



Market Equipment Inc.

Call for PBI Service: (562) 595-4785 or (209) 839-9280 (Toll Free) 1-800-421-3753

## Meat Slicer XLS

**6755957** Grasselli XLS Slicer  
29 1/2" x 27 1/2" x 49 1/2"

Utmost precision and cutting quality thanks to Grasselli's multi-blade system.  
Variety of slicing thicknesses available, starting from a minimum slice of .15 in. for fresh boneless meat.  
Speed of up to 3 cycles per minute.  
Minimal running costs.  
Compact and modern design.  
Ergonomic operation working position.  
Maximum access for maintenance.  
Toolless preparation for sanitation.  
Blades changed in a matter of minutes.  
Economic resharpenable blades.  
Constructed entirely of heavy gauge stainless steel.  
CE, USDA, ETL and NSF approvals

### SPECIFICATIONS:

**Weight**  
827 lbs  
**Motor Power**  
208V/3amp - 480V/2amp  
**Noise level**  
71 db  
**Working width**  
13.39 in.  
**Operator control circuit**  
24 V  
**Air consumption**  
.35 cfm  
**Working height**  
5.51  
**Minimum slicing pitch boneless meat**  
0.15 in.



**Over 100  
Supermarket  
Installed**

**Increase  
Thin Cut Sales**



6755957

**Hispanic Cuts  
Chicken Breasts  
Turkey Breasts  
Cecina  
Ranchera**

## Meat Slicer KSL

**6755600** KSL Grasselli Slicer - Weight: 1212 lbs.  
Width: 58.27 Depth: 72.44 Height: 49.212

### FEATURES

- Slicing machine that cuts perfectly parallel slices with Grasselli multi-blade cutting system.
- Up to 15.2 in. of useable 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. "THROUGH SLICING" option gives 100% yield).
- 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.
- No tools needed to prepare for cleaning.



6755600