

# SALMCO® slicers

Perfectly simple...simply perfect!

Slicers made in Hamburg  
**since 1984**



## SM 5418 Double Lane Slicer

# **SALMCO SM 5418 SPS**

## **Standard Fresh Slicer**

### **Double Lane**

### **Compact**



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

# **NEW**

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

### **Specification:**

<b>Range of temperature</b>	<b>:</b>	<b>- 4°C / + 6°C</b>
<b>Cutting angle</b>	<b>:</b>	<b>10° - 40°</b>
<b>Cutting thickness</b>	<b>:</b>	<b>2 mm - 10 mm</b>
<b>Capacity</b>	<b>:</b>	<b>up to 160 cuts per minute</b>
<b>Voltage</b>	<b>:</b>	<b>230/1/50 Hz - 115/1/60 Hz</b>
<b>Power</b>	<b>:</b>	<b>1,5 kW</b>
<b>Pneumatic</b>	<b>:</b>	<b>700 kPa / 120 liters per minute</b>

### **Compact dimension (all dimensions are approximated)**

<b>Length</b>	<b>:</b>	<b>1.450 mm</b>
<b>Width</b>	<b>:</b>	<b>950 mm</b>
<b>Height</b>	<b>:</b>	<b>1.345 mm</b>
<b>Weight</b>	<b>:</b>	<b>200 kg</b>

### **The slicing machine consists of:**

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