

# CFS UniSlicer Slicing Performance



# Slicing Performance

## Your performance goals are our command

As far as cutting ham, sausage, bacon and cheese products is concerned, CFS is an expert you can count on. For over 40 years now we have been a major player in the industry based on our solutions and the continuous goal of increasing your performance. Maximum product utilisation, optimum output, product safety by virtue of the hygienic machine design, durability, flexibility and future-proofness are the success factors that CFS offers its customers with the latest technology. By consistently developing innovations, CFS continuously pushes back the limits of feasibility.

## Compact performance

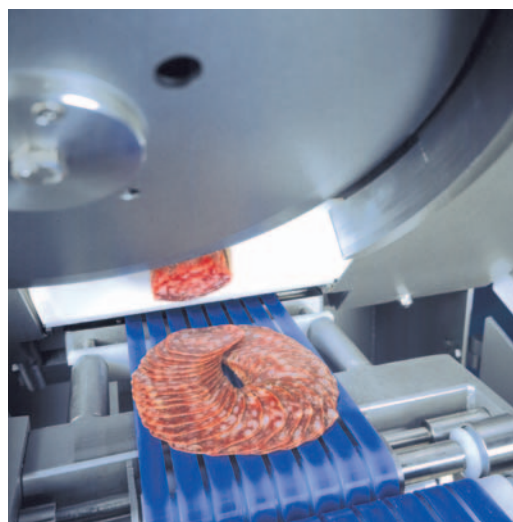
The UniSlicer stands for enormous flexibility in two ways: in slicing both a wide variety of products and portion patterns. Thanks to manual product loading, it is possible to change from one product to another within a short time by means of grippers and changing the program. The portion pattern is stored in every program. The compact design makes it easy to integrate the UniSlicer into existing production systems. According to need, the machine can be designed for operation on one side or the other. A hygienic design and good accessibility for wet cleaning are taken for granted.

Possible portion patterns on the CFS UniSlicer





Cutting quality: the proven circular blade technology has convincing features ensuring a high level of portion quality for a broad spectrum of products.



The contour shingle conveyor makes the UniSlicer very flexible with regard to the wide variety of portion patterns.

## Performance at a glance

- ▶ **Attractive product presentation:** the UniSlicer cuts all portion patterns commonly employed in the market for sausage, dry-cured and boiled ham, bacon and cheese at a high level of quality.
- ▶ **Flexibility with regard to portion patterns:** functions like contour shingle conveyor and the folding device mean the UniSlicer can handle a very broad range of portion patterns.
- ▶ **Maximum product utilisation:** dynamic high-performance weighing equipment and the variable portion sequence optimise product utilisation on the UniSlicer.
- ▶ **High degree of product safety** thanks to easy accessibility and hygienic design for effective wet cleaning.
- ▶ **Line compatibility:** the UniSlicer is also easy to integrate into fully automated packaging lines.

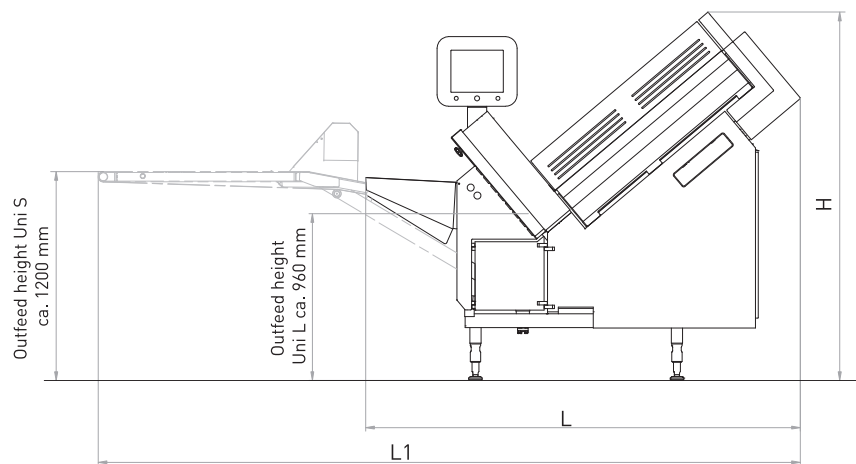
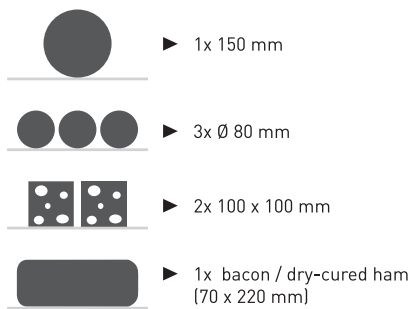
## TECHNICAL DATA CFS UniSlicer S + L + Contour

	CFS UniSlicer S	CFS UniSlicer L	CFS UniSlicer Contour
Size of circular blade	Ø 420 mm	Ø 420 mm	Ø 420 mm
Max. cutting cross-section	135 x 220 mm	150 x 240 mm	150 x 200 mm
Max. product length	1000 mm	1000 mm	1000 mm
Max. blade speed*	600 1/min.	600 1/min.	600 1/min.
Dimensions L / L1 x H x B	- / 4050 x 2120 x 856 mm	2620 / 4580 x 2120 x 856 mm	4340 / 4580 x 2120 x 856 mm
Scales	-	○	○
Portioning conveyer	● transfer conveyer as portioning conveyer	○	-
Contour portioning conveyer			●

Power supply (max.): 7 kW; compressed air: 6 bar  
 Noise emission in accordance with EN ISO 11204: 71.5 db (A)  
 Depending on product and application

● available as standard  
 ○ optionally available

### Examples of applications



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 The machines described in this brochure are developed and manufactured by CFS. Designs, drawings and individual components may be modified if necessary.  
 The features and equipment details described in this brochure are in some cases optional. Please ask your CFS contact person about the optimum model for  
 your requirements to ensure "Lifecycle Performance".

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