

SLICER SL350

KFT Food Machinery slicers enable fast and precise automation of slicing cured sausages, cooked sausages, cheeses, bacon, and vegan products. They can be adjusted to meet your integration needs with your packaging line, product loading requirements, and the portion sizes you need.

KFT Food Machinery slicers offer precise and reliable cutting, with easy and intuitive operation. While reaching up to 350 cuts per minute.

The SL350 was designed to meet the needs of small and medium-sized businesses or large companies that produce products in small batches.

PRODUCTS THAT CAN BE SLICED:

Meat products:

- > Cooked ham
- > Smoked raw ham
- > Cured ham
- > Cooked sausage
- > Cured sausage
- > Smoked sausage
- > Sausage
- > Bacon

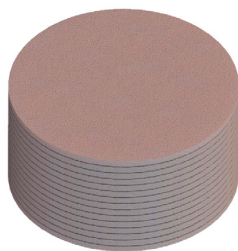
Dairy products:

- > Cheese
- > Soft cheese
- > Processed cheese

Alternative protein products:

- > Vegan, vegetarian sausage
- > Vegan cheese

DIFFERENT PORTION SIZES:



Stacked portion



Uneven stacked portion



Stepped portion

TECHNICAL DATA:

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| Cut thickness: 0'5 - 60 mm |
| Cuts per minute: 350 |
| Max. length of piece to be cut: 800 mm |
| Max. height of the product to be cut: 120 mm |
| Max. width of the product to be cut: 250 mm |
| Power: 4 Kw |
| Voltage: 3 ph 220 V - 50/60 Hz 3 ph 400 V - 50/60 Hz |
| Air pressure: 6 Bar |

