

AKS Sondermaschinenbau GmbH

Käsermühl 5
D-94253 Bischofsmais
Germany

Telefon: +49 (0) 9920 – 90 31 65
Fax: +49 (0) 9920 – 90 31 66
E-Mail: info@aks-sondermaschinenbau.de
Web: www.aks-sondermaschinenbau.de



Slicer AKS 0408

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

Fully automatic high-speed cutter with conveyor belt 99 freely programmable slicing programs (PLU)

- User-friendly, self-Keyboard icon
- Graphical representation of the cutting program
- User interface on the display
- Big capacity in a small space
- Conveyor belt to clean removable, easy and fast



Improved efficiency

- For salmon, swordfish, tuna, cod, halibut, etc.

Stack

1 – 2 Stack per serving

Subjects along

Distance subjects up to 300mm adjustable

Range of 1 – 2 rows of side by side

Subjects across

Range of 1 – 9 rows of side by side

Circle drop

Circle shingling diameter up to 230mm and up to nine layers high

99 programmable slicing programs

store all necessary data as “article number”, “cutting speed”, “slice thickness” and all parameters for stacking, subjects, or circle will be saved.

Safety and hygiene

AKS Model 0408 meets the current statutory safety and health rules.

All metal parts, which are in contact with the food product, are stainless steel.



Technical Data

Footprint: 735 x 645
Outside dimensions: 1270 x 853
Belt: 880 x 280
Weight: 130 kg
Knife: 330 mm

Voltage: Selectable
- 400 V AC
- 230 V AC
Power consumption: 0,6 kW
Noise Level: < 70 db (A)

Slice thickness: 0 – 10 mm (adjustable)
Cutting length: 255 mm
Cutting Height: 195 mm
Cutting speed:
25 – 55 per minute