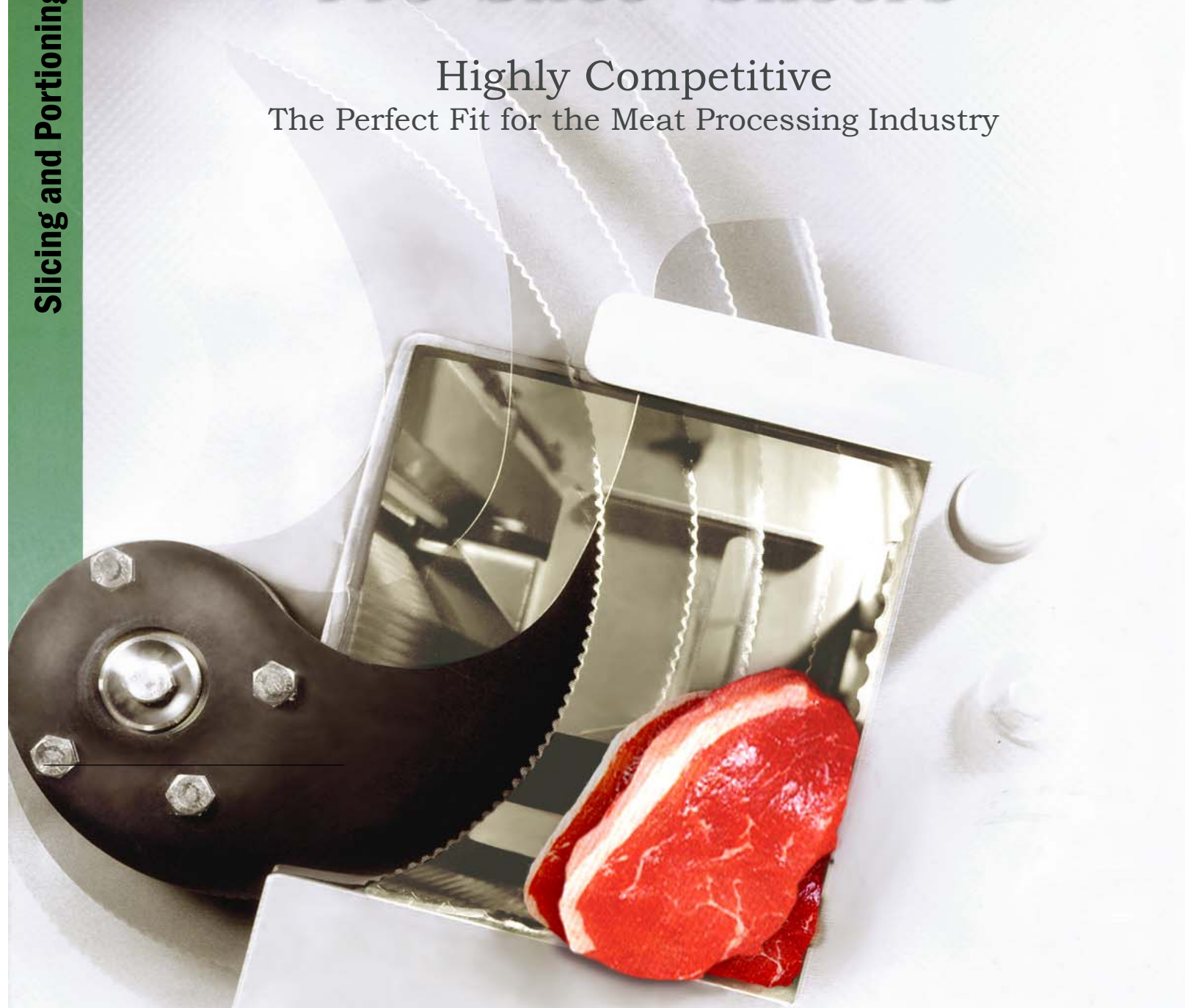


PCE 70 E

PCE 100 E

Pro-Slice[®] Slicers

Highly Competitive
The Perfect Fit for the Meat Processing Industry



We provide
technical support and
service for all machines
that we sell

MPBS INDUSTRIES

Equipment for Industrial Food Processing & Packaging

2820 East Washington Blvd. Los Angeles CA 90023
323-268-8514 ♦ 323-268-6305 (fax) ♦ www.mpbs.com
Hours: 8:00 - 4:30 PM
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Since 1938

