



Known for Reliability Since 1921

**Slice whole muscle boneless product
Accurately, Consistently, and Efficiently**



The Model 109PC Electronic Model and the Model 109PCM Mechanical Model can slice up to 180 and 170 slices respectively per minute of Boneless Meat Products. These units can raise your slicing operation to a Higher Level of Productivity to help Lower Labor Cost and Increase Profits. The specially designed sickle-type curved smooth blade slices the product cleanly (no tearing) thus increases product shelf life and reduces shrink and waste.

The 109PC Electronic model operates by a 7 Programmable Keypad that controls a microprocessor. The programmable keypad allows the operator to tailor the microprocessor to your product thickness from 1/16" (1.5mm) indefinite thickness to 30" (762mm) max., reducing the time to change product thickness and operator training. Product pusher automatically returns to home position after the last slice.

The 109PCM Mechanical model can slice up to 170 fresh Boneless Meat Products per minute. This Mechanical version operates via a preset Indexing Thickness screw type Mechanism that produces a same slice thickness the full length of the product. The machine can be stopped in process and a different slice thickness from 1/16" (1.5mm) up to 1-1/8" (28.6mm) thick max. can be selected and then finish cutting the product at that different thickness. The product pusher is manually retracted just enough to accommodate the length of the next product.



Model 109PC
Electronic Horizontal Slicer
w/ optional Take-away
Conveyor shown



Model 109PCM
Mechanical Horizontal Slicer
Optional Take-away
Conveyor not shown

109PC / 109PCM

