

SLICERS

Mod. FILET-620



Heavy duty construction made of AISI-304 stainless steel.

Machine made according to the European Directive 2006/42/CE.

The CASTELLVALL slicer is ideal for cutting and stacking cured, cooked and raw meats as well as cheese.

Included: portioner conveyor-belt, separator conveyor-belt with automatic vertical tilt up to 70mm high, automatic and pneumatic clamp grip of product with product sensor, above and side pneumatic pressers with adjustable pressure from the control panel, automatic removal of residual pieces.

Cutting system, both circular and orbital rotation, with independent motors and independent speed control through the control panel to achieve a precise and parallel cutting. Easy adjustment of all settings using the touch sensitive screen of 15" on the control panel. Product presentation: stepped, stacked, stepped-stack, individual slices, "shaved-meat", oval shapes, one row beside another, different programmable figures, etc. The number of slices in each group may be varied according to requirements, as well as the length of the portions and the separation between portions. Detection and auto correction of incomplete packets.

OPTIONS

Interleave paper maximum of 220mm. Alternatively, 2 papers of 100mm/each in parallel.

Dynamic weighing scale. Weighing table 450(L) x 400(W)mm. Speed weighing 80-100 servings / minute. Maximum portion weight 1000gr.

500mm **tilting discriminator** conveyor-belt to redirect the rejected portion aloft or down (on a next conveyor or in a cumulative bin).

Side discriminator conveyor-belt. Width: 300mm and length: 500mm. Side redirect of rejected portions.

2000mm long **upper conveyor-belt** - a system of conveying the rejected portions.

2000mm long conveyor-belt **to deliver the portions to the thermo-former.**

Portions design that allows to present the product in round plates, different figures, etc. Side displacement of 150mm.

Equipped with **automatic system of product loading**, with a high performance for products up to 1200mm length.

Automatic removal of residual pieces of the product **on additional conveyor-belt.**

Automatic high-performance conveyor system **to insert the portions to the thermo-former.**

Folding device of slices.

TECHNICAL DATA

Maximum length of the product to be cut	1200 mm
Maximum cross section cut product	250 x 150 mm (width x height)
Slice thickness	Adjustable from 0,5 to 100 mm
Blade diameter	450 mm
Production	Up to 600 cuts/minute
Electric power	9 kW to 12 kW
Air pressure	6 bar
Weight (it depends on configuration)	1200 Kg to 2200 Kg
Dimensions	6009x1211x2492 mm