

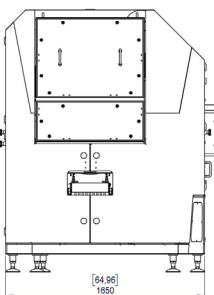
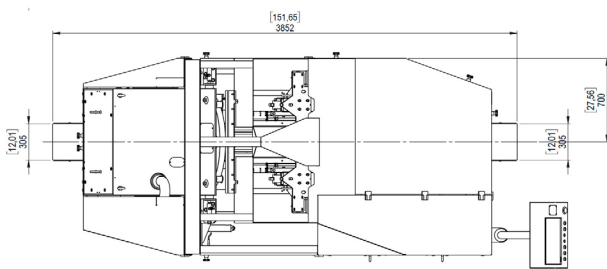
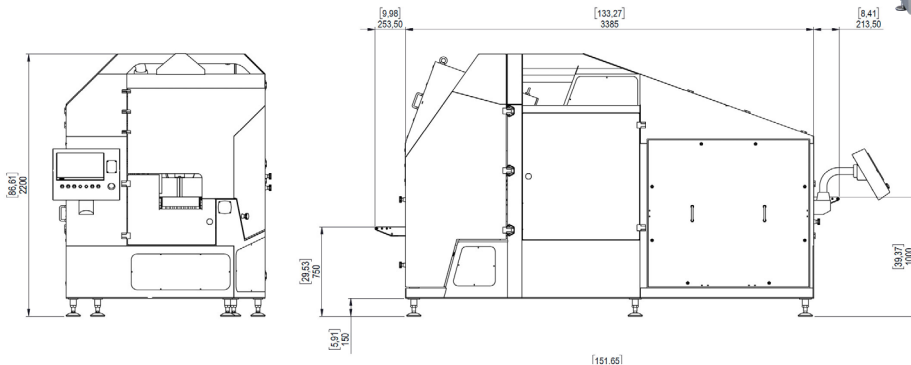
VERTICAL SLICING MACHINE FOR FRESH MEAT



PCS

Single slice, on weight and on thickness.

Single slice portion-controlled machine for fresh boneless products.



Technical Data

	PCS
Height	2200 mm / 86.61"
Width	1650 mm / 64.96"
Depth	3385 mm / 133.27"
Weight	2822 Kg / 6222 lbs
Motor Power	4 Kw
Noise Level	71 dB
Maximum working chamber	200 mm x 150 mm x 70 mm
Air consumption	< 1
Water connection	Required only for some types of products

VERTICAL SLICING MACHINE FOR FRESH MEAT



1. High yield portion slicing, both on weight and on thickness

PCS can be equipped with two cutting chambers which have the same area or different areas. The machine is able to slice fresh, positive temperature products or crust frozen ones (up to a 2 mm crust). This slicer is designed to deliver perfect slices either on weight or on thickness, according to the recipe settings. Thanks to the additional capability to divide the product in different sections with customized slicing parameters, the result is optimized in a very flexible way even when dealing with irregularly shaped products. The slices can be placed on the out-feed belt singularly or in packs of overlapping slices.



2. Extreme precision in delivering the target result

Through the 3D scan, PCS checks and analyzes all product dimensions, optimizing the slicing process in order to get major accuracy in achieving the desired target.



3. Field proven productivity

PCS has proven to deliver a cutting capacity of up to 60 slices per minute depending on the product conditions.



4. Waste optimization

Thanks to the smart software, PCS can process the incoming product, calculating the weight of the final slice and automatically redistributing the exceeding weight onto the other slices according to the recipe settings in order to minimize/eliminate waste.



5. No compressed air required

No compressed air required for the machine functioning, enabling substantial savings in terms of energy consumption and maintenance.



6. Smart software for smart functionalities

PCS allows to compensate for the natural variability in the product dimensions without compromising the quality of the slices. The dimensional variation can be managed by a Smart Functionality that, according to the product size, automatically sets the recipe parameters maintaining the same precision.



7. Live stats and assistance

Thanks to the Internet connection, PCS can deliver live production statistics directly on your PC and provide you with live assistance to reduce machine downtimes. The machine has a built-in firewall that is able to generate a Wi-Fi signal.



8. Make maintenance quicker and more effective

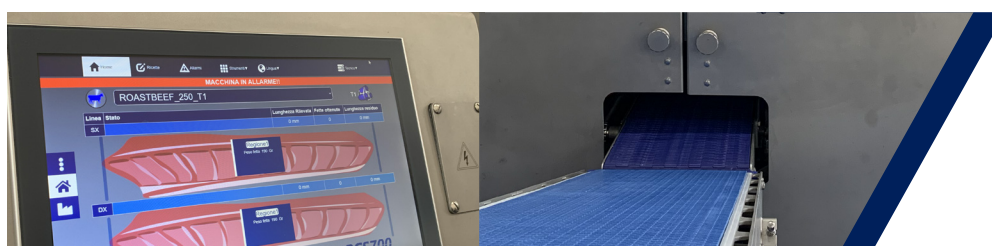
Thanks to the "maintenance section" of its software, PCS is a valuable aid for the maintenance team, enabling greater efficiency through a constant flow of information about the operating conditions, faster identification and resolution of issues, and better planning of preventive maintenance. The machine is equipped with an internal camera that allows the entire cutting process to be viewed on the touchscreen by the operator both on-site and remotely.

The option of the **quick blade change** minimizes the time needed to change the slicing set.



9. The first step to a Fully Automatic Slicing Line for Trays on weight and/or thickness

In Line with our ATF - Automatic Tray Filling machine - PCS allows for high yield slicing of weight/thickness-controlled portions ready to be automatically positioned into trays.



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