

# SALMCO® slicers

Perfectly simple...simply perfect!

Slicers made in Hamburg  
**since 1984**



## SM 3029

## Fully Automatic Cold Slicer

# **SALMCO SM 3029 SPS**

## **Fully Automatic Cold Slicer**

### **Salmon, Trout, Tuna, Marlin**



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#### **Specification:**

<b>Capacity</b>	<b>:</b>	<b>55 cuts per minute</b>	
<b>Range of temperature</b>	<b>:</b>	<b>- 6°C / - 9°C (best for Salmon)</b>	
<b>Blade</b>	<b>:</b>	<b>ø 300 mm</b>	
<b>Cutting angle Salmon carriage</b>	<b>:</b>	<b>30° - 10°</b>	<b>Option</b>
<b>Cutting angle Tuna carriage</b>	<b>:</b>	<b>90°</b>	<b>Option</b>
<b>Cutting thickness</b>	<b>:</b>	<b>1 mm - 4 mm</b>	
<b>Number of slices</b>	<b>:</b>	<b>3 - 99</b>	
<b>Position of slices</b>	<b>:</b>	<b>100 - 250 mm</b>	
<b>Interval of slices</b>	<b>:</b>	<b>0 - 100 mm</b>	
<b>Film width</b>	<b>:</b>	<b>100 or 120 mm</b>	<b>Option</b>
<b>Film length</b>	<b>:</b>	<b>60 - 120 mm</b>	<b>Option</b>
<b>Control unit</b>	<b>:</b>	<b>microprocessor controlled</b>	
<b>Slicing process</b>	<b>:</b>	<b>9 individual programmes</b>	
<b>Voltage</b>	<b>:</b>	<b>230 / 1 / 50 Hz</b>	
<b>Power</b>	<b>:</b>	<b>1,5 kW</b>	
<b>Pneumatic</b>	<b>:</b>	<b>600 kPa / 280 liters per minute</b>	
<b>Length</b>	<b>:</b>	<b>2.200 mm</b>	
<b>Width</b>	<b>:</b>	<b>1.000 mm</b>	
<b>Height</b>	<b>:</b>	<b>1.400 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) Slicer with automatic device to place the slices.**
- C) Conveyor system: L = 2.000 mm.**
- D) Interleaver system for polypropylene film** **(Option)**
- E) Automatic dispenser with magazine for salmon boards** **(Option)**
- F) Switch boxes, stainless steel (IP65) for pneumatic and microprocessor with heating.**