

### GENERAL CHARACTERISTICS:

- 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 and vegetables.
- Exit conveyor-belt for easier manual placing the slices in the packing machine.
- Product presentation: *single thin cut, thick single cut (pieces), stacked, staggered stack, staggered, endless staggered, folding.* 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. (Possibility of manual adjusting the height of the exit conveyor-belt).
- The product to be cut is attached to a gripper carriage with automatic handling, pneumatic.
- Buttons in output conveyer belt to pause, reset cycle or to download product of the conveyer belt.
- Easy adjustment of all settings using the touch sensitive screen placed on the control panel with a capacity for 50 recipes.



### **(+) CHARACTERISTICS:**

- Orbital and circular cutting system, with independent motors, and programmable speed to facilitate to cut all kinds of products.

### **OPTIONS:**

- Fold device of slices. Ref.ITE0600010C
- Product support tape synchronized with clamp to prevent "spring" effect and difference in thickness of the slices.
- Blade sharpener incorporated.

### **TECHNICAL DATA:**

<b>Maximum length of the product to be cut</b>	1000 mm
<b>Maximum cross section cut product</b>	240 x 130 mm (width x height)
<b>Slicer thickness</b>	Adjustable from 0,5 to 50 mm
<b>Blade diameter</b>	420 mm
<b>Production</b>	Up to 600 cuts/minute
<b>Electric power</b>	6 kw
<b>Weight</b>	680 kg
<b>Dimensions in mm.</b>	3185x855x2190

