

Simplexmatic Continuous Feed Slicer

High volume multi-blade rotary slicers produce numerous cuts of identical thickness in one operation. Ideal for jerky and snack food applications. Slice fresh, cured or cooked (even right out of the oven). The Simplex makes quick work of beef, veal, pork, poultry, liver, fruits and vegetables. Simple, safe and versatile. Optional washing system ensures quick, easy and complete sanitation.

STANDARD FEATURES:

- In-feed, out-feed conveyors
- Constructed of bacteria proof AISI 304 stainless steel
- Full safety system; "Plug N' Play" design
- No tools required to clean or inspect
- Magnetic safety & security system

OPTIONAL FEATURES:

- Self contained automatic wash system
- Additional blade sets to produce virtually any finished product dimension. Available from 4.5mm to over 40mm. Cut multiple sizes in one machine
- Adjustable product guides



SIMPLEXMATIC CONTINUOUS FEED ROTARY BLADE SLICER

Description	Meat Type	Slice Thickness	Temperature Range	Output Configurations	North America List Price
High Speed Intact Output Slicer	<ul style="list-style-type: none"> • Boneless • Tempered • Cooked • Whole Muscle 	4 mm to 40 mm	28 to 60 degrees F	<ul style="list-style-type: none"> • Intact 	See the link above to request a quote for this machine

Food Type Examples	Pounds / Hour	Target Slice Thickness	Temperature Range	Available Output Conf.	Input Configuration
Beef - round	4,500	4.5 mm --> 36 mm	32 to 38 degrees F	intact / bulk	multiple pieces
Beef - sirloin	4,500	4.5 mm --> 36 mm	32 to 38 degrees F	intact / bulk	multiple pieces
Beef - jerky	3,500	4 mm --> 6.5 mm	32 to 38 degrees F	intact / bulk	multiple pieces
Beef - fajitas	2,500	4.5 mm --> 8.5mm	32 to 38 degrees F	intact / bulk	multiple pieces
Beef - strips	2,500	5.5 mm --> 11.5 mm	32 to 38 degrees F	intact / bulk	multiple pieces
Beef - livers	3,000	4.5 mm --> 11.5 mm	32 to 38 degrees F	intact / bulk	multiple pieces
Pork loins	3,500	5.5 mm --> 15 mm	32 to 38 degrees F	intact / bulk	multiple pieces
Pork - roast	4,000	5.5 mm --> 15 mm	32 to 38 degrees F	intact / bulk	multiple pieces
Pork - strips	2,500	4.5 mm --> 11.5 mm	32 to 38 degrees F	intact / bulk	multiple pieces
Pork - livers	2,500	5.5 mm --> 11.5 mm	32 to 38 degrees F	intact / bulk	multiple pieces
Salt pork	2,500	5.5 mm --> 8.5 mm	32 to 40 degrees F	intact / bulk	multiple pieces
Veal - cutlets	2,500	4.5 mm --> 8.5 mm	32 to 38 degrees F	intact / bulk	multiple pieces
Chicken - strips	2,000	4.0 mm --> 11.5 mm	28 to 35 degrees F	intact / bulk	multiple pieces
Turkey - jerky	3,500	4.5 mm --> 8.5 mm	28 to 35 degrees F	intact / bulk	multiple pieces
Turkey - cutlets	3,500	5.5mm --> 11.5mm	28 to 35 degrees F	intact / bulk	multiple pieces
Bacon - peameal	2,500	3.5 mm --> 6.5mm	32 to 38 degrees F	intact / bulk	multiple pieces
Bacon - bulk	3,000	3.5 mm --> 4.5mm	32 to 38 degrees F	intact / bulk	multiple pieces
Finished Jerky	1,000	18 mm --> 40 mm	40 to 60 degrees F	intact / bulk	multiple pieces