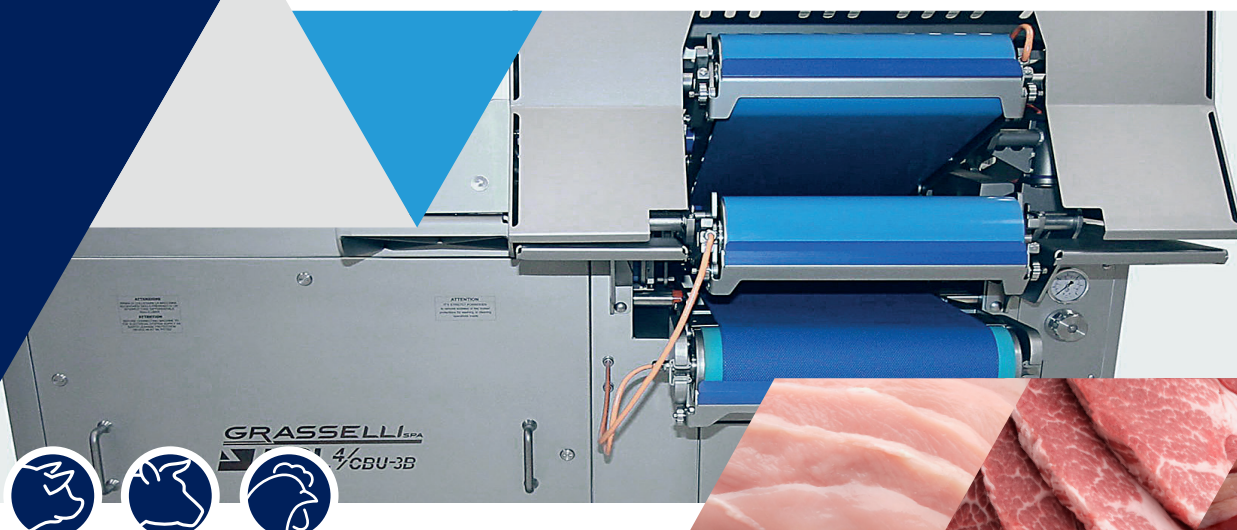


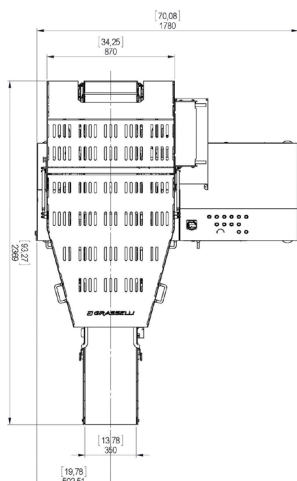
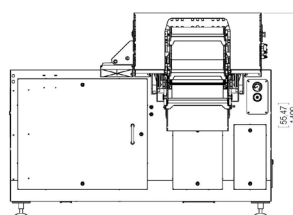
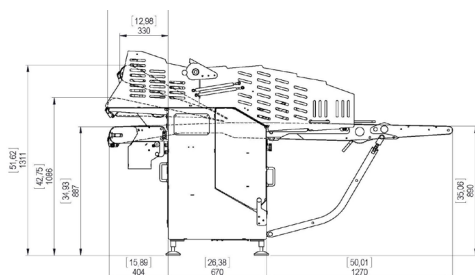
HORIZONTAL SLICER FOR FRESH BONELESS MEATS



KSL CBU 3B

Horizontal poultry slicer for cutting and separating perfectly even slices of boneless meat, thanks to the Grasselli multi-blade cutting system.

The KSL CBU 3B cuts products with unparalleled precision, automatically separates the slices into three groups and deviates them on three different outfeed belts.



Technical Data

	KSL CBU 3B	AL3
Height	1403 mm / 55.5"	1409 mm / 55.5"
Width	1780 mm / 70.1"	2060 mm / 81.1"
Depth	2370 mm / 93.3"	4002 mm / 157.6"
Weight	860 Kg / 1896 lbs	532 Kg / 1173 lbs
Motor Power	5 Kw	1Kw
Noise Level	71 db	71 db
Maximum working width	350 mm / 13.78"	
Maximum slicing pitch	100 mm / 3.94"	
Minimum slicing pitch	2.5 mm / 0.9"	
Operator control circuit	24 V	24 V
Air consumption	200 l/min	

KSL CBU 3B

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1. Chicken breast unit for optimized processing

KSL CBU 3B is able to cut fresh or cooked, positive temperature products in perfectly parallel slices thanks to the Grasselli multi-blade cutting system, while allowing to separate the slices on three different outfeed conveyor belts according to the desired quantities.



2. Easily adjustable for maximum performance

The cutting parameters can be easily adapted for the best output also for particularly delicate products. The thickness of the first slice in contact with the conveyor belt can be quickly corrected by means of a lever.



3. Flexible solution

The product can either be cut in two or three slices keeping all of the product on the lower outfeed conveyor belt, or in several slices placing the desired number of slices on the lower conveyor belt, the desired number of slices on the middle outfeed conveyor belt while removing the last out-of-spec slice and placing it on the upper outfeed conveyor belt. Many different configurations are available depending on the next processing step.



4. Optimized downstream process

The additional AL3 conveyor belt enables the slices to be placed on the lower outfeed conveyor belt and on the middle conveyor belt at the same level and in the same direction as the product feed in line.



5. Easy sanitation without any tools

Cutting-edge design with continuous welding and rounded edges to ensure optimum hygiene. No tools necessary to prepare the machine for sanitation and no parts to be disassembled.



6. A variety of options for the highest performance

With a working width of 350 mm, KSL CBU 3B can be equipped with conveyor belts with differentiated grip to better suit the product infeed process.



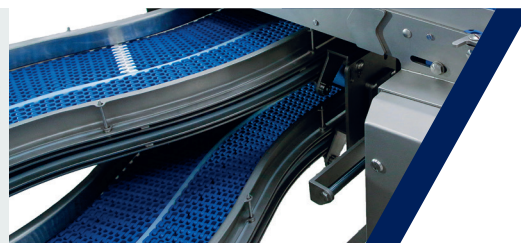
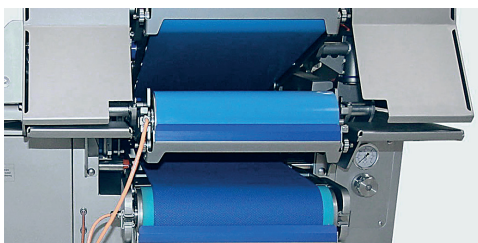
7. Robust construction

The frame is built completely in food-grade non-radioactive stainless steel and the pieces subject to mechanical stress are produced with special heat treated steel, to ensure superior hygiene and longevity.



8. Perfect in-line solution

In combination with the high productivity slicers NSA and NSA XC, a completely automated line can be obtained for the production of high quality strips or dices with a high throughput.



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