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BENEFITS

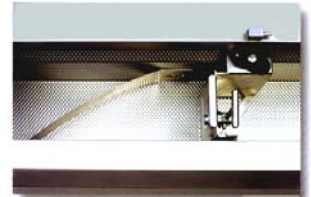
- More precise portions
- Higher productivity
- Reduced work injuries
- Reduced waste
- Reduced maintenance

APPLICATIONS

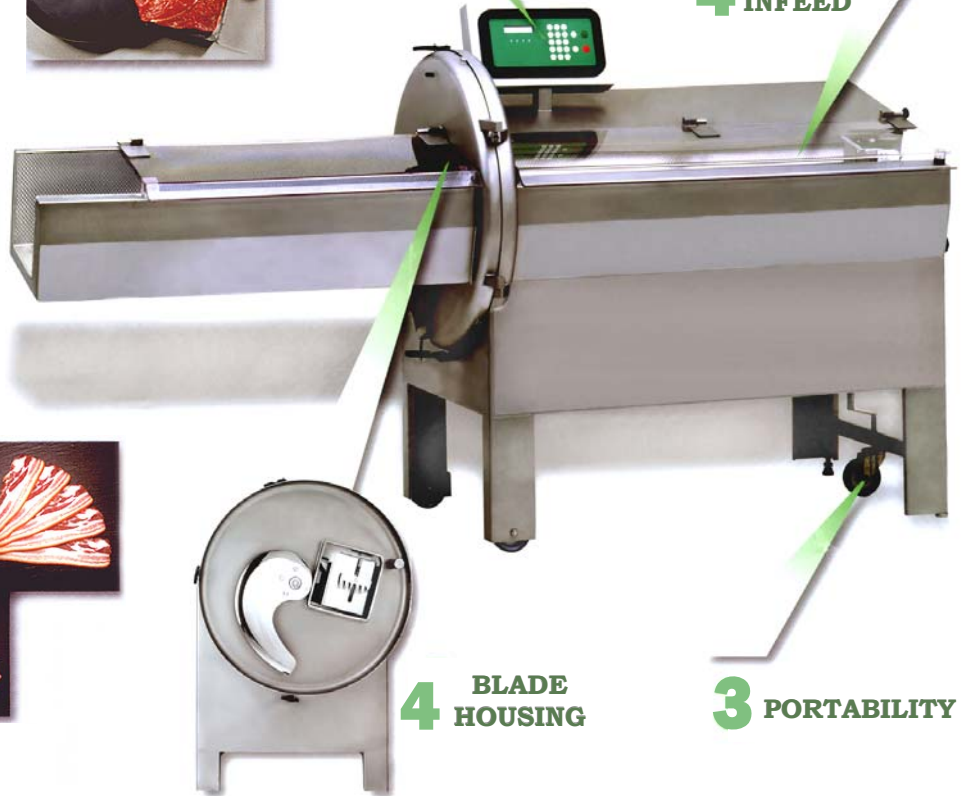
Automatic cutting and portioning of fresh or tempered food products (-4° C / 26-30° F) including: boneless beef, bone-in pork and lamb, fish, poultry, bacon, and cheese. Ideal for case ready applications.



