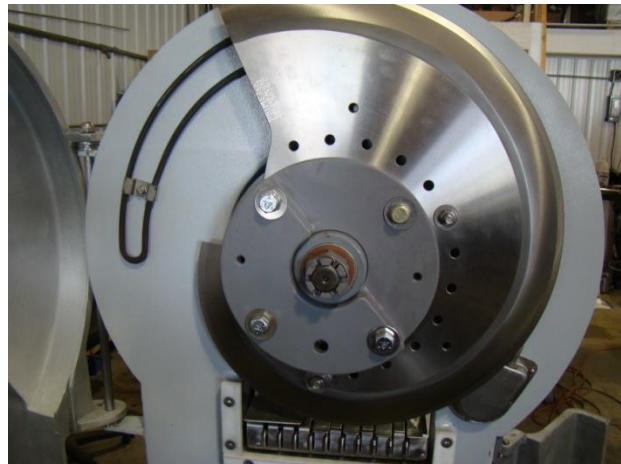


MICHIGAN

FOOD EQUIPMENT COMPANY, LLC



ANCO BACON SLICER MODEL 827 REBUILT

Hydraulic:

Valves, flow control, cylinder, and pump are all rebuilt
New tubing and fittings are installed
20 gallons of hydraulic oil

General:

Main frame is coated in FDA approved epoxy
New bearings seals and bushings
New Stainless single row gripper
New Shear plates for the blade
New drive belts
New Stainless hardware
New Blade specified by the customer requirements
New Stainless Steel Guard for drive shaft
New hold down assembly

Electrical:

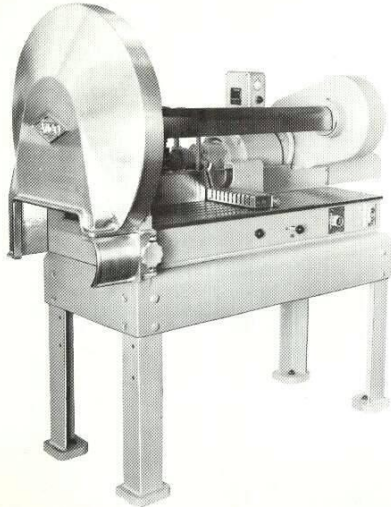
Rebuilt motor
New safety switches
New electrical box and controls

Optional:

Main frame tin coated:
Dual row gripper assembly:
New Stainless blade door guard:
New take away conveyor up to 9':

ANCO®

Bacon Slicers



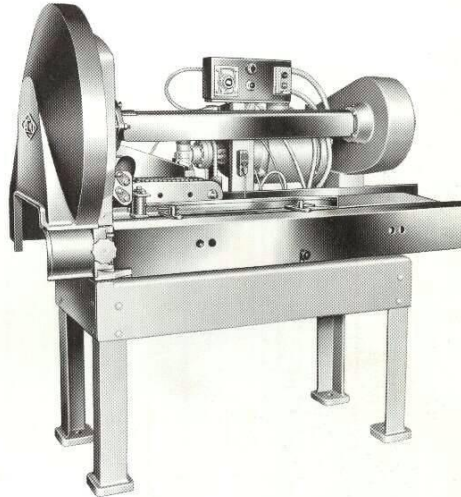
MODEL 827 HYDRAULIC BACON SLICER

Is designed to automatically grip slab of bacon previously set in position, while feeding to the blade. When slicing is completed the gripper is engineered to automatically return, releasing the very small butt end and is ready to receive the next piece. Temperature range is wide.

Acceptable slicing can be done with product temperature as high as 38° F. (3.3° C.) Slice thickness may be varied at any time from 64 to 2 slices per inch by simply adjusting the vernier control. No gears to change. The knife, of high grade tool steel, has a tough cutting edge. Each knife is tested and balanced. A knife heater, standard on all Bacon Slicers, heats blade to help insure cleaner cut, reduced scrap, increased acceptable temperature range and decreased knife grinding. Heater has an adjustable control to maintain knife at optimum temperature for all operations. Knife guard is designed to automatically shut off power when opened. Shaft and drive are well guarded. Most parts coming in contact with product are stainless steel. Gripper is easily removed for cleaning. Machine can be cleaned with a steam hose. Includes No. 1234 Knife Honer.

SPECIFICATIONS

Production Capacity: . . . Up to 1800 lbs. (816.5 kg.) per hour
Floorspace of slicer: . . . 3'2" x 6'8" (96.52 cm. x 203.20 cm.)
Overall height of slicer: 5'3" (160.02 cm.)
Motor: 5 H.P. (3.73 kw.)—1800 R.P.M.
Net Weight: 2000 lbs. (907.2 kg.)



MODEL 827C CONTINUOUS FEED BACON SLICER

Has all the features of the No. 827 Bacon Slicer and in addition, is engineered to automatically slice bacon in a continuous uninterrupted flow. There is no lapse of time caused by retracting feed mechanism. A "caterpillar" type drive is employed which can feed the bacon forward without interruption. Feeding of bacon may be done by press operator directly from the bacon press or by slicer operator feeding prepressed tempered bacon. The rear bacon receiving belt conveyor moves slightly faster than the front conveyor to help insure that successive bellies are butted together.

SPECIFICATIONS

Production Capacity: . . . Up to 2700 lbs. (1224.7 kg.) per hour
Floorspace of slicer: . . . 3'3" x 6'1¼" (99.06 cm. x 186.05 cm.)
Overall height of slicer: 5'8¾" (174.63 cm.)
Motor: 7½ H.P. (5.59 kw.)—1800 R.P.M.
Net Weight: Approx. 2600 lbs. (1179.3 kg.)

CHEMETRON® Process Equipment