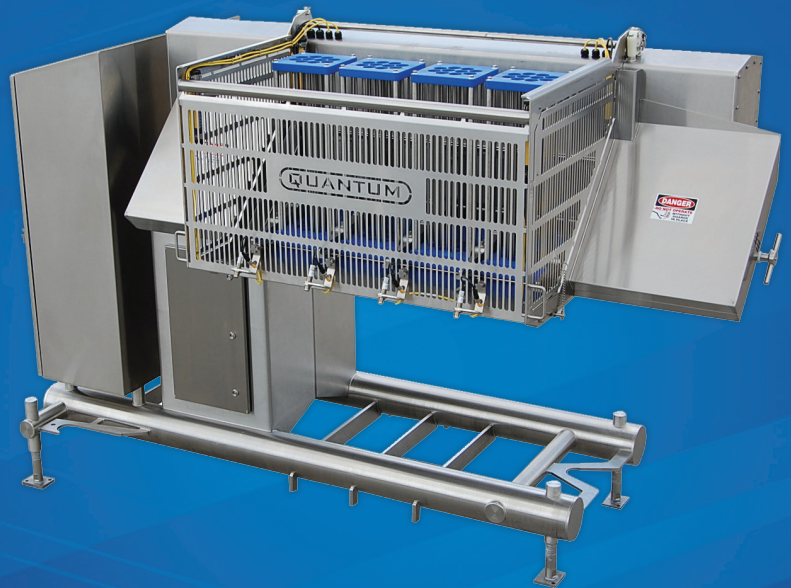


CANTILEVERED TARGET PEPPERONI SLICER

Utilizes a cantilevered design to be placed over an existing conveyor. USDA compliant construction. Multiple lane configurations available. Consistent slice thickness. Intuitive color touch screen controls.



MODEL #P400

SPECIFICATIONS

PRODUCT:

Pepperoni, Salami, Ham, Cheese

PORTION:

.04" - .14" Thick Slices

UTILITY REQUIREMENTS:

380-480 VAC., 3 Phase 73 Amp 50/60 Hz
Other Voltages Optional

PRODUCTION RATES:

12" Pizzas at 60 Per Minute Per Lane, Single Head
12" Pizzas at 100 Per Minute Per Lane, Dual Head

PRODUCT SLICING AREA:

10"W x 10"L or 14"W x 14"L

OPTIONS:

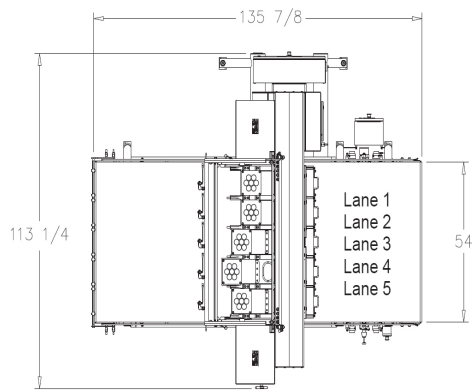
Flat Belt Product Conveyor
Water Lubrication System

FEATURES:

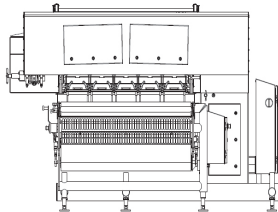
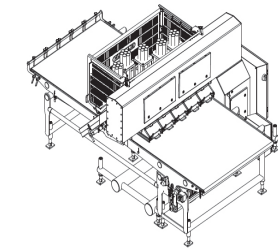
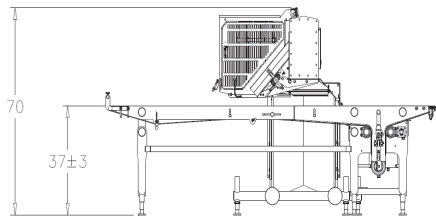
- ✓ Heavy Duty Stainless Steel Feet
- ✓ Adjustable Speed Conveyor To Accommodate Different Production Rates and Portions
- ✓ Polycord Product Belt
- ✓ Open, Easy To Clean, Sanitary Design, Wash Down Capable
- ✓ Continuous Sanitary Welds
- ✓ Adjustable Stainless Steel Feet, No Exposed Threads
- ✓ Large Intuitive Color Touch Screen
- ✓ Servo Motor Driven
- ✓ One Pattern Cluster Included
- ✓ Custom Patterns Available
- ✓ Multiple Lane Configurations
- ✓ Cantilevered Design
- ✓ Gull Wing Safety Guard With Interlocks



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Production Direction →



Multiple Lane Configurations



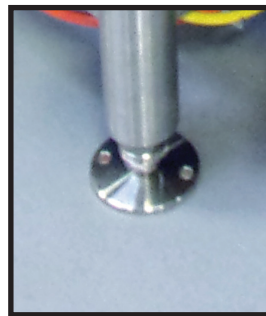
Easy Blade Tensioner With Indicator



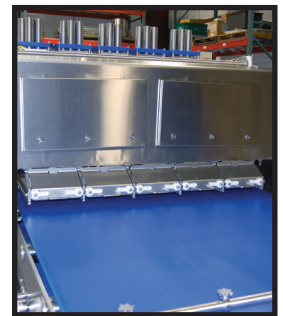
Custom Patterns In Rod Or Tube Configurations



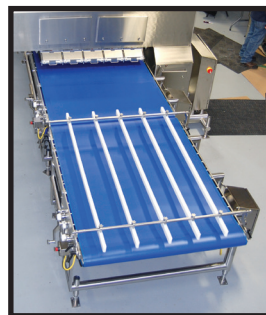
Solid Round Bar Construction With Minimal Flat Surfaces



Adjustable Stainless Steel Feet, No Exposed Threads



Removable Product Support Trays



Optional Flat Belt Conveyor With Lane Guides



Optional Pepperoni Cluster Cart

QUANTUM®

CONTACT US: +1 815.464.1540
 INFO@Q-T-S.COM | WWW.Q-T-S.COM
 U.S.A.

PORTION & APPLY

TOP IT | FILL IT | SLICE IT