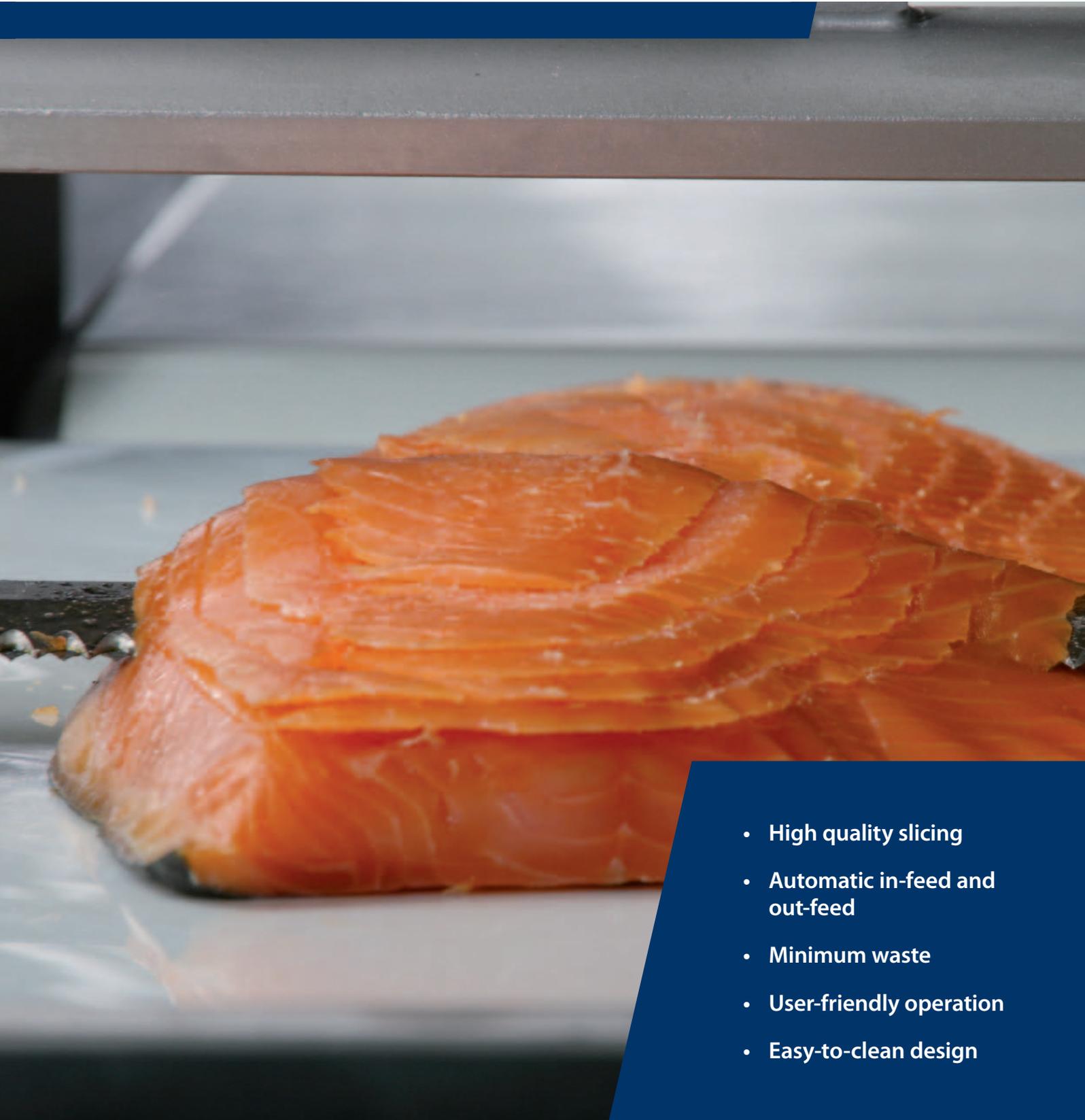


Salmon Fresh Slicing

Horizontal slicing



- High quality slicing
- Automatic in-feed and out-feed
- Minimum waste
- User-friendly operation
- Easy-to-clean design

Horizontal slicing machines

Within fresh slicing of salmon Marel has obtained a unique position through several years of experience, research and development. Marel offers a wide range of advanced slicing equipment for D-cut slicing, horizontal slicing, multi angle slicing, fixed weight slicing and retail pack units.

