

SALMCO® slicers

Perfectly simple...simply perfect!

Slicers made in Hamburg
since 1984



SM 6418
Double Lane

Removable conveyors, easy maintenance

SALMCO SM 6418 SPS

Special Standard Fresh Slicer

Double Lane

Compact with removable conveyors



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**Fresh smoked salmon slicer
for deli and bacon style cut**

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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	:	10° - 40°
Cutting thickness	:	2 mm - 10 mm
Capacity	:	up to 160 cuts per minute
Voltage	:	230/1/50 Hz - 115/1/60 Hz
Power	:	1 kW
Control unit	:	PLC with touch panel
Slicing process	:	10 individual programs
Pneumatic	:	700 kPa / 150 liters per minute

Compact dimension (all dimensions are approximated)

Length	:	1.450 mm
Width	:	950 mm
Height	:	1.345 mm
Weight	:	220 kg

The slicing machine consists of:

- Complete stainless steel frame with adjustable feet.**
- Slicing unit with 2 feeding conveyors.**
- 2 conveyor systems for sliced salmon.**
- 2 out feeding roller systems for card boards.**
- Stainless steel switch box (IP65) for pneumatic and PLC with integrated heating system.**

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