

SmartSlice XT

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AEW Delford Systems **SmartSlice XT** is a high capacity, intelligent, fixed thickness, automatic slicer for fresh or chilled boneless product.

This 'state-of-the-art', precision built machine has been developed specifically for processors who need to respond to the growing demand for fresh, case ready products.

The 'in-line' continuous product flow of the **SmartSlice XT** ensures maximum throughput whilst minimising product handling.

SmartSlice XT incorporates a product measurement system which enables the computer to decide how the product should be portioned. Zone based cutting patterns allow up to four different slice thicknesses to be produced in accordance with the user's priorities. Optimisation programmes allow the computer to select the closest slice thickness to a given target in order to minimise trim. Whether the need is for a minimum, maximum or a fixed slice thickness, **SmartSlice XT** can be relied upon to maximise yields.

Features and Benefits

- Fresh and chilled capability.
- Zone based cutting patterns allows up to four different slice thicknesses per product.
- High throughput, up to 400 cuts per minute with zones, up to 500 cuts per minute continuous.
- 'In-line' continuous production reduces labour and product handling.
- Optimisation programmes maximise yields.
- 50 product programme memories allow quick product changeover
- Fast and easy cleaning with quick release conveyor belts and open construction.
- Robust stainless steel and food grade plastic construction.
- Comprehensive and quick fault diagnosis.

Integrated Systems

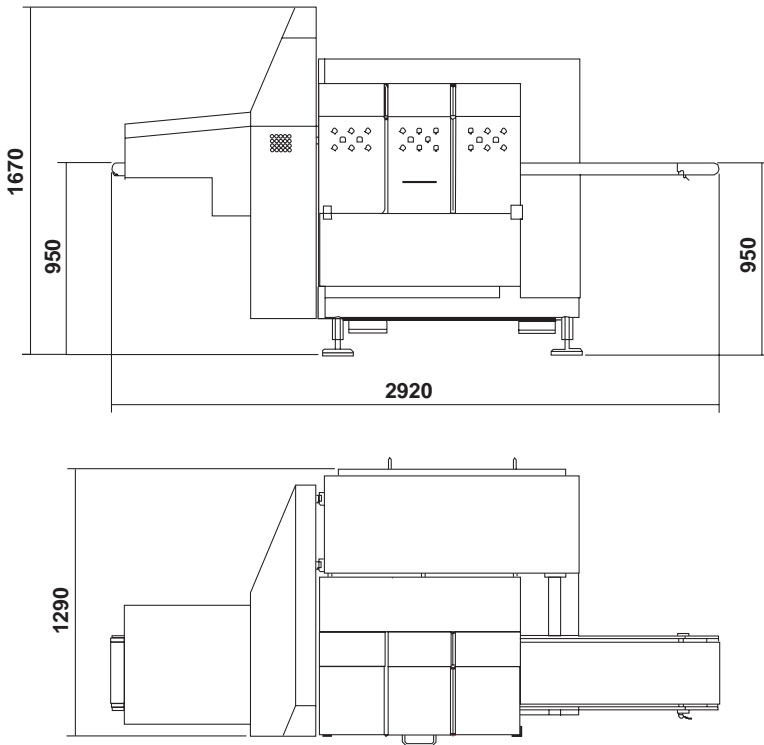
SmartSlice XT can operate as a stand alone machine or it can be integrated with a range of weigh/grading options.

For further information please logon to:
www.aewdelford.com



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Technical Information

Speed: Up to 500 portions/min

Maximum Product Cross Section:
280mm wide x 180mm high

Maximum Product Length:
Zone cutting: 1000mm
Continuous: no limit

Electrical Power: 380–460V 5kVA 3 Phase

Air Supply: 30 l/min @ 6 bar

Net Weight: 800kg

All AEW Delford Systems slicers carry CE certification.

Distributor

AEW THURNE Ltd
Pinetrees Road, Norwich
NR7 9BB, UK

Tel: +44 (0) 1603 700755
Fax: +44 (0) 1603 700844

E-mail:
norwich@aedelford.com

AEW THURNE Inc.
1148 Ensell Road,
Lake Zurich, IL 60047, USA

Tel: 847 726 8000
Fax: 847 726 1600

E-mail:
chicago@aedelford.com

www.aedelford.com