

Sectormatic Continuous Feed Intact Slicer

High speed multi-blade rotary slicers that produce cuts of identical thickness in one operation. Ideal for Case-Ready applications and slicing fresh and cooked (even right out of the oven) products such as beef, veal, pork, poultry, liver, etc. Sliced product remains intact for easy transfer into final packaging. Optional automatic internal washing system ensures quick, easy and complete sanitation. The Sectormatic makes quick work of beef, veal, pork, poultry, liver, fruits and vegetables. Simple, safe and versatile.



OPTIONAL FEATURES:

- Self contained automatic wash system
- Additional blade sets from 6mm (4.5mm slice thickness) to over 48mm (46.5mm slice thickness).
- In-feed, out-feed and vertical in-feed conveyors.

SECTORMATIC CONTINUOUS FEED INTACT SLICER					
Description	Meat Type	Slice Thickness	Temperature Range	Output Configurations	North America List Price
High Speed Intact Output Slicer	<ul style="list-style-type: none"> • Boneless • Tempered • Cooked • Whole Muscle 	4 mm to 40 mm	28 to 60 degrees F	<ul style="list-style-type: none"> • Intact / Bulk 	To request a quote, please e-mail service@jaccard.com
Food Type Examples	Pounds / Hour	Target Slice Thickness	Temperature Range	Available Output Conf.	Input Configuration
Beef - round	6,000	4.5 mm --> 36 mm	32 to 38 degrees F	intact / bulk	multiple pieces
Beef - sirloin	6,000	4.5 mm --> 36 mm	32 to 38 degrees F	intact / bulk	multiple pieces
Beef - jerky	5,000	4 mm --> 6.5 mm	32 to 38 degrees F	intact / bulk	multiple pieces
Beef - fajitas	3,500	4.5 mm --> 8.5mm	32 to 38 degrees F	intact / bulk	multiple pieces
Beef - strips	3,500	4.5 mm --> 11.5 mm	32 to 38 degrees F	intact / bulk	multiple pieces
Beef - livers	5,000	5.5 mm --> 11.5 mm	32 to 38 degrees F	intact / bulk	multiple pieces
Pork loins	4,000	5.5 mm --> 15 mm	32 to 38 degrees F	intact / bulk	multiple pieces
Pork loins butterfly cut	4,000	12 mm --> 20 mm	32 to 38 degrees F	intact / bulk	multiple pieces
Pork - roast	4,000	5.5 mm --> 15 mm	32 to 38 degrees F	intact / bulk	multiple pieces
Pork - strips	2,500	4.5 mm --> 11.5 mm	32 to 38 degrees F	intact / bulk	multiple pieces
Pork - livers	4,000	5.5 mm --> 11.5 mm	32 to 38 degrees F	intact / bulk	multiple pieces
Salt pork	2,500	5.5 mm --> 8.5 mm	32 to 40 degrees F	intact / bulk	multiple pieces
Veal - cutlets	2,500	4.5 mm --> 8.5 mm	32 to 38 degrees F	intact / bulk	multiple pieces
Chicken - strips	2,000	4.0 mm --> 11.5 mm	28 to 35 degrees F	intact / bulk	multiple pieces
Chicken strips cooked	3,000	5.5 mm --> 8.5 mm	32 to 38 degrees F	intact / bulk	multiple pieces
Chicken - cutlets	3,000	5.5 mm --> 8.5 mm	32 to 38 degrees F	intact / bulk	multiple pieces
Turkey - jerky	3,500	4.5 mm --> 8.5 mm	28 to 35 degrees F	intact / bulk	multiple pieces
Turkey - cutlets	3,500	5.5mm --> 11.5mm	28 to 35 degrees F	intact / bulk	multiple pieces
Turkey tenders cooked	3,000	4.5 mm --> 8.5 mm	32 to 38 degrees F	intact / bulk	multiple pieces
Bacon - peameal	2,500	3.5 mm --> 6.5mm	32 to 38 degrees F	intact / bulk	multiple pieces
Bacon - bulk	3,000	3.5 mm --> 4.5mm	32 to 38 degrees F	intact / bulk	multiple pieces
Finished Jerky	1,500	18 mm --> 40 mm	40 to 60 degrees F	intact / bulk	multiple pieces