

SALMCO® slicers

Perfectly simple...simply perfect!

Slicers made in Hamburg
since 1984



SM 5490

Double Lane - Vertical Slicer

Standard · Portion · Sushi

SALMCO SM 5490 SPS

Vertical Fresh Slicer

Double Lane

Compact



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Standard – Portion - Sushi

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NEW

- *PLC*
- *tool-free quick blade changing system*
- *divided cover – removeable*

Specification:

Range of temperature	:	- 4°C / + 6°C
Cutting angle	:	90° - 15°
Cutting thickness	:	2 mm - 120 mm
Product height (max.)	:	90 mm
Product with (max.)	:	210 mm
Cylinder stroke	:	100 mm
Control unit	:	PLC with touch panel
Slicing process	:	10 individual programs
Capacity	:	up to 100 strokes per minute
Voltage	:	230/1/50 Hz - 115/1/60 Hz
Power	:	1 kW
Pneumatic	:	700 kPa / 120 liters per minute
Length	:	1.450 mm
Width	:	950 mm
Height	:	1.345 mm
Weight	:	220 kg

Optional	:	Portioning program including IR-Sensor and software
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The slicing machine consists of:

- Complete stainless steel frame with adjustable feet.**
- Slicing unit with 2 feeding conveyors.**
- 2 Conveyors for sliced product.**
- 2 Roller systems for product boards.**
- Stainless steel switch box (IP65) for pneumatic and PLC with integrated heating system.**

Subject to alterations; Sous réserve de toutes modifications; Modifikationen vorbehalten