

MICHIGAN



FOOD EQUIPMENT COMPANY, LLC

Refurbished Model 827C Bacon Slicer

Rebuild includes the following:

Machine is completely torn down, Main frame and uprights are soaked in a cleaning solution to clean old product build up from internal chambers. The main frame and uprights are hot tinned, and the balance of the non-stainless contact parts are nickel plated. The motor will be tested for stress and rebuilt when necessary. All new bearing and seals are replaced throughout machine. New belts are installed on drive. The hydraulic system will be rebuilt, the pump will be rebuilt, and the stop valve will have a new bushings and seal installed. All Hydraulic lines will be new. Gearbox and hydraulic motor for the tractor feed assembly will be completely rebuilt. The flow control valve will also be installed with new seals, and springs. All new gears and chain will be installed on tractor feed (stainless on upper assembly, standard on lower assembly). All new bushings will be installed on the tractor assembly. Electrical will be new throughout machine. Control panel will have simple push start stop buttons with a heater control for the blade.

If you have further question about our rebuild process please contact us.

Option:

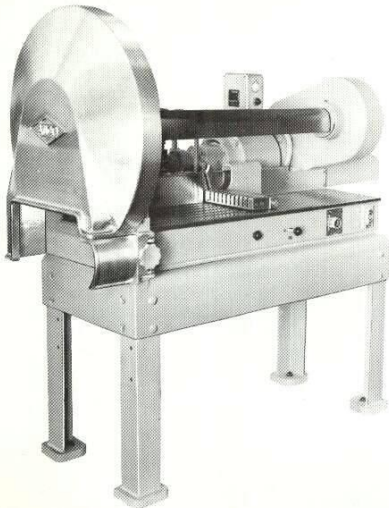
-New 9' Stainless Steel Pin Roller Conveyor



NOTE: Picture shows stainless steel frame

ANCO®

Bacon Slicers

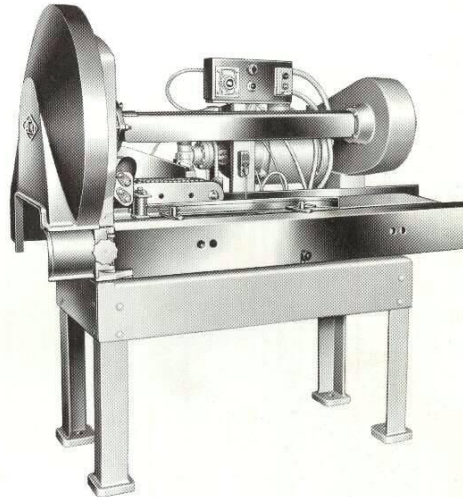


MODEL 827 HYDRAULIC BACON SLICER

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
Floor space 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
Floor space of slicer: . . . 3'3" x 6'1½" (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