

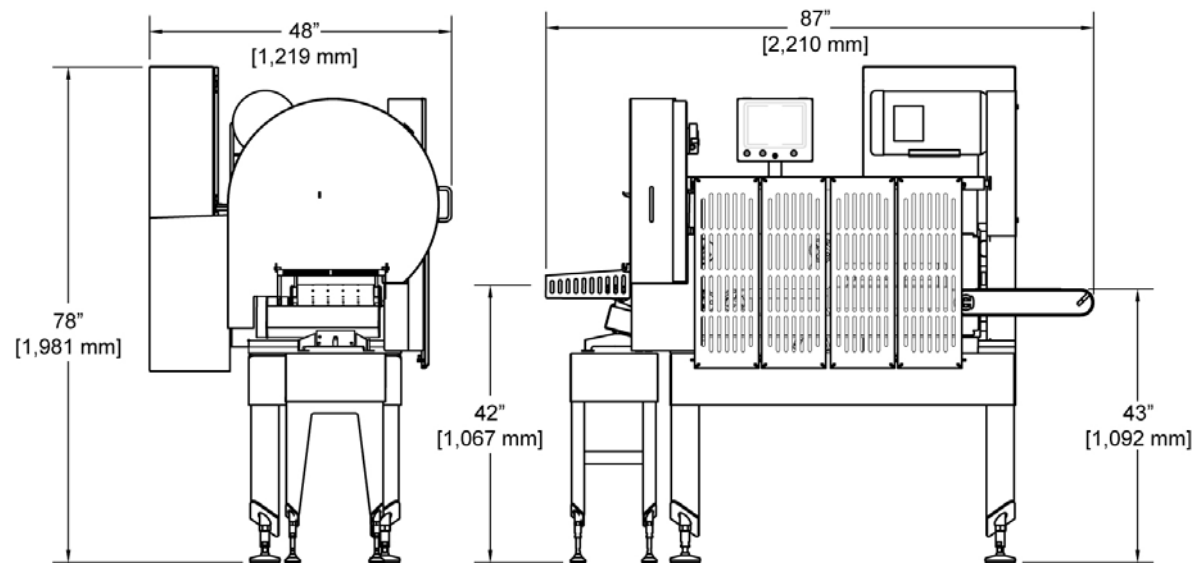
CONTINUOUS FEED BACON SLICER

Cozzini takes bacon slicing to a whole new level with PrimeSlice 827C. Designed with the needs of a Food Service and Retail bacon production lines in mind, this slicer addresses product feeding, operator controls, safety and sanitation. Plastic pinch rollers and a cantilevered design jump conveyor with a sanitary seamless belt feed product to the slicer blade. The blade, powered by a 5 hp stainless steel motor, is fully guarded for operator safety.

Disassembly for sanitation, washdown inspection is easy, since all the components that come in contact with product can be removed without tools. The slicer comes standard with stainless steel bearings, polyurethane timing belt drives and a stainless steel servo motor with IP69K washdown rating for fast and thorough cleaning.

Additional options include wash-in-place spray systems for both the knife housing and drive housing, which allow the operator to wash the blade from both sides while it runs, without needing to open the blade housing.

An optional weighing system allows each slice to be weighed in real time, eliminating the need to stop during slicing to estimate the needed slice count to attain the target weight. Additional features include digital controls for slice thickness, count and net weight. With online diagnostics, maintenance schedules and upgrades for Ethernet and SCADA, makes this the ultimate bacon slicer.



Model	Orifice Dimension	Motors		Service Amps	Operating Pneumatic Pressure
		Feed conveyor	Slicer Blade		
827C	3" x 12" wide	Servo 1.3 kW	5 hp [4 kW]	30 A 220 VAC/3 PH	75 psi [5 bar]
				Optional 15 A 460 VAC/3 PH	

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COZZINIGROUP
COMPLETE FOOD EQUIPMENT SOLUTIONS

WORLD HEADQUARTERS Cozzini, Inc.
4300 West Bryn Mawr Avenue Chicago, IL 60646-5943 U.S.A

WORLD REPRESENTATION • 773 478-9700 • www.cozzini.com • sales@cozzini.com

CONTINUOUS FEED BACON SLICER



PrimeSlice™
COZZINI/ANCO SLICING TECHNOLOGIES



CONTINUOUS FEED BACON SLICER

- Durable, low-maintenance slicer models for Food Service and Retail bacon.
- Variable speed blade turns up to 1500 rpm.
- Precision servo-driven feed system.
- All components in product handling zone can be disassembled for sanitation and washdown without any tools.
- Blade housing safety feature prevents opening until the blade has stopped turning.
- PanelView controls for user-friendly interface.
- Built in conformity with AMI sanitary equipment design principles. USDA accepted and CE approved.

