

# PolySlicer 1000

For cooked meats, natural cured products and cheese.



- High speed involute or orbital blade option
- Slice denial feature to eliminate sliver slices
- Variety of pack presentation formats
- 100 product programmes for fast product changeover



AEW Delford PolySlicer 1000 is intended for the user who requires a compact, versatile and easy to use machine.

The **PolySlicer 1000** will produce well defined stacks, shingles or shaved products at speeds up to 1500 rev/min. Its flexibility enables it to slice a very wide range of cooked meats, bacon and natural products. It will also slice more fragile products including cheese.

The **PolySlicer 1000** has been designed and engineered for low maintenance and a high level of reliability.

All additional options – including checkweigher feedback – can be retro fitted to provide greater flexibility and accuracy. Even the blade head format can be changed.

#### Integrated Systems

**PolySlicer 1000** can operate as a stand alone machine or it can be integrated with a range of manual, fixed or random weight production lines.

As with all AEW Delford slicers, the **PolySlicer 1000** is of robust stainless steel construction and has full CE certification.

#### Key Features and Benefits

- Involute blade for high speed slicing.
- Orbital blade for accurate slicing of delicate or large products.
- Includes slice denial feature to eliminate sliver slices.
- Presentation format options include variety/patterns, stacks and interleaved. All these can be retro fitted to provide greater flexibility.
- Twin jump conveyor for the production of stacks, shingles, shaved or stagger stacks.
- Pulsed product feed for the production of thick (steak) slices.
- Up to 100 product programmes means fast product changeover.
- All product contact parts are easily removed for fast and thorough cleaning. Scores highly on AMI sanitary hygiene checklist.
- Touch screen control panel.
- Automatic product gripper.
- Assisted loading option.

#### Technical Information

##### Involute:

Up to 1500 rev/min

Slice thickness 0.6 to 30mm

Max product size 300mm x 100mm, 140mm Ø

##### Orbital:

Up to 600 rev/min with 4:1 blade ratio

Up to 500 rev/min with 5:1 blade ratio (std)

Up to 400 rev/min with 6:1 blade ratio

Slice thickness 0.6 to 30mm

Max product size 300mm x 129mm, 170mm Ø

##### Pack Presentation:

**Standard:** shingle, stack, stagger, shaved

**With optional equipment:** variety, interleaved, high stacks

**Outfeed:** twin jump with choice for 2nd stage extended to 850mm

**With optional equipment:** integral conveyor with standard outfeed length of 3.2m

**Loading:** Manual with semi automatic gripper

**Option:** load assist side table

**Max product length:** 1250mm

**Product Programmes:** 100

**Connectivity:** Modem

**With optional equipment:** Ethernet

**Electrical requirement:**

380–460Vac 3Ph + Earth & Neutral

50/60Hz @ 11 kVA

**Air requirement:** 10 Normalised litres/min

5 bar minimum

**Environment:** Waterproof to IP65