1 ELECTRONIC CONTROL PANEL

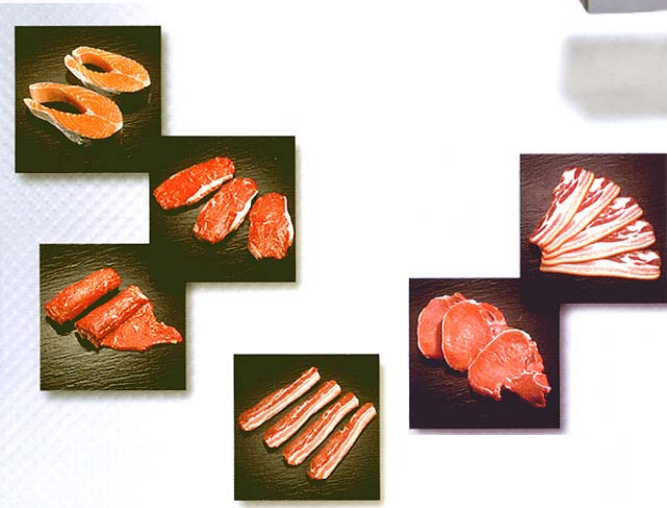


4 INFEED



4 BLADE HOUSING

3 PORTABILITY



FEATURES

- Automatic product infeed conveyor to cutting chamber
- Automatic forward product positioning to knife edge
- Automatic release of remaining product
- Single or double cutting blade
- Switching from intermittent mode at 200 slices per minute for bone-in and boneless products to continuous high speed mode at 400 slices per minute for boneless products
- NEMA IV Microprocessor control includes many programs and LCD Display of slice thickness, length of product to be sliced, distribution of remaining slice, error messages, discharge conveyor speed, and display of intermittent or continuous operation mode
- Portability of infeed and outfeed conveyors
- Lexan safety covers with interlocking safety switches over infeed and discharge chambers. Machine stops when the covers are open
- Safety doors with electronic interlock provides easy access for maintenance and sanitation
- Sanitary stainless steel construction with wash down capability - infeed and discharge chambers provide easy access for cleaning
- Advanced Step Drive Motor versus hydraulic drive
- Dimpled infeed trough results in less friction and sticking of meat by reducing the vacuum binding of meat in the trough, thus giving more accurate and precise cuts
- Special Meat-Holding-Gripper reduces waste of the remaining slice
- OPTION: Product discharge conveyor that can be programmed for individual portions or for drafts of shingled slices for interface to bag or tray loader

PCE 70 E

PCE 100 E

Accessories & Technical Specifications

OUTFEED CONVEYOR

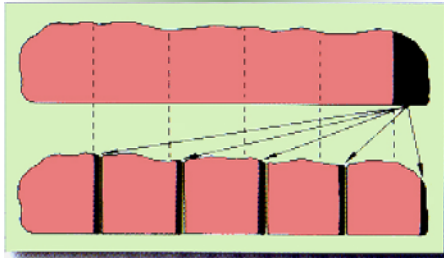
- Adjustable height
- Infinitely variable speed adjustment
- Stainless steel frame
- Sanitary wash-down construction
- Length 1500 mm (59")

INFEEED CONVEYOR

Facilitates flow of softer products (boneless products, pate, etc.) to minimize friction and ensure clean cuts.

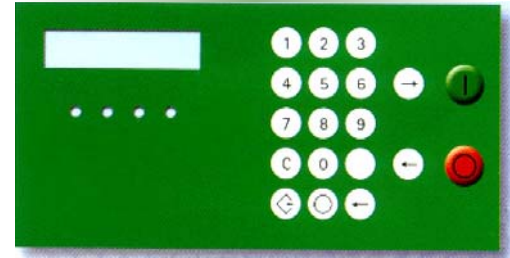


AUTOMATIC DISTRIBUTION OF REMAINING SLICE



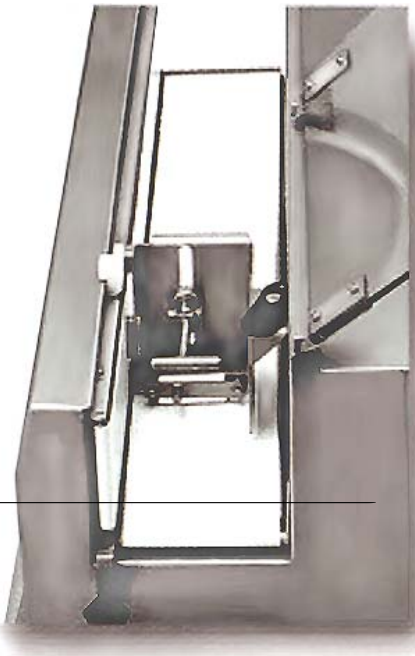
The automatic distribution of the last slice serves to divide the product into equal slices without taking the weight into consideration. The computer automatically calculates the necessary adjustment in the length of the slices. The advantage of this system is that losses of finished product are reduced by 50%.

