

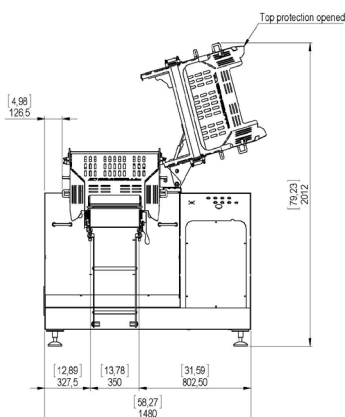
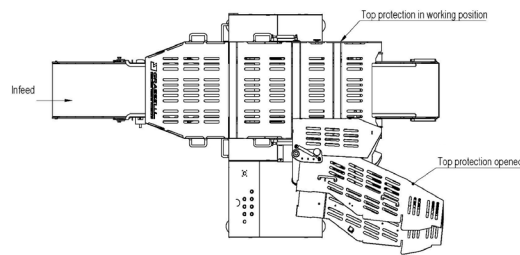
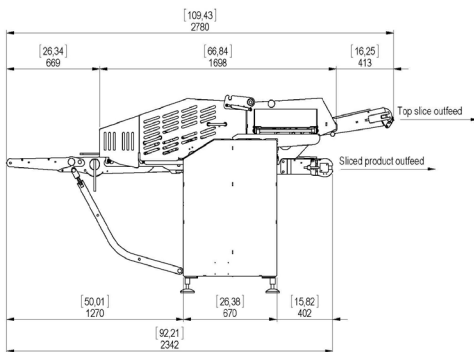
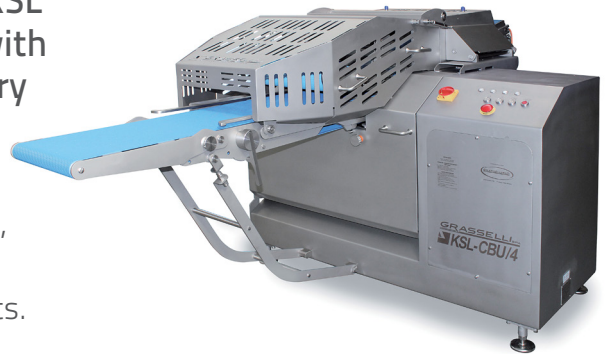
## HORIZONTAL SLICER FOR FRESH BONELESS MEATS



# KSL CBU

With a cutting capacity of up to 4000 kg/h, KSL CBU is an horizontal slicer for fresh meats with a slice splitting conveyor belt, ideal for poultry meat.

Works like a standard KSL, slicing fresh boneless meat horizontally, or as a splitter of chicken breasts, automatically dividing the slices or the wastage and placing them on two different outfeed conveyor belts.



### Technical Data

	KSL CBU 4	KSL CBU 8
Height - Opened Top Protection	2012 mm / 79.23"	1935.5 mm / 76.2"
Width	1480 mm / 58.27"	2654.6 mm / 104.51"
Depth	2780 mm / 109.43"	2779.6 mm / 109.43"
Weight	700 Kg / 1543 lb	780 Kg / 1719 lb
Motor Power	2.2 Kw	2.2 Kw
Noise Level	71 db	71 db
Maximum working width	350 mm / 13.78"	350 mm (x2) / 13.78" (x2)
Maximum working height	75 mm / 2.9"	
Minimum slicing pitch	2.5 mm / 0.1"	2.5 mm / 0.1"
Operator control circuit	24 V	24 V
Air consumption	20 l/min	25 l/min



### 1. Chicken breast unit for optimized processing.

KSL CBU is able to cut fresh or cooked, positive temperature products in perfectly parallel slices thanks to the Grasselli multi-blade cutting system, while allowing to separate the slices on two different outfeed conveyor belts according to the desired quantities.



### 2. Easily adjustable for maximum performance

The cutting parameters can be easily adapted for the best output also for particularly delicate products. The thickness of the first slice in contact with the conveyor belt can be quickly corrected by means of a lever.



### 3. A flexible solution

KSL CBU can be adjusted to better accommodate the downstream process, e.g. automatically eliminating the upper out-of-spec slice.



### 4. Field proven productivity

KSL CBU/8 has proven to deliver a cutting capacity of up to 4.000 kg/h depending on the product conditions and size.



### 5. 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.



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

With a working width of 380 mm (KSL CBU/4) and of 700 mm on two independent lines (KSLCBU/8), KSL CBU can be equipped with conveyor belts with differentiated grip to better suit the product infeed process and customized slicing sets.



### 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 high productivity slicers NSA or NSA XC, a completely automated line can be obtained for the production of high quality strips or dices with a high throughput.



Follow Us