

## Simplex High Speed Slicer

High volume multi-blade rotary slicers produce numerous cuts of identical thickness in one operation. Ideal for jerky and snack food applications. Slice fresh, cured or cooked (even right out of the oven). The Simplex makes quick work of beef, veal, pork, poultry, liver, fruits and vegetables. Simple, safe and versatile. Optional washing system ensures quick, easy and complete sanitation.

### STANDARD FEATURES:

- Constructed of bacteria proof AISI 304 stainless steel
- Full safety system; "Plug N' Play" design
- No tools required to clean or inspect
- Magnetic safety & security system

### OPTIONAL FEATURES:

- Self contained automatic wash system
- Additional blade sets to produce virtually any finished product dimension. Available from 4.5mm to over 40mm. Cut multiple sizes in one machine
- In-feed, out-feed and vertical in-feed conveyors
- Adjustable product guides



SIMPLEX ROTARY BLADE SLICER					
Description	Meat Type	Slice Thickness	Temperature Range	Output Configurations	North America List Price
High Speed Intact Output Slicer	<ul style="list-style-type: none"> <li>• Boneless</li> <li>• Tempered</li> <li>• Cooked</li> <li>• Whole Muscle</li> </ul>	3.5 mm to 40 mm	28 to 60 degrees F	<ul style="list-style-type: none"> <li>• Bulk / Intact</li> </ul>	To request a quote, please e-mail <a href="mailto:service@jaccard.com">service@jaccard.com</a>
Food Type Examples	Pounds / Hour	Target Slice Thickness	Temperature Range	Available Output Conf.	Input Configuration
Beef - round	3,000	4.5 mm --> 36 mm	32 to 38 degrees F	Bulk / Intact	1 piece
Beef - sirloin	3,000	4.5 mm --> 36 mm	32 to 38 degrees F	Bulk / Intact	1 piece
Beef - jerky	2,500	4 mm --> 6.5 mm	32 to 38 degrees F	Bulk / Intact	1 piece
Beef - fajitas	1,500	4.5 mm --> 8.5mm	32 to 38 degrees F	Bulk / Intact	multiple pieces
Beef - strips	1,500	4.5 mm --> 11.5 mm	32 to 38 degrees F	Bulk / Intact	multiple pieces
Beef - livers	1,500	5.5 mm --> 11.5 mm	30 to 38 degrees F	Bulk / Intact	1 piece
Pork loins	1,900	5.5 mm --> 15 mm	32 to 38 degrees F	Bulk / Intact	1 piece
Pork - roast	2,500	5.5 mm --> 15 mm	32 to 38 degrees F	Bulk / Intact	multiple pieces
Pork - strips	1,500	4.5 mm --> 11.5 mm	32 to 38 degrees F	Bulk / Intact	multiple pieces
Salt pork	1,500	5.5 mm --> 8.5 mm	32 to 40 degrees F	Bulk / Intact	multiple pieces
Veal - cutlets	1,500	4.5 mm --> 8.5 mm	32 to 38 degrees F	Bulk / Intact	multiple pieces
Chicken - strips	1,000	4.0 mm --> 11.5 mm	28 to 35 degrees F	Bulk / Intact	multiple pieces
Turkey - jerky	2,000	4.5 mm --> 8.5 mm	28 to 35 degrees F	Bulk / Intact	multiple pieces
Turkey - cutlets	2,000	5.5mm --> 11.5mm	28 to 35 degrees F	Bulk / Intact	multiple pieces
Bacon - peameal	1,500	3.5 mm --> 6.5mm	32 to 38 degrees F	Bulk / Intact	multiple pieces
Bacon -bulk	2,000	3.5 mm --> 4.5mm	32 to 38 degrees F	Bulk / Intact	1 piece
Finished jerky	500	18 mm --> 40 mm	40 to 60 degrees F	Bulk / Intact	multiple pieces