CONTROL PANEL



Integrated control panel offers convenient operation of the machine. All cutting selections can be easily programmed with a help of 20 program microprocessor:

- Thickness of slices
- Number of slices
- Blade selection
- Cutting speed etc.



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Pro-Slice® — Slicing and Portioning Machines

Models PCE 70 E & PCE 100 E

Accessories & Technical Specifications

CUTTING BLADES



SINGLE BLADE SMOOTH
Standard for fresh boneless beef, poultry, lamb, fish, cheese, etc.
Cutting Rate: 200 slices per min.

SINGLE BLADE SERRATED
Perfect for tempered meat, poultry and fish and for bone-in products.
Cutting Rate: 200 slices per min.

DOUBLE BLADE
High performance blade for all boneless products.
Cutting Rate: 400 slices per min.

Additional special blades for certain sorts of cheese are available on request.

SLICING SOFTWARE

With the cutting software you can choose between up to six different slice sizes during the cutting operation. For each thickness the number of slices can be chosen freely.

How the slicing software works, example of portioning salmon:

First cut:	thickness 140 mm	1 slice
Second cut:	thickness 25 mm	6 slices
Third cut:	thickness 20 mm	5 slices
Forth cut:	thickness 23 mm	3 slices
Fifth cut:	thickness 26 mm	1 slice
Sixth cut:	thickness 100 mm	1 slice

AUTOMATIC START

Automatic start feature allows the slicing machine to start pre-selected operation automatically as soon as you put the product into the slicer and close the security cover.

MODELS	PCE-70-21 E	PCE-70-25 E	PCE-70-36 E	PCE-100-21 E	PCE-100-25 E
Maximum Input Length	29.5" (750 mm)	29.5" (750 mm)	29.5" (750 mm)	41.34" (1050 mm)	43.31" (1100)
Product Cross Section	8.3" x 9" (210 x 230 mm)	9.84" x 9.45" (250 x 240 mm)	14.2"x 8.7" (360 x 220 mm)	8.27" x 9" (210 x 230 mm)	9.84" x 9.45" (250 x 240 mm)
Overall Dimensions	73.3" x 30.55" x 52.76" (1860 x 800 x 1340 mm)	75.6" x 36.44" x 54.53" (1920 x 925 x 1385 mm)	82.7" x 55.2" x 59.1" (2100 x 1400 x 1500 mm)	94.88" x 31.5" x 52.76" (2410 x 800 x 1340 mm)	101.18" x 36.44" x 54.53" (2570 x 925 x 1385 mm)
Electrical	220 V / 2.7 kW / 3.5 HP / 12 amps	220 V / 3.57 kW / 5 HP / 14 amps	220 V / 3.4 kW / 5 HP / 17 amps	220 V / 2.7 kW / 3.5 HP / 12 amps	220 V / 3.5 kW / 3.5 HP / 12 amps
Machine Weight	529 lbs. (240 kg)	794 lbs. (360 kg)	882 lbs. (400 kg)	573 lbs. (260 kg)	794 lbs. (360 kg)
Slices per minute Single Blade	200	200	200	200	200
Slice per minute Double Blade (continuous)	400	400	N/A	400	400
Slice Thickness	0.04" - 29.5" (1 — 750 mm)	0.04" - 27.55" (1—700 mm)	0.04" - 27.6" (1—700 mm)	0.04" - 39.37" (1—1000 mm)	0.04" - 39.37" (1—1000 mm)

*All specifications are subject to change without notice

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