

# SALMCO<sup>®</sup> slicers

Perfectly simple...  
simply perfect!



**SALMCO**  
**SM 5218**  
**Shingle Slicer**



# **SALMCO SM 5218**

## **Shingle Slicer**

### **Simple version**

### **Compact**



SALMCO Technik GmbH  
Reinskamp 1  
D - 22117 Hamburg  
Tel.: +49-40-713 14 72  
Fax : +49-40-712 98 70

Internet: [www.salmco.com](http://www.salmco.com)  
E-Mail : [info@salmco.com](mailto:info@salmco.com)

**Fresh smoked (Portion & Sides)  
salmon slicer for deli  
and bacon style cut**

### **Specification:**

<b>Range of temperature</b>	<b>:</b>	<b>- 4°C / + 6°C</b>
<b>Best temperature</b>	<b>:</b>	<b>- 3°C ( for portion )</b>
<b>Cutting angle</b>	<b>:</b>	<b>12° - 40°</b>
<b>Cutting thickness</b>	<b>:</b>	<b>2 mm - 10 mm</b>
<b>Capacity</b>	<b>:</b>	<b>up to 75 cuts per minute</b>
<b>Shingled groups</b>	<b>:</b>	<b>2 - 15 slices</b>
<b>Slicing process</b>	<b>:</b>	<b>9 Individual programs</b>
<b>Voltage</b>	<b>:</b>	<b>230/1/50 Hz - 115/1/60 Hz</b>
<b>Power</b>	<b>:</b>	<b>1 kW</b>
<b>Pneumatic</b>	<b>:</b>	<b>700 kPa / 120 liters per minute</b>
<b>Length</b>	<b>:</b>	<b>1.300 mm</b>
<b>Width</b>	<b>:</b>	<b>600 mm</b>
<b>Height</b>	<b>:</b>	<b>1.300 mm</b>
<b>Weight</b>	<b>:</b>	<b>150 kg</b>
<b>Extra Conveyor System</b>	<b>:</b>	<b>L = 300 ; W = 35 ; H = 85 cm</b>

### **The slicing system consists of:**

- A) Complete stainless steel frame with adjustable feet.**
- B) Slicing unit with shingle system and feeding conveyor.**
- C) Conveyor system for sliced salmon.**
- D) Out feeding roller system for card boards.**
- E) Stainless steel switch boxes (IP65) for pneumatic and microprocessor with integrated heating system.**
- F) Extra conveyor, stainless steel ( 3 m ) with adjustable speed and 3 packing tables ( 80 x 50 cm ).**