

PCE 70 K / PCE 100 K

Pro-Slice® Slicers

Economical & Efficient

The Perfect Fit for Supermarkets
And Medium-Size Processors



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
Se Habla Espanol



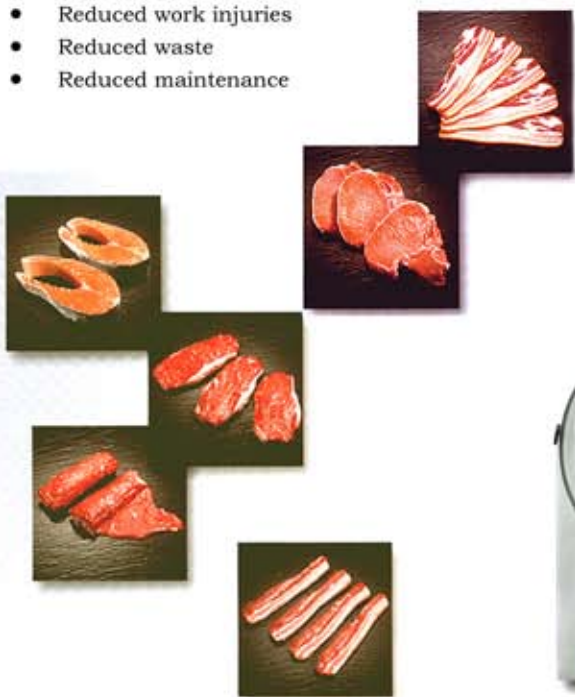
Since 1938

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.

BENEFITS

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



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
- Product discharge conveyor: can be programmed for individual portions or for drafts of shingled slices for interface to bag or tray loader
- 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
- All specifications are subject to change without notice

PCE 70 K / PCE 100 K

Accessories & Technical Specifications

OUTFEED CONVEYOR

- Adjustable height
- Infinitely variable speed adjustment
- All stainless steel frame & support
- Sanitary wash-down construction
- Casters
- Length: 1500 mm (59")



CUTTING BLADES



SINGLE BLADE SMOOTH

Standard for fresh boneless beef, poultry, lamb, fish, cheese, etc.
Cutting Rate: 200 slices per minute.



SINGLE BLADE SERRATED

Perfect for tempered meat, poultry and fish and for bone-in products.
Cutting Rate: 200 slices per minute.



DOUBLE BLADE

High performance blade for all boneless products.
Cutting Rate: 400 slices per minute.

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Pro-Slice® — Slicing and Portioning Machines

Models PCE 70 K & PCE 100 K

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.



Conveyor belt for sliced products

- Adjustable height
- Infinitely variable speed adjustment
- Driving motor IP 66
- Hygienic structure
- Completely made of stainless steel
- Suitable for high pressure cleaning
- Separate rack for taking out; Flapping down and cleaning easily. Length 2000 mm

| MODELS | PCE 70-21 K | PCE 70-25 K | PCE 70-36 K | PCE 100-21 K | PCE 100-25 K |
|--|--|---|---|--|---|
| Maximum Input Length | 29.5" (750 mm) | 27.56" (700 mm) | 29.5" (700 mm) | 41.34" (1050 mm) | 43.31" (1100 mm) |
| Product Cross Section | 8.3" x 9.1" (210 x 230 mm) | 9.84" x 9.45 (250 x 240 mm) | 14.17" x 8.66" (360 x 220 mm) | 8.3" x 9.1" (210 x 230 mm) | 9.84" x 9.45" (250 x 240 mm) |
| Overall Dimensions | 73.23" x 31.5" x 48.43" (1860 x 800 x 1230) | 75.6" x 36.42" x 52.76" (1920 x 925 x 1340 mm) | 77.17" x 49.21" x 57.48" (1960 x 1250 x 1460 mm) | 94.88" x 31.5" x 48.43" (2410 x 800 x 1230) | 101.18" x 36.42" x 52.76" (2570 x 925 x 1340 mm) |
| Electrical | 220 V / 2.7 kW / 3.5 HP / 12 amps | 220 V / 2.6 kW / 3.5 HP / 12 amps | 220 V / 3.4 kW / 5 HP / 17 amps | 220 V / 2.6 kW / 3.5 HP / 12 amps | 220 V / 2.6 kW / 3.5 HP / 12 amps |
| Machine Weight | 529 lbs. (240 kg) | 705 lbs. (320 kg) | 882 lbs. (400 kg) | 573 lbs. (260 kg) | 794 lbs. (360 kg) |
| Slices per minute. Single Blade | 200 | 200 | 200 | 200 | 200 |
| Slices per minute. Double Blade (continuous) | 400 | 400 | N/A | 400 | 400 |
| Slice Thickness | 0.04" - 1.26" (1—32 mm) | 0.04" - 1.26" (1—32 mm) | 0.04" - 1.26" (1—32 mm) | 0.04" - 1.26" (1—32 mm) | 0.04" - 1.26" (1—32 mm) |

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