



Cutting-edge solutions for the processing of fresh meat. Machines designed and built to obtain extreme cutting precision, high yields & easy to sanitise.



**Ideal for
Ranchera &
Boneless Chicken
Breasts**

KSL

GRKSL KSL Grasselli Slicer



Horizontal slicer for fresh boneless meats with a cutting capacity of over 2,000 kg/h and extreme precision in the thickness of the slices.

Adjustable cutting parameters and highly efficient, "gentle" technology for the most delicate cuts.

Features:

- **Perfectly parallel** horizontal slices with the Grasselli multi-blade cutting system.
- **Fully adjustable** cutting parameters for the best output also for particularly delicate products ("through slicing" option for a 100% throughput).
- Conveyor belts can be opened for perfect cleaning and **improved hygiene**.
- Possibility to be placed in **completely automated lines**.
- **No tool** necessary to prepare the machine for sanitation and no part to be disassembled.
- Cutting-edge design with continuous welding and rounded edges to ensure optimum hygiene.
- **Butterfly cutting** option **can be applied in the machine**.
- Frame built completely in food-grade Stainless steel.

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

NSL Models

- GRNSL400** NSL 400 Slicer. Harp set sold separately
- 6757300** NSL 600 Slicer with Out feed Conveyor
- 6757800** NSL 800 High Volume Slicer
- 6757900** NSL 1000 High Volume Slicer, Increased cutting width



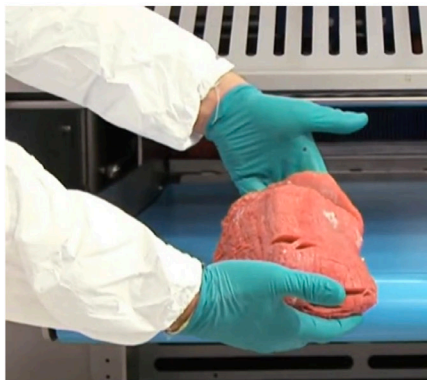
Vertical meat slicer for obtaining perfectly even slices of bone-in or boneless meat, thanks to the Grasselli multi-blade cutting system.

Extreme precision even for thinner slices, and high yields: a technologically advanced solution for processing fresh meat.



Features:

- Optional **quick blade changing system** for replacing the entire set of blades in just a few minutes.
- **No tools needed** to prepare for the cleaning process, sanitation and blade replacement.
- **Adjustable cutting parameters** to allow the **maximum quantity of product** to be sliced.
- Possibility to slice **bone-in meats** without chipping.
- Possibility to cut also **crust frozen meats** with a temperature of -4/-5 degrees.
- **Extremely versatile** with a wide range of cutting options.
- Cutting-edge design with continuous welding and rounded edges to ensure **greater hygiene**.
- **Special solutions** available on request (such as cutting chambers with differentiated cutting thicknesses).



**Perfect for
Hispanic Cuts
Milanesa
Carne Asada**

SCAN ME



CSE

GRCSE CSE Grasselli Slicer



Retail Fresh Meat Compact slicer for fresh boneless meats

Utmost slice precision and quality due to the Grasselli multi-blade system



**Great for
Milanesa &
Carne Asada**

Features:

- **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.**
- Compact size of 57.13" x 33.3" x 55.2"



**Call for More
Information!
562.595.4785**

Grasselli Slicers Monthly Blade Exchange Program

PBI will conduct a **monthly PM and blade exchange** on the Grasselli slicers for the following:

- Replace dull blades with re-sharpened blades (Approximately 50 blades per blade set).
- Replace broken or damaged blades with new blades.
- *We recommend re-sharpening blades after every 40 hours of slicing time.*
- *We recommend keeping 1 full set on hand in your store.*
- *Replace blades after 40 hours of use unless broken.*
- *Additional repairs if authorized will be charged at regular service labor rate.*
- *All parts will be quoted in advance.*
- *A flat travel and labor charge is applied based on Grasselli Location.*

Promotes
lower cost of
ownership

