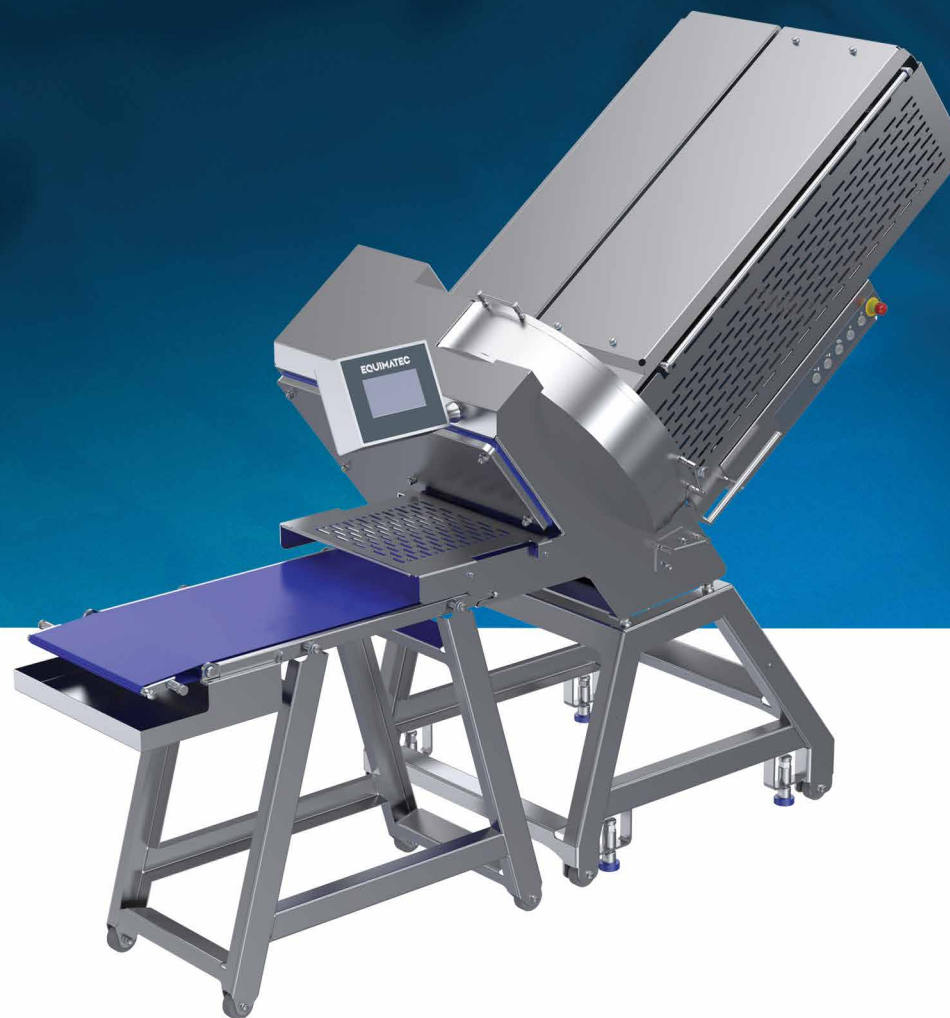


ST-300 Series

EQUIMATEC

ST- 300 Automatic Industrial Slicer

Equimatec's Automatic Industrial Slicers are designed to process different volumes and produce precise and consistent slices and portions of various food products such as cheese, bacon, sausages, deli meats, and fish, providing customers high profitability and low operating and maintenance costs.



ADVANCED SLICING TECHNOLOGY

www.equimatec.ind.br

Rod. BR 470, KM 142, nº 7910, Bairro Canta Galo
Rio do Sul/SC - CEP 89163-244 - Brasil

[f](#) [@](#) [in](#) [v](#) [@equimatec](#)

ST-300 Series

The **ST-300 Series** consists of an automatic industrial slicer with **manual feeding**. This machine is designed to meet the diverse needs of both national and international markets, offering standard designs and custom solutions for specific applications. The equipment is suitable for small and medium-sized businesses, in addition to large food processing companies

Features

- Designed and built in accordance with design, hygiene, and safety standards recommended by various international regulatory bodies.
- Functional, modern, hygienic design and construction that reduces hygiene-related hazards.
- Ensures quick and easy cleaning, sanitization, and maintenance.
- Programmable slicing into one compact, affordable machine.
- Easy-to-reach operating panel and HMI intended to reduce operator movements.
- Sensor monitoring guarantees maximum protection and safe machine operation.
- Electrical panel and components designed and built to withstand the rigors of a food processing environment.
- Remote service / preventive maintenance.

Option

- Integration with packaging machine – upon request

EQUIMATEC TECHNICAL SPECIFICATIONS		Automatic Industrial Slicing Machines with Manual Feeding ST-300 Series	
		ST-300	
SLICING SYSTEM	Blade type	Circular slicer blade Serrated or Non-serrated	
	Blade coating	Teflon-coated or Chrome-plated	
	Blade diameter	ø 420 mm	ø 16.54 in
	Blade speed	500 - 1800 RPM	
SLICING PERFORMANCE	Product presentation	Stacked, Shingled, and Staggered stack	
	1 product piece – w/o interleave	300 cuts/min (*)	
	2 product pieces – w/o interleave	300 cuts/min (*)	
	3 product pieces – w/o interleave	300 cuts/min (*)	
	1 product piece – with interleave	-	
	2 product pieces – with interleave	-	
(*) Maximum slicing performance with suitable products			
OTHER FEATURES	Product loading	Manual	
	Gripper	Manual	
	Interleaver	-	
	Checkweigher	-	
	Weight correction	-	
	Weight classification	-	
PRODUCT SPECIFICATIONS	Product state	Cooked, Dry-cured, Raw	
	Slice thickness	0.8 - 25 mm	0.03 - 0.98 in
	Maximum stacking height	50 mm	1.97 in
	Maximum product width	300 mm	11.81 in
	Maximum product height	120 mm	4.72 in
	Maximum product length	740 mm	29.13 in

