

PolySlicer 3000

High speed slicing of cooked meats, natural cured products and cheese.



Key Features and Benefits

- 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.
- Continuous or gripper feed options.
- Twin jump conveyors ensure excellent presentation of shingles, stacks and wafer thin formats.
- Easy to use, touch screen operator panel allows fast, simple operation.



PolySlicer 3000

AEW Delford Systems **PolySlicer 3000** is extremely flexible and adaptable for a very wide range of slicing options, for cooked meats, natural cured products and cheese. As a gripper feed slicer, it offers excellent control of difficult products.

For regular shaped product, the **PolySlicer 3000** is available with continuous feed.

The orbital version has twin motors with adjustable ratio, offering speeds up to 600 rpm. There is an involute blade option for speeds up to 1500 rpm.

The product feed tracks and twin jump conveyors ensure smooth operation and well presented stacks, shingles and shaved product.

The **PolySlicer 3000** has been designed and engineered for low maintenance, maximum hygiene and a high level of reliability.

Integrated Systems

PolySlicer 3000 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)

- Pulse feed may be selected for production of steaks or thick slices of soft product.
- Fast and comprehensive fault diagnostics.
- 100 product programme memories allowing quick product changeover.
- Easily removed product contact parts for fast and thorough cleaning.
- Standard automatic product loader ensures minimal reload time.
- Standard checkweigher feedback for accurate fixed weight portioning.
- Stacker option for accurate high stacks.
- Interleaver option.

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, strip belt

Electrical Supply:
380–460V ± 10% 50/60Hz 3 Phase + PE @ 11 kVA

Air Supply: 1 l/min @ 5 bar

Net Weight: 1100Kg

All AEW Delford Systems machines carry CE certification.

