

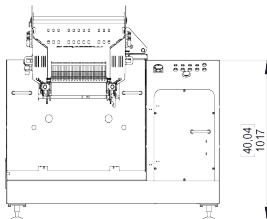
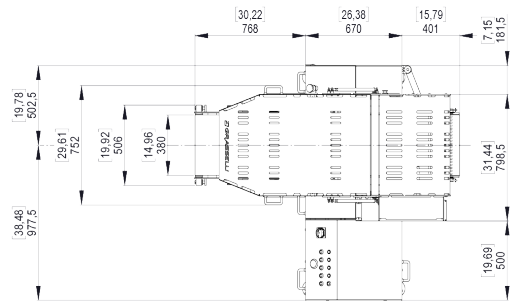
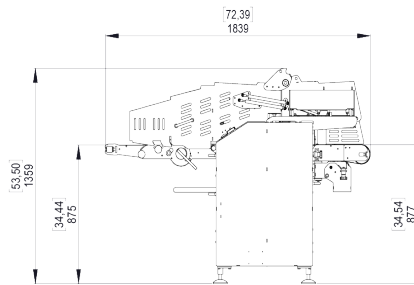
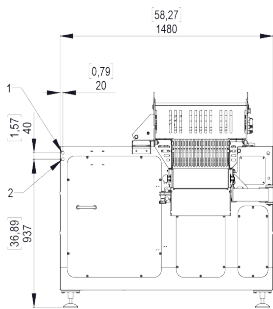
## HORIZONTAL SLICER FOR FRESH BONELESS MEATS



# KSL

With a cutting capacity of over 2,000 kg/h, KSL delivers extreme precision in the thickness of the slices.

The adjustable cutting parameters and the Grasselli gentle slicing technology allow for great efficiency even for the most delicate cuts.



### Technical Data

	KSL 400	KSL 600	KSL 800
Height	1359 mm / 53.50"	1405 mm / 55.31"	1311 mm / 51.61"
Width	1480 mm / 58.27"	2021 mm / 79.57"	2021 mm / 79.57"
Depth	1839 mm / 72.39"	1846 mm / 72.68"	2342 mm / 92.2"
Weight	630 Kg / 1388 lb	990 Kg / 2182 lb	1140 Kg / 2513 lb
Motor Power	2.2 Kw	2.2 Kw	2.2 Kw
Noise Level	71 db	71 db	71 db
Maximum Working Width	380 mm / 14.96"	600 mm / 23.62"	380 + 380 mm / 14.96" + 14.96"
Maximum Working Height	100 mm / 3.94"	100 mm / 3.94"	100 mm / 3.94"
Minimum slicing pitch	2.5 mm / 0.1"	2.5 mm / 0.1"	2.5 mm / 0.1"
Operator control circuit	24 V	24 V	24 V
Air consumption	20 l/min	20 l/min	20 l/min

\*Layout of KSL 400



### 1. Ideal for a variety of applications

As the market standard horizontal slicer with hundreds of machines sold worldwide, KSL is able to cut most fresh or cooked, positive temperature products in perfectly parallel slices thanks to the Grasselli multi-blade cutting system.



### 2. Easily adjustable for maximum performance

The cutting parameters can be easily adapted for the best output also for particularly delicate products (through slicing option for a 100% throughput). The working speed can be regulated up to  $\pm 40\%$  and a special lever is provided to adjust the thickness of the first slice.



### 3. Field proven productivity

KSL has proven to deliver a cutting capacity of over 2,000 kg/h depending on the product conditions.



### 4. Easy sanitation without any tools

Cutting-edge design with continuous welding and rounded edges to ensure optimum hygiene. No tools necessary to prepare the machine for sanitation and no parts to be disassembled.



### 5. A variety of options for the highest performance

With a working width of 380 mm (KSL 400), 600 mm (KSL600) or 380 mm + 380 mm (KSL800 - double lane), KSL can be equipped with conveyor belts with differentiated grip to better suit the product infeed process.



### 6. Butterfly option available

The Butterfly cutting option is available on request, for perfect Butterfly slices of poultry breast.



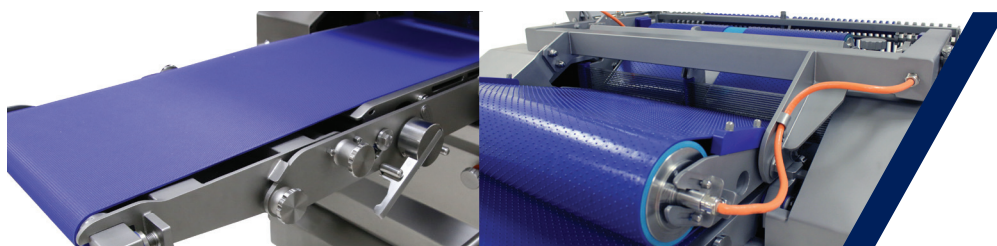
### 7. Robust construction

The frame is built completely in food-grade non-radioactive stainless steel and the pieces subject to mechanical stress are produced with special heat treated steel, to ensure superior hygiene and longevity.



### 8. Perfect in-line solution

In combination with the 2D high productivity slicer NSA XC, a completely automated production line can be obtained for fully controllable, 3-dimensional cutting.



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