With a horizontal slicing machine you will have the perfect equipment to make long slices of fresh, cold smoked salmon and similar fish species. The machine makes long slices that are ideal for customers in the food service industry, making value added products like canapes or new creative dishes for the menus. Or the slices can be used for retail packs with a different appearance.

Two different models are available for horizontal slicing:

- The MSC 650-45
- The MSC 240

The two machines basically makes the same end product, but they are different in ways of operation, features and capacity and investment.

The slicing process

The general principles in horizontal slicing are simple;

- The operator feeds the machine with fillets (with skin on), and the tail is clamped
- The fillet is sliced horizontally from the top and down to the skin
- After the slicing, the fillet is ready for vacuuming or further handling

We recommend the temperature of the fillet to be between 0° and -4°, depending on the fillet texture.



The slicing process on MSC 650-45



Fillet measurer for optimized slicing on MSC 650-45



Optional slice thickness selection on MSC 650-45



MSC 650-45

MSC horizontal slicer

The MSC 650-45 is the fastest and most advanced horizontal slicer on the market offering automatic in-line and continuous production.

The machine is operated by one person, and it is simple, fast and safe to operate with automatic clamping of the fillet, and automatic in-feed and out-feed conveyors for the fillets. This feature means it can easily be integrated in to a production line, with a trimming station before and a packing line after slicing.

The capacity is approx. up to 120 kg/hour by 1 kg fillets with a slice thickness of 2.4 mm. The slicer is solely electrical driven.

The slicer has been built according to the design requirements of Marel; focusing on high capacity, fast and efficient cleaning and reliability.

User-friendly operation

The slicing parameters are entered on a user-friendly touch screen display, ensuring safe and easy operation.

To optimize the slicing process and to reduce the wasted time, the length and the height of the fillet is measured automatically on the in-feed conveyor. The PLC adjusts the slicing length and height to the dimensions of the fillet, and it starts with short slices in the top of the fillet and is automatically increased through the fillet.

Optional software app

An optional software package is available for the MSC 650-45. With this app installed, it is possible to select different slice thickness through the fillet, and you can store your programs with different settings for slice speed and slice thickness.

Easy cleaning

The slicer is delivered with a cleaning stand for fast and efficient cleaning that meets the continuously increasing hygiene requirements. The stand can be removed away from the machine, and it is designed to carry the belts, conveyor and the cutting table.



User-friendly touch screen operation

Features

- High capacity
- Efficient & reliable
- Automatic in-feed & out-feed
- User-friendly colour screen
- Foreign language support
- Online support
- Optional software package
- Easy to clean

MSC 240

Horizontal slicer with manual loading

The MSC 240 is the perfect choice when you need an efficient and reliable horizontal slicing machine at a low cost investment.

The machine is operated by 1 person, the loading and the clamping of the fillet is done manually. The operator places the fillet on the cutting table and clamps the tail. When the fillet is sliced, the operator takes it off the cutting table and loads the next fillet in to the machine.

The MSC 240 has a capacity up to approx. 60 kg/hour by 1 kg fillets and 2.4 mm slice thickness. The slicer is electrically and pneumatic driven.

Unique design

The slicer is made in a unique design. All delicate part are sealed off protected against water and moisture. This increases the life span of the machine and makes maintenance easier. The design makes cleaing very easy to maintain a high hygienic standard.

Easy operation

The machine is easy to operate; all settings are made at the control panel on the top of the machine, where you can adjust the slice thickness, top stop, bottom stop (skin thickness) and the knife speed.

