

FS-19 Bulk Strip Slicer

High Speed, Strip Slicer - Bulk Output

Economical, high speed, rotary blade slicer that is well suited for cutting product into 4mm to 36mm strips. Ideal for jerky, fajitas, stir fry, liver, poultry, and vegetables. Constructed of stainless steel. Can also produce 2 dimensional slicing in single operation

STANDARD FEATURES:

- Constructed of bacteria proof AISI 304 stainless steel
- Quick blade set changeover increases production flexibility; no tools required
- Full safety system with upper & lower limit switch including emergency stop switch
- Simple sanitation; no tools required to clean or inspect
- "Plug N' Play" design minimizes installation and operators' skill levels
- Stainless steel stand with wheels provides portability within production environment
- Stainless steel feeding tray for quicker and easier feeding of product
- Stainless steel container for transporting sliced product



FS - 19 ROTARY BLADE STRIP / JERKY SLICER

Description	Meat Type	Slice Thickness	Temperature Range	Output Configurations	North America List Price
High speed Bulk Output Slicer	<ul style="list-style-type: none"> • Boneless • Fresh • Tempered • Cooked • Whole Muscle 	2.8 mm to 36 mm	32 to 60 degrees F	• Bulk	

Food Type Examples	Pounds/Hour	Target Slice Thickness	Temperature Range	Available Output Conf.	Input Configuration
Beef - round	1,500	7.8 mm → 25.8 mm	32 to 38 degrees F	Bulk	1 piece
Beef - sirloin	1,500	7.8 mm → 25.8 mm	32 to 38 degrees F	Bulk	1 piece
Beef - jerky	1,000	4.8 mm → 7.8 mm	32 to 38 degrees F	Bulk	1 piece
Beef - stir fry	750	4.8 mm → 10.8mm	32 to 38 degrees F	Bulk	1 piece
Beef - fajitas	750	4.8 mm → 10.8 mm	32 to 38 degrees F	Bulk	1 piece
Veal - cutlets	1,000	4.8 mm → 7.8 mm	32 to 38 degrees F	Bulk	1 piece
Pork - roast	1,000	7.8 mm → 22.8 mm	32 to 38 degrees F	Bulk	1 piece
Pork - stir fry	750	4.8 mm → 10.8 mm	32 to 38 degrees F	Bulk	1 piece
Pork - jerky	1,000	4.8 mm → 10.8 mm	32 to 38 degrees F	Bulk	1 piece
Chicken - stir fry	350	4.8 mm → 7.8 mm	30 to 35 degrees F	Bulk	multiple pieces
Chicken - fajitas	350	4.8 mm → 7.8 mm	30 to 35 degrees F	Bulk	multiple pieces
seafood - strips	350	4.8 mm → 10.8 mm	30 to 38 degrees F	Bulk	multiple pieces
Bacon - peameal	400	4.8 mm → 10.8 mm	32 to 40 degrees F	Bulk	1 piece
Finished jerky product	225	16.8 mm → 36 mm	45 to 60 degrees F	Bulk	multiple pieces
Pigs ears	300	4.8 mm → 7.8 mm	35 to 40degrees F	Bulk	multiple pieces