

## SLICE-30

(LEAFY) VEGETABLE  
SLICING MACHINE



### General

Since the start up of the vegetable processing industry in 1929 Eillert has been successful in this line of business. Many of our customers started as greengrocers and have developed into leading food processors, supplying to food retail, fast food and the hotel and catering industry.

### Quality and service

The choice of high quality components of renowned global brands guarantees a good availability and more reliability.

Regular maintenance of the machines maximises the uptime. Also for on site maintenance, you can rely on Eillert's experienced and professional service department.

After all, for service and maintenance, the experienced manufacturer of your machines is the one to deal with.

### SLICE-30

The SLICE-30 is the most recent slicing machine in the Eillert portfolio. The SLICE-30 is manufactured with a horizontal upper holding belt to ensure the product is held firmly as it's presented to the blade, for the best cut quality. This well built machine meets food processing industry safety and hygiene requirements. The controlled slicer has a PLC, which can easily be programmed via the display. Due its wide cutting range and high capacity output the SLICE-30 can be used either as a standalone machine or integrated in to a complete production line with a preparation table before the slicer and a flume washing system and in-line drying afterwards.

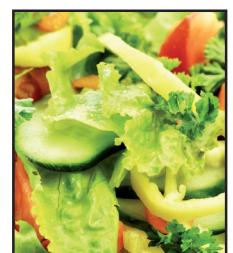
With the specially developed cross-cut knife for leafy vegetables, such as lettuces, it is possible to make quadrants e.g. 30 x 30mm. or 60 x 60mm. or strips to a set length.

The removable belts on the SLICE-30 enable the machine to be cleaned and disinfected quickly and easily. The cutting compartment is completely separate from the mechanical area, to ensure a safe and hygienic operation.

### Cutting technique

The robust Eillert slicing machines are made of stainless steel, high quality components and strong knives.

The sophisticated cutting technique gives a well-presented and precise, clean cut with a minimal waste, therefore optimising the shelf-life of your product. The wide range of easily interchangeable cutting tools enables our customers to offer varying products to meet the needs of the demanding market.



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- Capacities for leafy vegetables from approximately 1,000kg. up to 4,000kg. per hour depending on product and cutting size
- Easy to use touchscreen control
- Cutting size, knife type, capacity and upper belt pressure can be adjusted via the touchscreen
- Product settings can be stored in the 100 programmes available
- Upper belt construction with excenter (product will remain fixed till the cutting knives)
- Main knife drive shaft with double bearing, driven with double V-belts
- Stainless steel side cover with two gas springs
- Water sprayers in cutting house compartment
- Integrated PVC control box with forced cooling

### Technical specifications:

Cutting range : from 1 up to 60 mm. depending on cutting tools  
 Connections : 400V, 50 Hz, 3 Phase+PE+PN, 4,5 Kw, 25 Amp  
 Plug : 16CEE, 5 poles

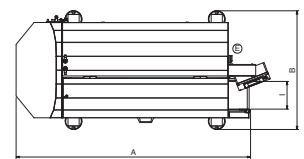
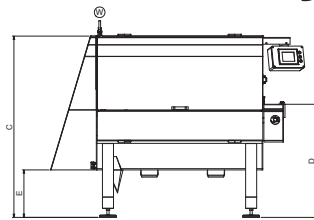
Available cutting tools : adjustable slicing disc 1-40 mm.  
 2, 3 or 6 wing knife  
 Stainless steel slicing disc 6 mm. (not adjustable)  
 with 6 knives Special cross-cut knives mounted onto  
 separate knife wings for 20-40-60-80-100 mm.  
 (other sizes on request)

Options : Water sprayer for cleaning lower belt  
 Wheels, instead of adjustable feet  
 1000 mm. infeed belt, instead of 420 mm.  
 Transparent polycarbonate side cover, instead of standard  
 stainless steel side cover  
 Disc ejector

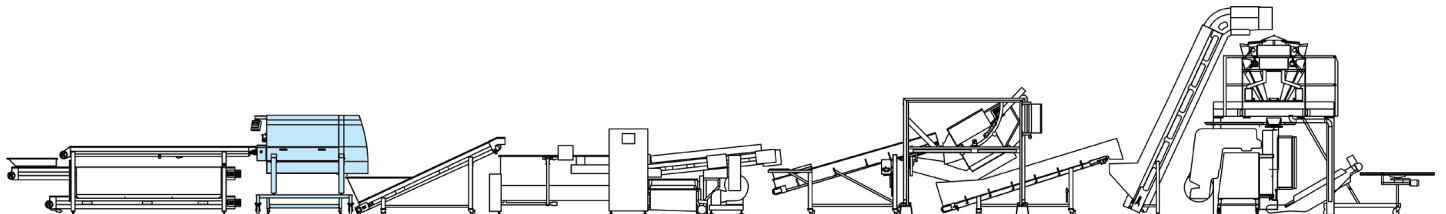
### Other machines

in Eillert's vegetable processing  
program are:

- preparation tables
- salad decorers
- washer machines
- centrifuges
- drying belts
- weighing/packing machines
- abrasive/knife peeling machines



Machine type	Feet/wheels	A in mm	B in mm	C in mm	D in mm	E in mm	I in mm
SLICE-30 (+ 200)	Feet	2114	1070	1634	1020	428	250
SLICE-30 (+ 1000)	Feet	2914	1070	1634	1020	428	250



Alterations reserved

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