

ABOUT THE SLICE-20

The SLICE-20 is a universal belt slicing machine that is ideal for slicing leafy vegetables, herbs and many other vegetables. With its wide range of slicing tools, the SLICE-20 is very flexible when slicing different shapes and sizes. A cross-cut knife has been specially developed to slice leafy vegetables into squares or strips to a pre-set length. The vegetables are sliced consistently with a clean cut thanks to the upper belt that holds the vegetables in place so that the knife can slice them.

The slicing machine can be used as a standalone machine or can be integrated into a complete production line with a preparation table, a flume washing system and a dryer. We can provide a turnkey solution with our WASH series and drying machines, combined with other equipment.

The belts on the SLICE-20 can easily be removed for cleaning and disinfecting. The slicing compartment is completely separated from the mechanical area to ensure safe and hygienic operation. The slicing machine is manufactured from stainless steel high-quality components and durable knives.

The SLICE-20 is suitable for slicing the following products:
Cabbages - Cucumbers - Herbs - Leeks - Lettuces

HISTORY OF FINIS

Since 1924, Finis Foodprocessing Equipment B.V. has been one of the major players in the construction of machinery for the food processing industry. It was always the ambition of Aloisius van Raaij (known as Alois) to amaze the industry with a fresh take on technology with the fastest possible service.

Now a century and 4 generations later, this family business still has the same drive to help and support its customers. With the ambitions from the past, today's generation and solutions for the future, the entire Finis team provides cutting-edge solutions that enable the company's customers to stand out in today's market.



HISTORY OF EILLERT

Through the years, Eillert B.V. has developed into a renowned manufacturer of processing machines and complete production lines for the vegetable sector (potatoes, vegetables and fruit).

The machines and lines are supplied in a range of models and capacities to renowned processing companies worldwide, who in turn supply to supermarket chains, well-known fast-food chains, catering companies and the institutional market as well as the frozen food industry, vegetable dehydration companies, potato and onion peeling companies and other vegetable processing sectors. An extensive network of agents and dealers takes care of customer contact and distributes and services the machines.

COLLABORATION BETWEEN FINIS | | EILLERT

Finis and Eillert started working together in 2011. The complementary activities of the two companies have led to a complete line delivery program for the food industry, resulting in clear

advantages for our mutual clients. Finis specialises in processing technologies for onions, potatoes and other root products while Eillert concentrates on the processing technologies for (leafy) vegetables.

CONTACT

www.finis-eillert.com | info@finis-eillert.com | +31 (0)315 69 55 69



SLICE-20

(LEAFY) VEGETABLE SLICING MACHINE



TURNKEY SOLUTIONS

We provide turnkey solutions based on your specific needs.



FEATURES

- Slicing size, knife type, capacity and upper belt pressure can be adjusted on the touchscreen
- 36 programs available to store the optimal settings for each specific product
- Removable belts for easy cleaning and disinfecting
- Hygienic design with separate slicing compartment
- Main knife drive shaft with double bearing, driven by double V-belts
- Stable feed towards the knife for consistent and precise cut with the upper belt to hold vegetables in place while slicing



Cross-cut knife for leafy vegetables to slice squares and strips



Upper belt holds vegetables in place for precise cut



Easy-to-use touchscreen to quickly change settings



Belts can easily be removed for cleaning

SCISSOR SLICING TECHNIQUE

The SLICE-20 has a static knife and interchangeable knife discs. The short distance between the two knives creates a scissor-effect that results in a precise and equal cut. The knives are made of durable hardened steel for long-lasting sharpness.

SPECIFICATIONS

| | |
|---------------------------------|---|
| Capacity*: | 1,000 kg/h |
| Slicing range: | From 1 to 50 mm (with a 2-wing knife) |
| Available slicing tools: | Adjustable knife disc 1-25 mm, 2-wing knife up to 50 mm, Adjustable knife disc 1-10 mm (specially for herbs), knife disc with fixed slicing size (not adjustable), stripping disc 2.5 x 2/3.5 x 3 or 4.5 x 4 mm |
| Connections: | 400V/50Hz/3Ph+Pe+Pn, 1.5 kW, 16 A |
| Plug: | 16 A CEE, 5 pole |
| Dimensions (LxWxH - type 420): | 1714 x 684 x 1195 mm/64 ^{1/2} x 27 x 47 inches |
| Dimensions (LxWxH - type 1000): | 2314 x 684 x 1195 mm/91 x 27 x 47 inches |

* The capacity depends on the type and quality of the raw materials and the desired end quality

OPTIONS

- Sprayers on lower belt
- Knife holder
- 1000 mm infeed belt instead of 420 mm
- Guide ruler for elongated vegetables
- Preparation tables for 2, 3, 4 or 6 employees
- Crate holders
- Grinding machine
- Touchscreen control (1 - 50 mm) with a 2-wing knife

