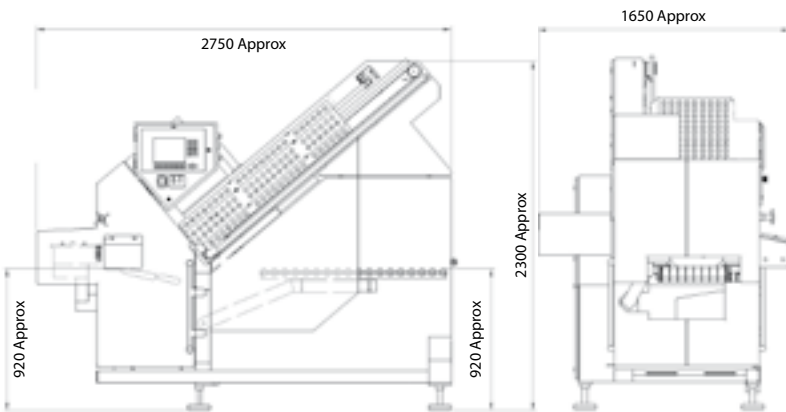
PolySlicer 3000 Vision as a gripper feed slicer, offers excellent control of difficult products. For more consistent or regularly shaped product, the machine is available with continuous feed. Product feed tracks and twin jump conveyors ensure smooth operation and the production of well presented stacks, shingles and shaved product.

For case ready applications of chilled fresh product such as boneless pork loin or beef, **PolySlicer 3000 Vision** can produce shingled groups ready for loading into trays, either manually or automatically, using our IPL Robot.

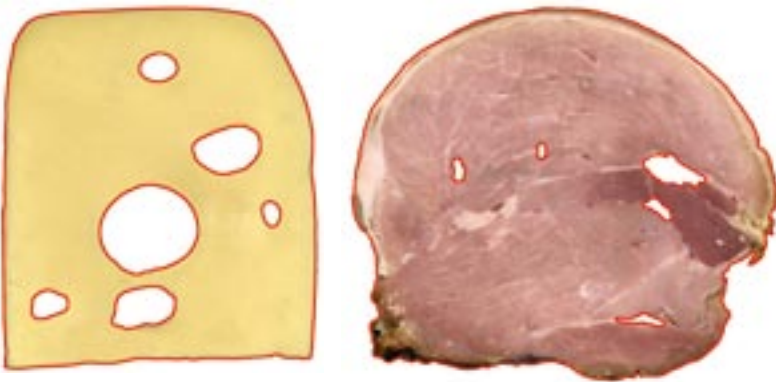
The **PolySlicer 3000 Vision** has been designed and engineered for low maintenance, maximum hygiene and a high level of reliability. As with all AEW Delford Systems slicers, the **PolySlicer 3000 Vision** is of robust stainless steel construction and is fully CE compliant.



PolySlicer 3000 Vision



CLASS 3B LASER INCORPORATED



PolySlicer 3000 Vision's advanced vision and laser system follows contours so closely at the cutting face that virtually any variation in product composition is detected. Holes in cheese, voids in ham, areas of fat and even lean/fat ratios are all carefully and accurately measured at the blade, slice by slice.

Agent/Distributor

PSV3000/04.07/1000/BPS

Technical Information

Speed: 600 rev/min orbital
1500 rev/min involute

Slice Thickness: 0.3–10 mm

Product Feed: Gripper or continuous

Pack Presentation: Shingled, Stacked, Shaved

Blade: Involute and Orbital option

Product Programmes: 100

Jump Conveyor: Twin, fully adjustable

Electrical Supply:

380–460V

± 10% 50/60Hz 3 Phase

+ PE @ 11 kVA

Air Supply: 350 l/min @ 5 bar

Net Weight: 1100Kg

Integrated Systems

PolySlicer 3000 Vision can operate as a stand alone machine or it can be integrated with a range of manual or automatic production lines. When combined with an IPL Robot portion loading system, Polyslicer Vision delivers high output production with minimal labour.

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

