

Grasselli KSL Horizontal Fresh Meat Slicer and Poultry Splitter

GRKSL KSL Grasselli Slicer - Weight: 1212 lbs.
Width: 58.27 Depth: 72.44 Height: 49.212



Features:

- Slicing machine that cuts perfectly parallel, Horizontal, slices with Grasselli multi-blade cutting system.
- Up to 15.2 in. of usable cutting width with minimum slices of .10 in. and maximum product height of 4 in.
- Cutting capacity of over 4400 lbs./hour for fresh meat or cooked boneless meat.
- Adjustable operating speed +/- 40%
Cutting speed, cutting chamber height and product control pressure are all adjustable.
- Total versatility with multiple slicing options (a version with two independent slicing heads is available on request).
- Fully adjustable - enables total product control and gives the ability to slice delicate products.
- Variety of blade profiles for a wide range of applications.
Multiple feed belt surface texture options enables the KSL to be customized to specific products.
- Designed for integration into TOTALLY AUTOMATED production lines.
Automated blade tensioning system.
- Fresh or Cooked Meat
- No tools needed to prepare for cleaning.

Ideal for Ranchera & Boneless Chicken Breast

Boneless Fresh Meat Slicer



GRKSL

**No Tempering Required!
Multiple Slices = Greater Yield**



KSL VIDEO

Grasselli KSL 4CBU

GRKSL4CBU KSL-400CBU

- Operated as standard KSL Horizontally slicing fresh boneless meat cuts, OR as an automatic chicken breast splitter PLUS the ability to automatically separate and divert onto separated outfeed belts the two slices if splitting or the trim if using multiple blades.
- Standard configuration of KSL-CBU included extended infeed belt and top "separator" belt
- Infeed belt includes self adjusting splitting system for chicken breasts, a selector switch to rapidly between single blade splitting and multi-blade slicing plus external controls to adjust hold down pressure.
- Tool-less preparation for sanitation with all components remaining attached.
- Total access for sanitation.



Ideal for Processors



CBU VIDEO

Grasselli KSL 8CBU

GRKSL8CBU KSL-800CBU

- The 8CBU of KSL offers a full working width of 760 mm on **two independent lanes.**
- Designed for high volume demands to split or slice fresh boneless chicken breast either as double(Butterfly) or individual.
- Designed to feed two lane breast profile cutting units such as water jet cutters.
The units require to be fed by high quality high performance strip cutter.



Grasselli KSL 400CBU3B

GRKSL400CBU-3B KSL-400CBU3B

Features:

- The KSL CBU 3B cuts products with unparalleled precision, automatically separates the slices into three groups and deviates them on three different outfeed belts. Maximum efficiency and extreme flexibility.
- Possibility of several different configurations:
- Product can be cut into two or three slices keeping all the product cut on the lower outfeed conveyor belt.
- Product can be cut into two or three slices placing a single slice on each conveyor belt.
- Product can be cut into several slices with removal of the last out-of-spec slice on the upper conveyor belt.
- Product can be cut into several slices, placing the desired number of slices on the lower conveyor belt, the desired number of slices on the middle outfeed conveyor belt while removing the last out-of-spec slice and placing it on the upper outfeed conveyor belt.
- Sanitization and cleaning of the machine extremely easy



KSL VIDEO



GRKSL400CBU-3B



NSA VIDEO

Grasselli NSA Fully Automatic Boneless Meat Slicer

GRNSA600 NSA 600 Slicer to include infeed and outfeed belts, Auto lube system, tools, spare blades. Belt 23" wide.

GRNSA1000 NSA 1000 Slicer to include infeed and outfeed belts, Auto lube system, tools, spare blades. Belt 40" wide.

Features:

- Slicing machine that cuts uniform parallel, slices with the Grasselli multi-blade cutting system.
- Variety of blade profiles to maximize performance.
- Totally automatic product infeed and outfeed for a TOTAL IN LINE solution.
- Slicing speed, height of slice chamber and product control pressure are all adjustable.
- Unique automatic blade tension system.
- Automatic self lubrication system.
- Optional QUICK BLADE CHANGE system to change the complete cutting set in just minutes.
- Multiple feed belt surface texture options enables the NSA to be customized to specific products
- Frame made entirely of tested and certificated stainless steel.
- CE and USDA approvals.



