

KOHLER CONTINUOUS HIGH-SPEED SLICER

ACCELERATED SLICING FOR PEPPERONI & SAUSAGE LOGS



Advanced Productivity. Simplified Processing.

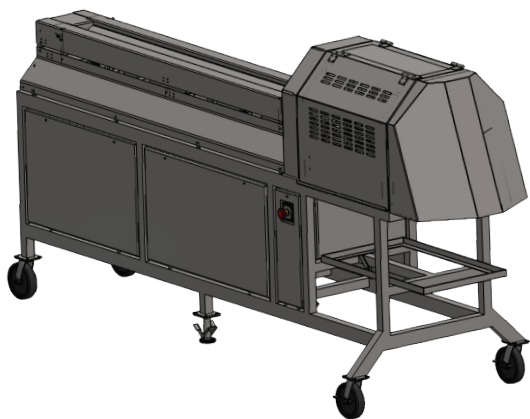


Kohler Industries Inc.
4925 N 56 ST
Lincoln NE 68504

(402) 465 8845
www.kohlerindustries.com
sales@kohlerindustries.com

PERFORMANCE REIMAGINED

Getting more for less is finally possible with the Kohler Continuous High-Speed Slicer. Significantly reduce product loss and operating costs with this all-in-one, completely autonomous machine.



Hard work doesn't have to be hard. We've gone back to the drawing board to create a simplified pepperoni slicer that can do it all.

It starts with a custom, flighted conveyor that loads meat logs onto the slicer, thus erasing the need for manual loading and reducing risk of contamination from handling.

Aligning multiple sticks by hand becomes a thing of the past, as the single lane system immediately advances the product through the 6 arm rotating blade. This allows for continuous, non-stop slicing operation. Our Automatic Reject System then discards unusable slices, maintaining slice integrity while minimizing product loss.

As an industry leader in equipment solutions, we design our slicers to compliment your existing lines or help you shape entirely new ones. Contact us today to learn how we can provide a free test run with your product on a new machine.



STANDARD FEATURES

- Automatic Reject System
- Blade Handling Tools
- User Friendly Allen Bradley HMI Controls
- Easy Open Guards for Sanitation
- Sanitary Design Meets Food Safety Regulations
- Stainless Steel Wash Down Motors
- 100% Stainless Steel Fabrication



CUSTOMIZABLE FEATURES

- Right Hand or Left Hand Orientation
- Product Diameter
- Voltage Requirements
- Recipe Based Controls
- Automatic Infeed/Discharge Conveyor
- Remote Customer Support



SAFETY FEATURES

- Lockout Disconnect
- IP69 Safety Switches
- Option to Link Safety Switch to Take Away Conveyor



Call today for a free test run with your product on our new slicer!

**CUSTOM EQUIPMENT
SOLUTIONS.**

(402) 465 8845
kohlerindustries.com
sales@kohlerindustries.com

ENHANCED YIELDS

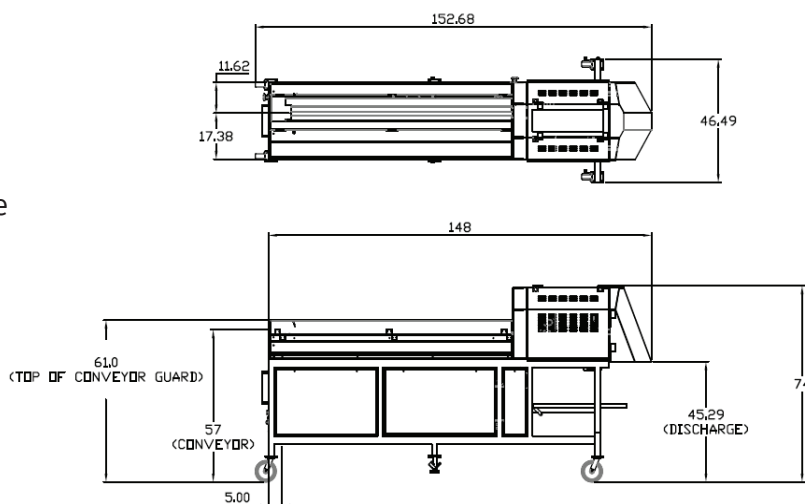
The Kohler Continuous High-Speed Slicer was designed for continuous operation, eliminating the need for manual loading and cutting labor costs. It contains a maintenance friendly single belt system that outpaces traditional multi-lane slicers by maximizing output and usable product. **Customer's have reported up to 5% increase in yields over comparable slicers.**

INNOVATIVE DESIGN

We've pioneered state of the art advancements on the Kohler Continuous Slicer, including our cutting edge Automatic Reject System, which consistently removes and disposes of unusable slices that were previously sorted by hand. Our slicers include standardized parts that we keep in stock as our solution for low cost ownership and heightened capacity.

RAISING STANDARDS

The Kohler Continuous Slicer presents premium food safety features throughout. The solid stainless steel frame reduces risk of harborage and contamination while offering long lasting wearability to give you the competitive edge.



SPECIFICATIONS

PRODUCT SIZE	BUILT TO CUSTOMER'S PRODUCT RANGE
BLADE	6 ARM BLADE FOR CONTINUOUS SINGLE STICK SLICING
CAPACITY	21,000 SLICES/MIN OR 30,000 SLICES/MIN (MAXIMUM)
PRODUCT TEMPERATURE	30 DEGREES F MAXIMUM (DEPENDING ON PRODUCT)
BLADE RPM	3500 OR 5000 RPM
INPUT POWER	480 VOLTS, 20 AMP, 3-PHASE
INFEED HEIGHT	61" (CONSIDERING 8" CASTERS UNDER FRAME)
DISCHARGE HEIGHT	45.29" (CONSIDERING 8" CASTERS UNDER FRAME)
OVERALL DIMENSIONS	152.68" LONG X 46.49" WIDE X 74" TALL
WEIGHT	3180 LBS

CUSTOM EQUIPMENT
SOLUTIONS.

(402) 465 8845
kohlerindustries.com
sales@kohlerindustries.com