



MEAT PROCESSING

Viking Sector Simplex Slicer



(Pictured with optional cleaning system)

The Viking Sector Simplex multi-blade Slicer can cut a whole piece of meat into slices of identical thickness, in a single action in less than 4 seconds, and thus eliminating discard entirely.

In one minute this machine can cut up to 200 slices of beef, boneless loin, rump steak and turkey breast, resulting in substantial savings in time and product loss.



Standard Technical Specifications

Cutting Thickness	6-50mm
Blade diameter	250/300mm
Maximum Product Size (W x H)	400 x 170mm
Power	415V / 10A



Modifications made to the machine at time of purchase may change the technical specifications.



Features



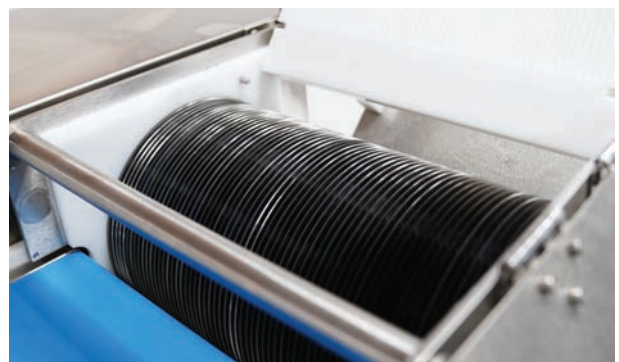
Conveyor outfeed engaged



24mm Blade Grid Set



24mm Blade Grid Set - Cover Open



6mm Blade Grid Set - Side On



Control Panel



Grid Set Changeover with Trolley



Applications



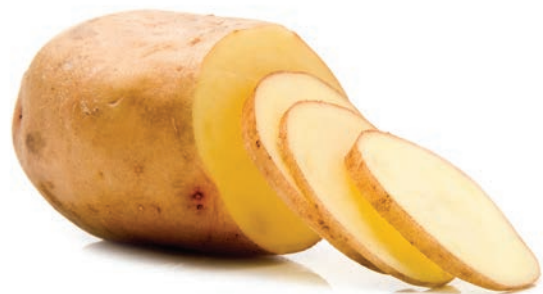
Red Meat



Poultry



Fish



Vegetables