

# SALMCO® slicers

Perfectly simple...simply perfect!

Slicers made in Hamburg  
**since 1984**



**SM 5290**

**Single Lane Vertical Slicer**

**Standard • Portion • Sushi**

# SALMCO SM 5290 SPS

## Vertical Fresh Slicer

### Single 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:

<b>Range of temperature</b>	:	<b>- 4°C / + 6°C</b>
<b>Cutting angle</b>	:	<b>90° - 15°</b>
<b>Cutting thickness</b>	:	<b>2 mm - 120 mm</b>
<b>Product height (max.)</b>	:	<b>90 mm</b>
<b>Product width (max.)</b>	:	<b>210 mm</b>
<b>Cylinder stroke</b>	:	<b>100 mm</b>
<b>Control unit</b>	:	<b>PLC with touch panel</b>
<b>Slicing process</b>	:	<b>10 individual programs</b>
<b>Capacity</b>	:	<b>up to 100 strokes / minute</b>
<b>Voltage</b>	:	<b>230/1/50 Hz - 115/1/60 Hz</b>
<b>Power</b>	:	<b>1 kW</b>
<b>Pneumatic</b>	:	<b>700 kPa / 120 liters per minute</b>
<b>Length</b>	:	<b>1.450 mm</b>
<b>Width</b>	:	<b>600 mm</b>
<b>Height</b>	:	<b>1.345 mm</b>
<b>Weight</b>	:	<b>170 kg</b>

<b>Optional</b>	:	<b>Portioning program including IR-Sensor and software</b>
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### The slicing system consists of:

- Complete stainless steel frame with adjustable feet.**
- Slicing unit with feeding conveyor.**
- Conveyor system for sliced product.**
- Stainless steel switch box ( IP65 ) for pneumatic and PLC with integrated heating system.**