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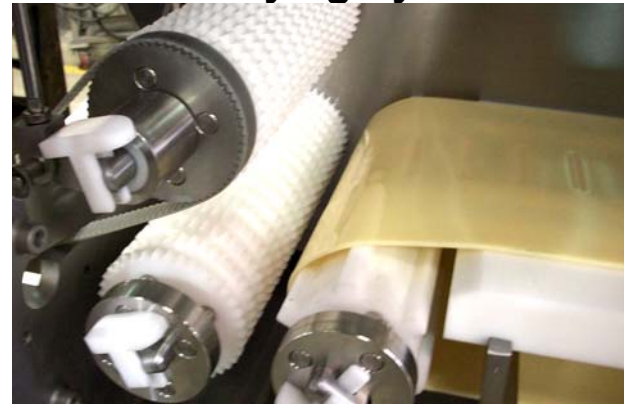
What makes the Cozzini Continuous Bacon Slicer a cut above the rest?

Sanitary Design & Accessibility



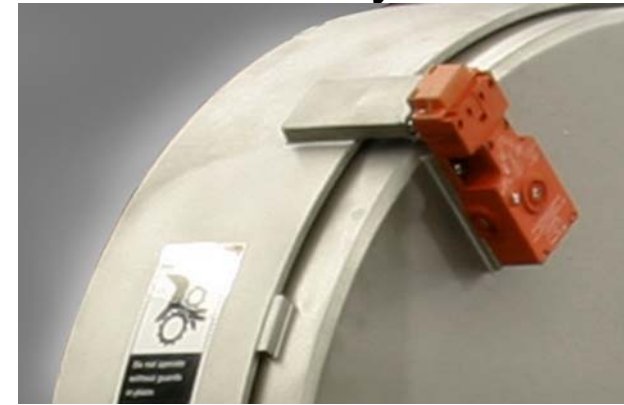
- Open design allows all parts in food zone to be completely disassembled and assembled without tools
- All belts and feed rollers removable for sanitation
- All stainless steel construction
- Polyurethane timing belt drive system allows for complete washdown of all drive components
- Removable bifold doors for access to feed conveyor. Hooks on front provided to store doors during sanitation.

Conveying System



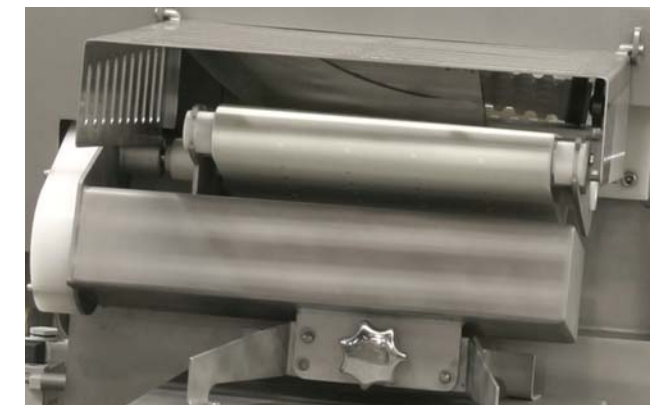
- Flat polyurethane belt with molded drive lugs.
- Cantilevered design with removable conveyor tail section
- Sealed drive motor compartment
- Optional long bed for 6 lb retail stacked product
- Can be quickly adjusted to handle food service bulk or stacked

Safety



- Non-contact stainless steel RFID safety sensors
- Knife discharge guard folds up for access to jump conveyor
- Knife guard solenoid interlocked. Guard will not open till knife stops.
- Optional wash-in-place system with two sets of spray nozzles wash knife from both sides while running with guard in place.

Versatility



- Allen Bradley Panelview Plus 700 color touch screen interface
- Digitally control slice thickness, slice count, and net weight
- Optional online manuals & maintenance schedules
- Pre-programmed setups for retail shingled, stacked or food service lay flat and bulk stacked slices
- Ethernet and or serial SCADA connection option
- Optional variable speed knife drive