

FTC ONE-ALL SLICER[®]



FTC ONE-ALL SLICER ML2-360

Conventional high speed slicing of natural joints of meat has proved difficult and wasteful, so concentration to date has been on slicing pre-formed products.

FTC slicing technology has no such difficulties with either product and the distinct advantage of whichever product is sliced the original shape of the joint is maintained.

From 2,0 mm slice thickness.



The advantages of product presented in the **FTC ONE-ALL** pre-sliced format are numerous and include:

- Reduced handling
- Saving on due diligence staff training
- Health and safety benefits
- Quick to serve, reducing customer waiting time
- Speedy and easy separation of slices
- Longer shelf time
- Improved visual presentation
- Standard vacuum format
- No slicing losses
- No on site slicing required - staff savings
- No cross contamination
- Additional opportunities for greater profit

Model	ML-2A-360
Capable max product size	360W x 350L x 135H
Minimum slice size	2.0 mm
Capacity	10 strokes/min (Up to 2 ton/hour for fresh meat)
Stroke method	Hydrocheck cylinder
Stroke	350 mm
Speed	Variable
Electricity	AC 400 V / 3 PH / 50 Hz
Air consumption	Q = 70 L/min, P = 5 kg/cm ²
Dimension	W 940 × L 2035 × H 1470 mm
Weight	Ca 850 kg

For further information on this revolutionary **CE** approved and unique way of slicing please contact us or our agent.

 **FTC SWEDEN AB**
Fish Processing & Fresh Slicing Machinery

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Fresh slicing technology since 1978