

## Slicer AKS 0200

**Fish Slicer, Salmon Slicer, Tuna Slicer, Swordfish Slicer, Cod Slicer, Halibut Slicer**

**Loss reduction up to 50 %**

### User friendly

Uniform disc quality by digital program selection.

### Flexible system

- Integration with line feed-back function for weight regulation
- Single machine adapted to your specific business requirements

### Production increase

considerably less material loss over previous models with the best quality disc.

### Your advantage and benefit

- **New economic editing technique**  
300 slices per minute
- **The revolution in the processing**  
cutting technique from the head or tail
- **Improved efficiency**  
for salmon, swordfish, tuna, cod, halibut, etc.
- **Comprehensive hygiene and cleanliness**  
through complete access
- **Product Improvement**  
uniform disc quality



**DEDIDE FOR YOURSELF EVEN MORE PROFIT .....**

### Technical Data:

Height: 1430 mm  
Width: 950 mm  
Weight: 320 kg  
Connected load:  
3 kW at 230/400 V,  
50/60 Hz

Angle adjustment: 8° ~ 45 °  
Cutting capacity: 0 – 300 l/min  
Blade diameter: 450 mm  
Salmon slicer thickness: 1,5 – 5 mm  
Max. Salmon width: 270 mm  
Max. Salmon Thickness: 50 mm

Compressed air supply: about 6.0 bar  
Air consumption: approx 0.6 m<sup>3</sup> / h  
Cutting temperature : -9° C bis -12° C  
Programs: Digital selectable  
Voltage: 230/400 V, 50/60 Hz  
(Other voltages on request)