

SlicR® CLASSIC 21, 21+, 25, 25+, 36**MULTI-PURPOSE SLICER**

For slicing chops, roast beef, pork belly, smoked pork, bacon, fish, cheese, sausages, and a variety of other products.

**Features:**

- Processing temperature to 24°F (-4°C) for all cutting products from 1mm to 32mm
- Precise slice thickness control-ininitely adjustable from 1mm to 32mm
- Large volume cutting-up to 400 slices per minute
- Adjustable gripper keeps all products right firm in position for best slicing quality
- Operation mode at choice continuous for high volume cutting with double blade or intermittent cutting with single blade achieving precise slices
- User friendly operation via single control keys



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Features:

- Time saving automatic return limiter
- Visual failure signal for simple error detection
- Product discharge of slices via conveyor belt (optional)
- Machine moveable on casters


SlicR® Classic Technical Data:

	21	21+	25	25+	36
Power kW	2.7	2.7	3.5	3.5	4.5
Chamber Size (IN):	8.27x9x29.5	8.27x9x41.34	9.84x9.45x27.56	9.84x9.45x43.31	14.17x8.66x27.56
Cutting Length (IN):	0-1.25	0-1.25	0-1.25	0-1.25	0-1.25
Length/Width/Height (IN):	73.23 (118.5*)x 31.50x52.76	94.88 (130.3*)x 31.50x52.76	75.59 (120.08*)x 36.42x54.53	101.18 (135.83*)x 36.42x54.53	77.17 (100.39*)x 49.21x57.48
Weight (LBS):	529	573	705	794	882
Slices Per Minute:	200/400	200/400	200/400	200/400	200

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