GRNSA600



Grasselli CSE Compact Slicer

Retail Fresh Meat Slicer

Features:

- Utmost slice precision and quality due to the Grasselli multi-blade system
- Total slice flexibility with slice set options for boneless fresh meat from 4mm to 25mm
- Production speeds of 2 – 2.5 cycles per minute (depending upon product and load speed)
- NO compressed air required
- Compact and mobile design to fit even the tightest of work areas
- Re-sharpenable blades for reduced operating costs.

GRCSE CSE compact slicer, 57.13" x 33.3" x 55.2"



CSE VIDEO



Grasselli Fresh Meat Slicer NSL 400/600/800/1000

- GRNSL400** NSL 400 Slicer only. Harp sets sold separately 220/240 volt, 3 phase. 39" x 57" x 56 1/4"
- 6757300** NSL 600 Grasselli Slicer with Outfeed conveyer 6.5mm Blade thickness, 1540 LBS. 47.25" x 57" x 55", 280 volt 3 Phase
- 6757800** NSL 800 High Volume slicer. 54.5" x 57" 55", 1782 LBS.
- 6757900** NSL 1000 High Volume slicer. Upgrade from standard NSL 400/600. Increases cutting width to 40" for boneless products.



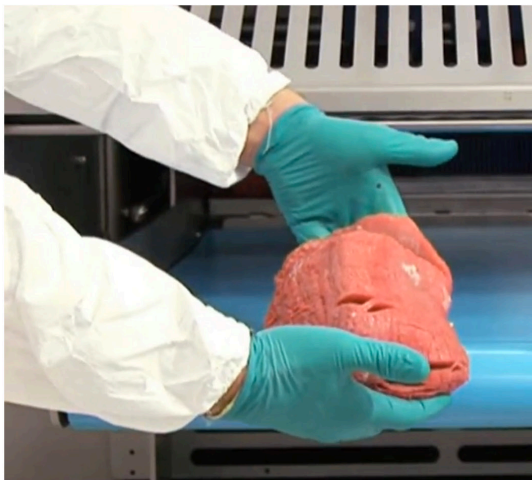
NSL VIDEO

Features:

- Slicing machine that cuts uniform parallel slices with Grasselli multi-blade cutting system
- Slicing capacity of up to 4400 lbs/hour
- Up to 40 in. of useable cutting width
- Minimum cut thickness of 1/8 in. for fresh meat.
- Slices boneless fresh meat and deep chilled meat.
- Slice speed, height of slice chamber and product control pressure are all adjustable.
- Extremely versatile machines with a variety of slicing options
- Customized solutions available upon customer request
- Variety of toothed blade profiles for improved performance.
- Optional out feed belt (with NSF certification)
- Unique automatic blade tension system.
- Automatic self lubrication system.
- Optional QUICK BLADE CHANGE system to change the complete cutting set in minutes.
- All major dynamic components are heat-treated to extend durability.
- Modern design with seamless welding and radius edges to aid in efficient sanitation.
- Frame made entirely of tested and certificated stainless steel.
- No tools required to prepare for sanitation, or blade/slice set change.
- * Motor, electrical control panel and drive mechanism accessed from just one cover.
- * Total operator safety.
- * CE, ETL and NSF approvals.



GRNSL400





Biro Manual Grinders

2850822 1 HP 115/230-60-1, Bowl Size 22 (countertop)

2850922 1HP 115/230-60-1, Bowl Size 22 (countertop), Stainless Steel Head Option

2853463 3HP, Bowl Size 32 (floor model)

2850552 5HP, Bowl Size 52 (floor model)



2850822



2853463

Biro Slicers

BIRO slicers are designed to provide trouble free service in a Wet Meat Room Environment with features such as water resistant motors, electrical components and connections plus non-corrosive metals, all of which add to the water resistant benefits of these slicer.

6750350 Gravity Feed Manual Slicer,
1/2HP, 115v, 60hz, 1p. 13-3/4" Blade

6753502 Semi-Automatic Slicer,
0.5HP, 115v, 60hz, 1p. 12-3/4" Blade,
10 speed.



6750350