

PROSPEED PHILLY STEAK 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: PacProSlice 1085SS | Jump Conveyor | ProLeaver 13300 | ProStax Ferris Wheel Stacker

FEATURES

- **Compact, High-Speed System:** Integrates slicing, interleaving, stacking, and conveying into a single, high-efficiency system.
- **Fast, Accurate Slicing:** Handles up to 1,200 RPM with adjustable slice thickness from 0.015" to 0.50".
- **Higher Yield Performance:** Outperforms gripper-feed slicers, reducing product loss.
- **User-Friendly Controls:** PLC-driven automation with a touchscreen HMI for intuitive, precise operation.
- **Sanitary, Industrial-Grade Design:** Stainless steel build with sealed, dehumidified enclosures to withstand washdowns and protect sensitive components.
- **Remote Diagnostics:** RMDS-enabled for real-time system monitoring and support.



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

Scan the QR code for a personalized quote or ask about our scalable system upgrades.



TECHNICAL SPECIFICATIONS

Operating Width

13"

Cut Length

4" minimum

Production Rates

Up to 280 portions per minute
(product dependent)

Utilities

Slicer

Electrical: Grounded 240 VAC,
3 Phase, 60 Hz

Pneumatic: 80 PSIG @ 0.5 SCFM

Interleaver & Stacker

Electrical: Grounded 240 VAC,
1 Phase, 15 amp, 60 Hz

Pneumatic: 60 PSIG @ 0.5 SCFM

Multi-Lane Capability

No

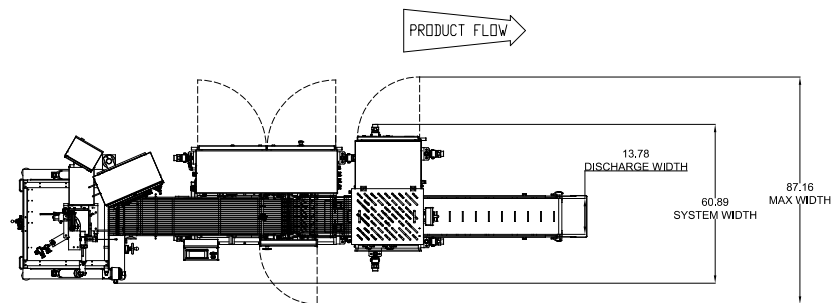
Certifications

Patent Pending

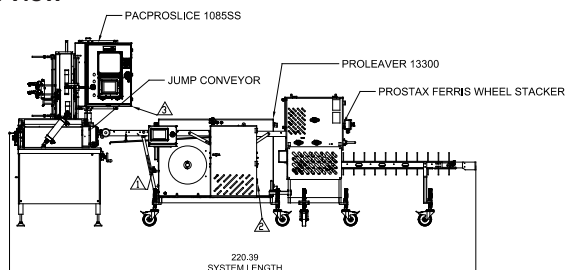


TECHNICAL DRAWINGS

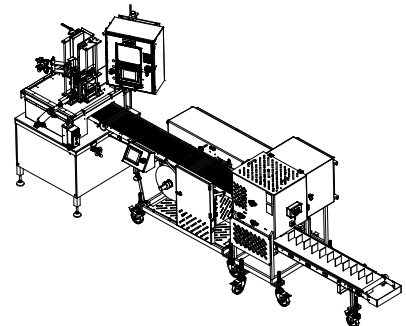
Top View



Front View



Isometric View
(Operator Side)



SCALABLE SYSTEM OPTIONS

Expand your ProSpeed™ Philly Steak System with optional automation-ready upgrades:

- **AutoLoader:** An add-on for PacProSlice™ slicers that automates product loading, reducing labor and ensuring continuous slicing.
- **Checkweigher & Diverter:** An inline quality control system that verifies portion weights and automatically diverts off-spec products, minimizing rework and maintaining downstream efficiency.

