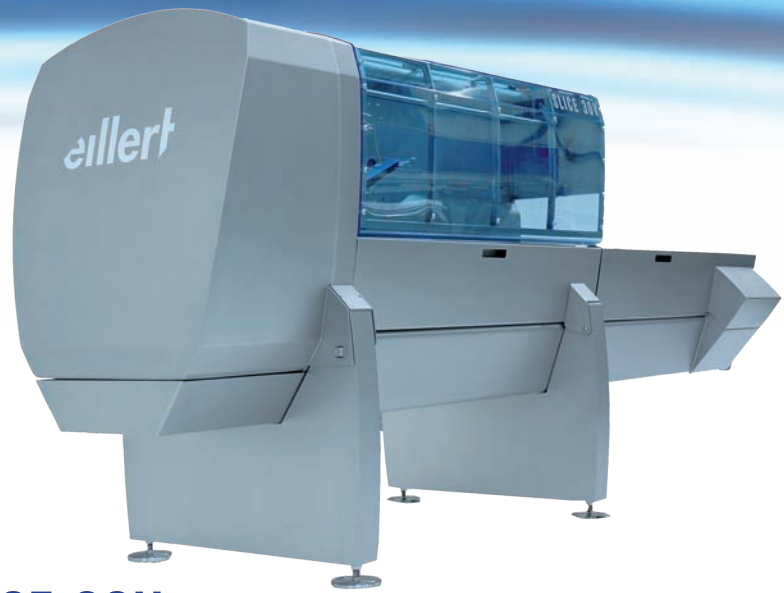


SLICE-30H

(LEAFY) VEGETABLE
SLICING MACHINE



General

Since the start up of the vegetable processing industry in 1929 Eillert has been successful in this line of business. Many of our customers started as greengrocers and have developed into leading food processors, supplying to food retail, fast food and the hotel and catering industry.

Quality and service

The choice of high quality components of renowned global brands guarantees a good availability and more reliability. Regular maintenance of the machines maximises the uptime. Also for on site maintenance, you can rely on Eillert's experienced and professional service department. After all, for service and maintenance, the experienced manufacturer of your machines is the one to deal with.

SLICE-30H

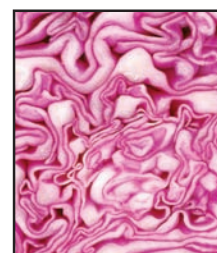
The latest slicing machines in the Eillert program are the SLICE models. The SLICE-30H is executed with a horizontal belt for an optimal grip on the product. The solidly constructed machine meets all security and hygienic requirements in the food processing industry. The PLC controlled slicer can easily be programmed on the display. Because of the wide cutting range and high capacity the machine can both be used as a stand-alone as well as being integrated in a complete production line with a preparation table.

With the specially developed cross cut knife for leafy vegetables such as lettuces it is possible to make quadrants, e.g. 30 x 30 mm. or 60 x 60 mm, or strips with a controlled length.

Because of the hygienic construction, like easily removable belts, the machine is easy to clean and disinfect. The cutting compartment is completely separated from the mechanical area in order to secure a hygienic operation.

Cutting technique

Eillert's slicing machines are characterized by a robust construction and high-quality components, such as knives, made of specially hardened steel. The sophisticated cutting technique guarantees a perfect and precise cut with a minimal waste of juice, optimizing the shelf life of your product. A wide range of easily interchangeable cutting tools offers many opportunities to meet practically all the needs of the demanding market.



SLICE-30H

(LEAFY) VEGETABLE
SLICING MACHINE



- PVC control box with forced cooling
- Turnable user friendly operation console
- Pre-programmed PLC display, easy to use
- Upper belt construction with excenter (product is fixed till it is sliced)
- Main knife driver shaft with double bearing, driven via toothed belt
- Blue polycarbonate upper cover with S/S gas pressure spring
- Capacities for leafy vegetables from approx. 1.000 kg. up to 4.000 kg. per hour depending on kind of product and cutting size

Technical specifications:

Cutting range : from 1 up to 120 mm. Depending on cutting tools
 Connections : 400 Volt, 50 Hz, 3 Phase+PE+PN, 2,2 kW, 25 Amp
 Plug : 16 CEE, 5 poles

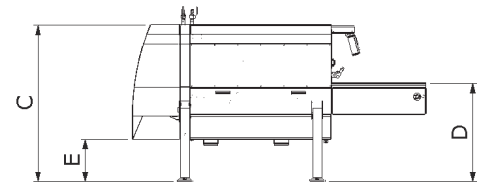
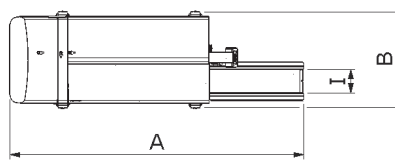
Available cutting tools : adjustable slicing disc 1-40 mm.
 2, 3 or 6 wing knife
 S/S slicing disc 6 mm. (not adjustable), with 6 knives
 Special cross cut knives mounted onto cutting discs or onto separate knife wings for 20 – 40 – 60 – 80 – 100 mm.

Options : Sprays in the cutting compartment
 Machine on wheels instead of adjustable feet (on request)
 Infeed belt extension 1000 mm. instead of 420 mm
 S/S side cover with strong gas pressure spring instead of clear blue polycarbonate cover
 Product guidance
 Disc ejector

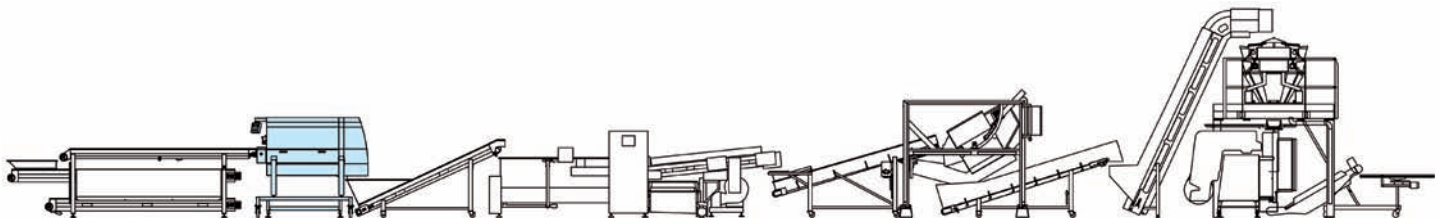
Other machines

in Eillert's vegetable processing program are:

- preparation tables
- salad decorers
- washing machines
- centrifuges
- drying belts
- weighing/packing machines
- abrasive/ knife peeling machines



Machine type	Feet/wheels	A in mm	B in mm	C in mm	D in mm	E in mm	H in mm	I in mm
SLICE-30H (+200)	Feet	2412	1006	1660	1040	450	1661	250
SLICE-30H (+1000)	Feet	3110	1006	1660	1040	450	2461	250



Alterations reserved

Machinefabriek Eillert B.V.

De Bolanden 9 - 7071 PW

P.O. Box 20 - 7070 AA

Ulft - The Netherlands

T: +31-(0)315 200 050

F: +31-(0)315 631 540

E: info@eillert.nl

W: www.eillert.nl