

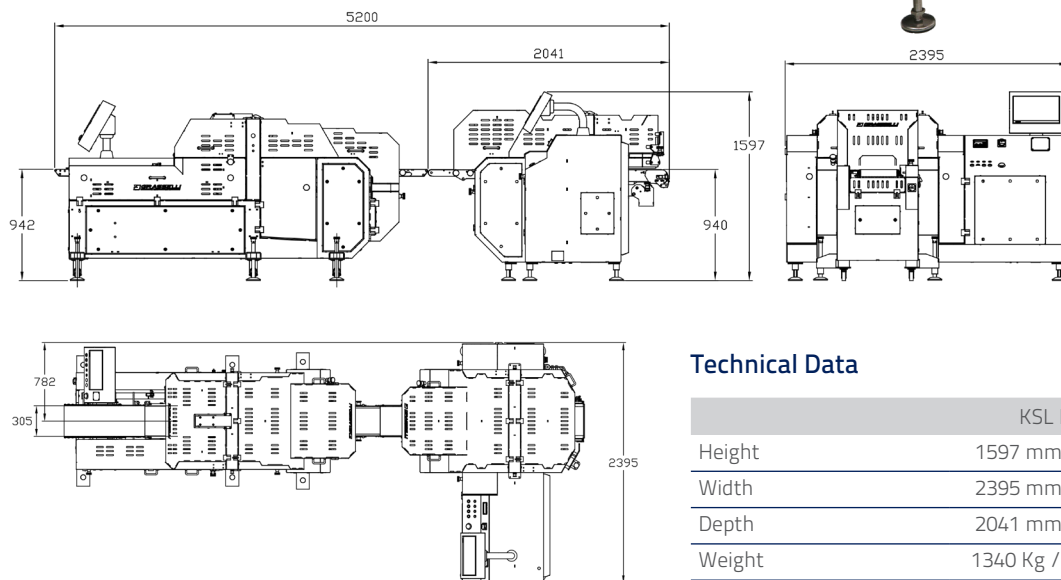
## HORIZONTAL SLICING MACHINE FOR FRESH MEAT



# KSL DV + PAD line

The next step in horizontal slicing on weight.

Focus on your core activity and let the KSL DV + PAD Line decide how to slice the product in order to get slices on weight, whatever the size of the incoming product.



### Technical Data

	KSL DV	PAD
Height	1597 mm / 62.9"	1520 mm / 59.8"
Width	2395 mm / 94.3"	1386 mm / 54.6"
Depth	2041 mm / 80.4"	3159 mm / 124.4"
Weight	1340 Kg / 2954 lb	1200 Kg / 2645.5 lb
Motor Power	5.2 Kw	4Kw
Noise Level	71 db	71 db
Minimum slicing pitch	4.5 mm / 0.16"	N/A
Operator control circuit	24 V	24V
Air consumption	700 l/min	350 l/min

# KSL DV + PAD LINE

## HORIZONTAL SLICING MACHINE FOR FRESH MEAT



### 1. Let KSL DV decide how to maximize your yield

Leave your operators free to focus on your core activity, the KSL DV + PAD Line will handle the rest. According to the information provided by the Product Analysis Device (PAD) positioned before it, KSL DV can dynamically move the blades to get the desired weight regardless of the incoming product size.



### 2. Weight accuracy even with the most irregular product shapes

The KSL DV + PAD Line is ideal when portions of an extreme precise weight are required.



### 3. No need for product calibration

The PAD detects the dimensions, height and weight of each incoming product, allowing the KSL DV to automatically adapt the slicing process in order to maximize the weight accuracy.



### 4. Save time on mechanical adjustments

Fine-tune your target recipe just through the software. Save time avoiding any manual settings of the machine and quickly try new recipes without the need of ordering and installing new/special parts.



### 5. Maximized productivity

With a capacity of 60 chicken breasts per minute, KSL DV+PAD has demonstrated to constantly deliver high productivity and superior output.



### 6. Field proven slicing quality

KSL DV has proven to deliver a significantly higher slicing quality compared to any other standard horizontal slicer.



### 7. Field proven improvement of the process downstream

The superior quality delivered by KSL DV has proven create a cleaner handling process downstream with significant labor savings.



### 8. Stay always connected with the machine

Thanks to a web-based user-friendly interface, maintenance departments and production managers can follow live from their fixed or mobile PC/phones the KSL DV + PAD Line in operation and its live production statistics.



### 9. Make maintenance quicker and more effective

Thanks to its diagnostic software, the KSL DV + PAD Line helps your maintenance team to be more effective through a constant information flow on running conditions and a quicker identification and resolution of any issue.



### 10. Zero-waste option

The KSL DV + PAD Line can also split chicken breasts in halves of same weight, allowing for no waste while providing superior accuracy.



### 11. Flexible configuration

When KSL DV is not needed for weight slicing, the PAD can be disconnected and will function as a standard infeed conveyor to KSL-DV.



### 12. CBU Option

KSL DV is also available in the CBU version, equipped with a slice splitting conveyor belt. The KSL DV CBU + PAD line is able to dynamically move the blades to get the desired target weight. The sliced product is then discharged on two different outfeed conveyor belts, ready for further processing.



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