Features

- High quality slicing
- Efficient & reliable
- Easy to operate
- PLC controlled slicing
- Minimum waste
- Low investment
- Easy to clean
- Electrical and pneumatic driven



Manual clamping on the cutting table



After sales service

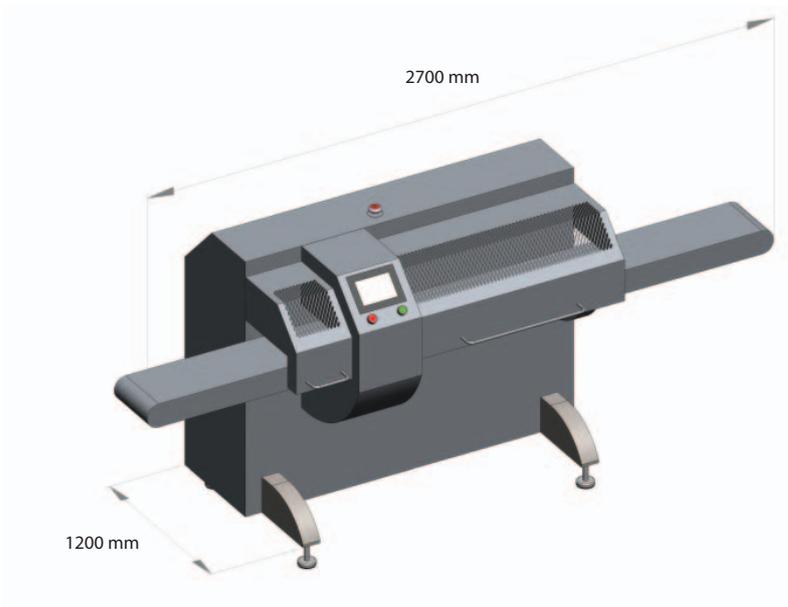
Any purchase of a Marel horizontal slicer includes the offer of installation, to make sure you can quickly and smoothly get your production line up and running. Our skilled service engineers will also provide your operators with thorough training in operating, cleaning and maintaining the equipment.

Our service department is always available to provide any troubleshooting and assistance you may need. This includes sending a service engineers to deal with any technical issues related to your Marel slicer set-up.

A Marel service agreement also gives you easy access to regular service support. Our service engineer will visit you to check the equipment thoroughly and make sure it is properly set up and fine-tuned for efficient, reliable production, changing any parts if necessary.

Whenever you need any wearing parts, spares or replacement parts, we dispatch these straight to you by courier service, to help ensure maximum uptime.

Technical data



Specifications

	MSC 650-45	MSC 240
Capacity:	Up to 120 kg/hour	Up to 60 kg/hour (based on 1 kg fillets, 2.4 mm slice thickness)
Cutting angle:	Horizontal	Horizontal
Max product height:	45 mm	48 mm
Slice thickness:	From 1.8 mm	From 1.8 mm
Max cutting width:	230 mm	240 mm
Max slicing length:	650 mm	600 mm
Product temperature	0° C to + 4° C	0° C to + 4° C
Electricity:	3x400V + N + PE / 3x220V + PE	1x230V + N + PE
Power consumption:	1.3 kW	0.9 kW
Compressed air:	Not required	400 litres/minute, min. 8 bar pressure
Weight:	Approx 340 kg	Approx 250 kg



Salmon processing solutions

Marel's expertise and experience in designing and manufacturing advanced processing solutions is unmatched in the industry. Virtually a one stop shop for salmon processors, we offer everything from single stand-alone units to custom-designed turnkey solutions, including a wide range of key products for wet processing and value-adding slicing.



Our consultants work side-by-side with our customers to identify the best possible solution to meet their needs, providing advice and support throughout the entire process. First and foremost, our goal is to increase the productivity of our customers.



Marel is the leading global provider of advanced equipment and systems for the fish, meat, and poultry industries.

With offices and subsidiaries in over 30 countries on six continents and a vast global network of agents and distributors, Marel's expertise in local markets and requirements helps it deliver the best processing innovation for its customers.

Our dedicated R&D teams ensure that we provide the latest technology for all stages of the processing value chain; ranging from single scales to integrated production lines and turnkey systems.