

PROSPEED SLICED DELI MEATS SYSTEM

Elevate your production efficiency with ProSpeed™ Complete Line Solutions—designed to optimize your food processing operations, ensuring speed, accuracy, and superior quality.

The ProSpeed™ line encompasses a series of advanced systems tailored for various food applications, each integrating state-of-the-art interleaving and stacking technologies. By automating your production processes, these solutions enhance productivity, reduce labor costs, and ensure consistent results across your product offerings.

SYSTEM COMPONENTS: ProLeaver 26300 | Diverter | ProStax Ferris Wheel Stacker

FEATURES

- **Automated Deli Meat Processing:** Streamlines interleaving and stacking for sliced deli meats.
- **Versatile Use:** Supports a variety of sliced deli meat applications for retail and foodservice, including bulk, vacuum-sealed, Grab N' Go, and other pre-packaged, ready-to-eat options.
- **Precise Quality Control:** Ensures accurate counting and stacking, enhancing product presentation and reducing product waste.
- **User-Friendly Controls:** Simplifies operation, reducing the learning curve for new operators.
- **Durable Wash-Down Construction:** Rugged stainless steel design built to withstand the rigors of continuous operation.
- **Easy to Clean:** Hygienic design facilitates thorough maintenance and compliance with safety standards.
- **Remote Monitoring Available:** Diagnostic system provides real-time oversight and troubleshooting capabilities.



Elevate your production
with the ProSpeed - where
precision meets versatility.

Scan the QR code for a
personalized quote.



TECHNICAL SPECIFICATIONS

Operating Width

26"

Cut Length

4.5" minimum

Production Rates

Up to 280 portions per minute, per lane (product dependent)

Multi-Lane Capability

Yes

Utilities

Electrical: Grounded 480 VAC,
3 Phase, 15 amp

Pneumatic: 60 PSIG @ 0.5 SCFM

Interleaving Materials

Paper: Uncoated, Wet or dry waxed, Silicone coated, Bakeable

Film: Plastic

Rollstock: Up to 18" diameter x
26" wide with a 3" diameter core

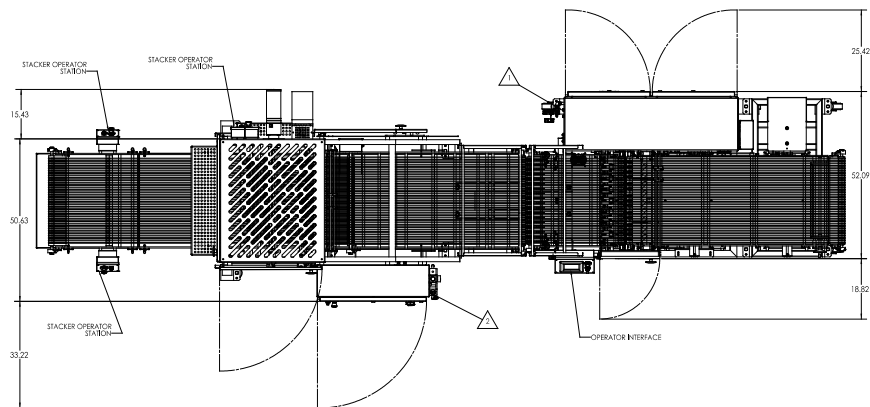
Certifications

Patent Pending



TECHNICAL DRAWINGS

Top View



Front View

