

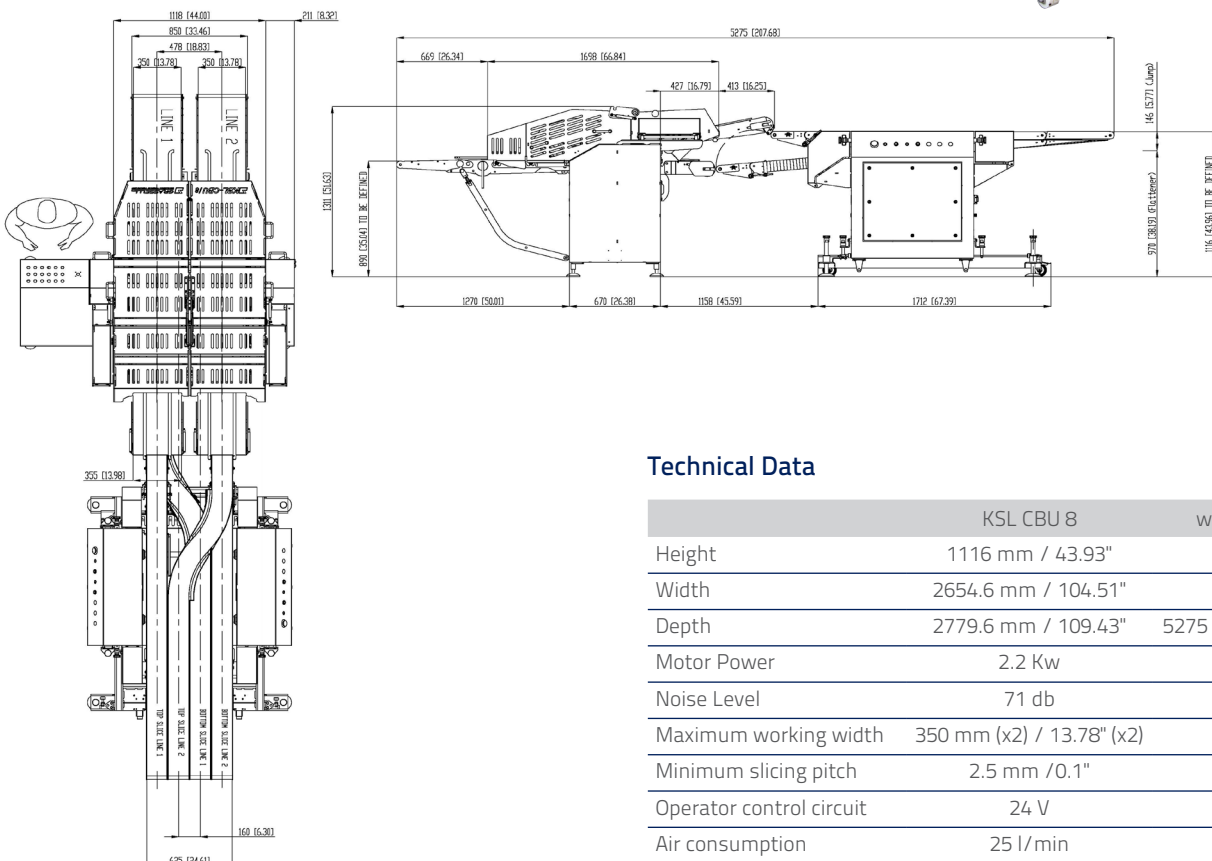
HORIZONTAL SLICER WITH AUTOMATIC SLICE SPLITTING OUTFEED BELT



KSL CBU 8 + AL 2x2

The fully automatic in-line solution.

Horizontal slicer for fresh boneless meats with a slice splitting outfeed belt, aligning the sliced product with the downstream process.



Technical Data

	KSL CBU 8	with AL 2X2
Height	1116 mm / 43.93"	
Width	2654.6 mm / 104.51"	
Depth	2779.6 mm / 109.43"	5275 mm / 207.68"
Motor Power	2.2 Kw	
Noise Level	71 db	
Maximum working width	350 mm (x2) / 13.78" (x2)	
Minimum slicing pitch	2.5 mm / 0.1"	
Operator control circuit	24 V	
Air consumption	25 l/min	

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1. All the benefits of a standard KSL, with double the automation.

The line is ideal for slicing fresh boneless meat horizontally, dividing the sliced breast in two sets of slices and placing them on two different outfeed conveyor belts.



2. Optimized downstream processing

The sliced product is positioned at the same height and in the same direction as the downstream operations, making the portions easily accessible for further processing.



3. Reduced contamination risk

The CBU system ensures a better end-product quality due to minimized handling, resulting in less contamination risk and product damage.



4. Field proven productivity

KSL CBU/8 has proven to deliver a cutting capacity of up to 4000 kg/h depending on the product conditions and size.



5. In-line solution

Ideal for fully automatic in-line processing, e.g. when combined with waterjet cutters or NSA XC slicers.



6. Effortless cleaning

The machine is designed to make sanitization extremely easy, with no tools needed to perform the necessary cleaning operations.



7. Easily adjustable parameters

A special manual lever allows the thickness of the first lower slice to be easily and quickly adjusted, while speed can also be regulated through a simple control panel.



8. A variety of options for the highest performance

KSL CBU/8 can be equipped with conveyor belts with differentiated grip to better suit the product infeed process and with customized slicing sets.



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