



TEXTOR TS700

Involute Blade Slicer



The TEXTOR Involute Blade Slicer TS700 is simple to operate and easy to clean – simply **SMART & EASY**.

Capable of delivering high volumes of perfect deli and cheese slices in a wide variety of on-weight presentations, the TS700 is as simple to operate, as it is to clean. The TS700 will help you increase throughput and yields, while simultaneously reducing product waste. What's more, the open design helps turn would-be sanitation time into valuable production hours.



Compact - accessible - hygienic - TS700

With a width of just over one meter (40"), the TS700 is not only by a compact design, but with a left- or right-hand operation it provides for labor savings as well as providing a unique option of equipment level for this performance class. This offers more output, yield and quality on a smaller footprint.

The easy accessibility from all sides via doors and hoods guarantees a fast, easy and ergonomic access for operation, and especially for maintenance and sanitation.

The drive motors are in stainless steel execution and externally mounted – so are all cables. This enables a daily cleanability and inspectability.





Vario product feed

Optionally the TS700 is available with a Vario Product Feed. Having two independent feed drives, the TS700 Vario achieves great yields and best give away also for less well calibrated products.

In combination with the powerful involute technology, an extremely fast reload cycle and two independent feed drives this execution is perfectly suited for slicing bigger natural shaped products like ham, bacon or cheese in a 2-lane setup.



Hygiene involute blade cutting head

Powerful and hygienic. The completely open design of the involute blade cutting head is easy to clean.

The idle cut functionality of the cutting head and the automatic shear gap adjustment guarantee optimum slicing results.

Due to the large blade and the option to adjust the cutting head in relation to the product the TS700 ensure a smooth cut and excellent portion quality.

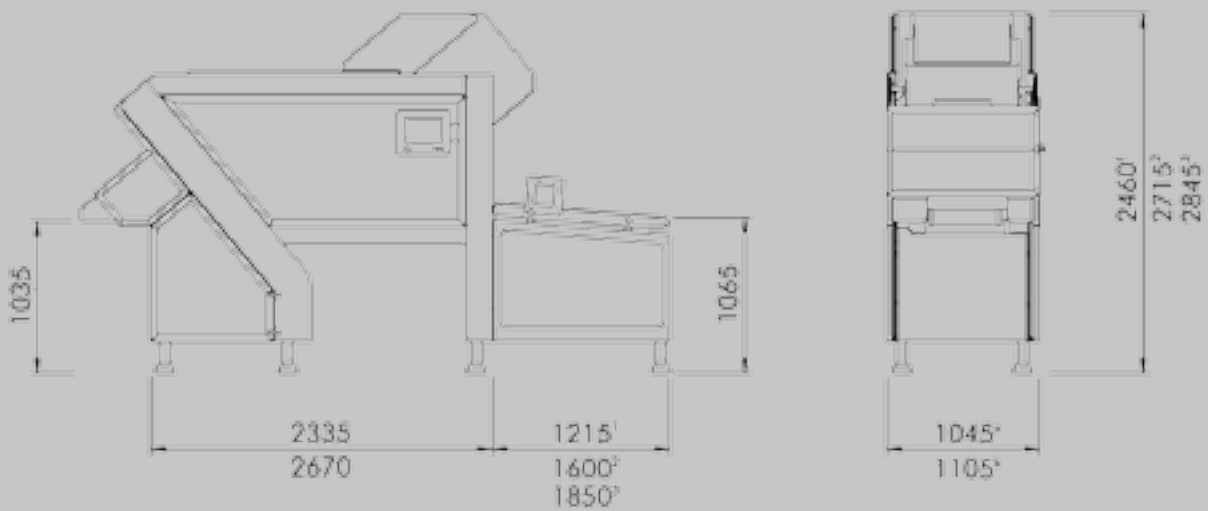


Multifunctional downholder

The unique multifunctional downholder device treats products more gentle than any other reload concept and provides extremely fast reload cycles at the same time.

With this concept the products are not retracted at any time, neither during the reload cycle nor during the slicing cycle.

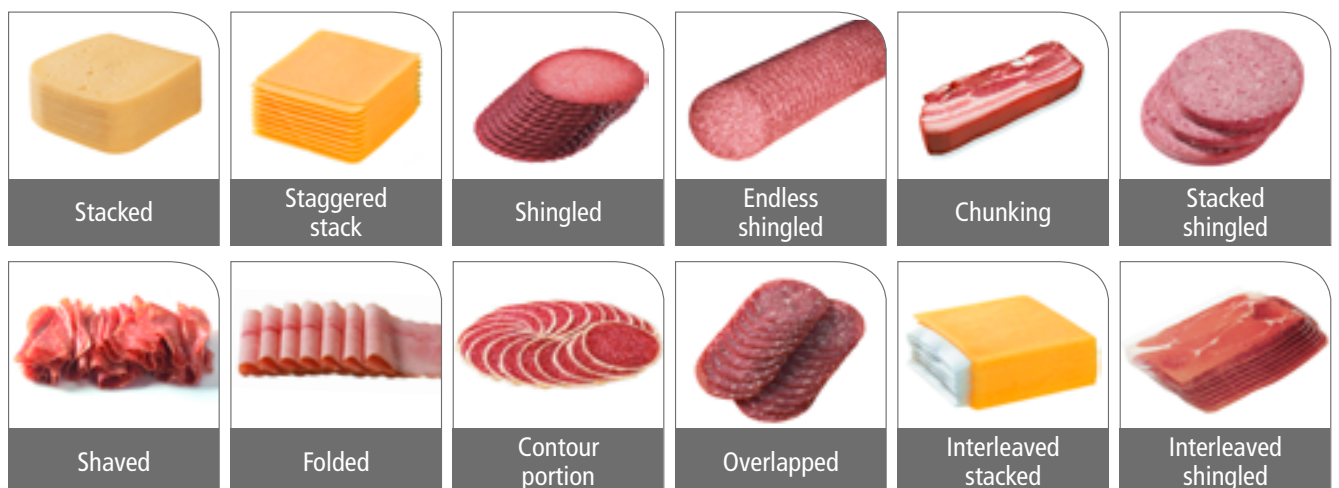
In addition this patent pending system can grip multiple products safely, even if their length varies to a certain extend.



TEXTOR TS700

	Standard	Option
Cutting System	involute blade	
Blade size	R430, R410, R400, R365	R485
Max. revolution	1500 rpm	1850 rpm
Max. product width	450 mm ^a	500 mm ^b
Max. product height	200 mm	220 mm
Max. product length	1200 mm ¹	1600 mm ² , 1850 mm ³
Loading	Autoload	Semi-automatic
Open hygiene - knife head	•	
GripnGo	•	
Knife head with idle cut functionality		•
Automatic shear gap adjustment		•
VarioFeed		•
VarioGrip		•
ContiFlow		•
Folding bar		•
Interleaver/interleaver vario		• / •
Contur portioning system		•
Operated from	left hand side	right hand side
Weighing system CCW		1-4 lane
Scanner		1-2 lane

Product presentation



Let us know how we can assist you. Our team is happy to provide you with additional information or we can be available for a personal plant meeting.

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Slicing Technology
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