

VA 4000 AT

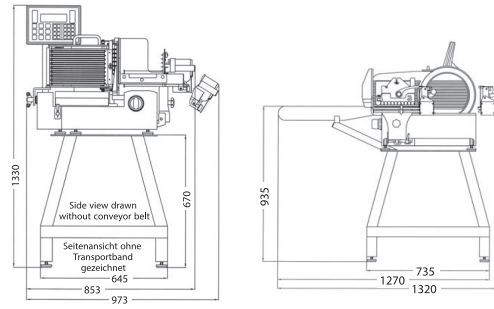
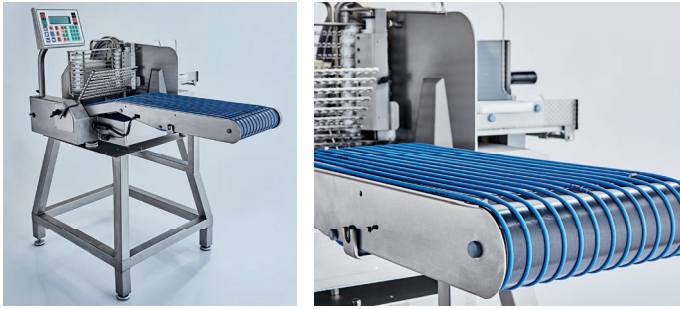


Fully-Automatic Food Slicer with Conveyor Belt

- ▶ 99 easily programmable slicing programmes (PLU).
- ▶ User-friendly, self-explanatory symbolic keyboard.
- ▶ Graphical representation of the slicing programme.
- ▶ Operator is led through the programme on the display.
- ▶ Large capacity on little space.
- ▶ Easy removing of conveyor belt, quick and easy cleaning.





**Fully-Automatic Food Slicer
with Conveyor Belt**

VA 4000 AT



Technical

Counter Space required	(L x W): 735 x 645 mm
Overall Dimensions	(L x W x H): 1270 x 853 x 1330 mm
Conveyor Belt	(L x W): 880 x 280 mm
Carriage	(L x W): 275 x 360 mm
Weight	ca. 130 kg
Voltage	3-phase or 1-phase, voltage and cycles as required
Power Requirement	0,6 kW
Sound Level	<70 dB (A)
Blade	330 mm 6, hollow-ground, hard chromed, stay sharp quality
Slice Thickness	0 bis 10 mm (infinitely variable)
Cutting Length	255 mm
Cutting Height	195 mm
Capacity Speed of Carriage	infinitely variable, about 25 - 55 strokes per minute.
Precise Slicing	Because of separate gear motor for blade rotation. Therefore 98 % power transmission by direct gear drive.
99 programmable Slicing Programmes	Easy calling up by entering the PLU- number with max. 3 digits between 001 and 999. With every PLU-number there are programmed all necessary slicing data. such as name of article, speed of the carriage, slice thickness and all parameter for stacking, shingling down, shingling cross or circle shingling.

Stacking		1 - 4 stacks per slicing procedure adjustable, maximum cutting height 80 mm
Shingling down		Shingling distance down up to 30 mm (infinitely variable), per slicing procedure 1 - 2 shingled portions side by side und up to 9 layers on top of the other
Shingling cross		Shingling distance down and cross up to 30 mm (infinitely variable), per slicing procedure 1 - 9 shingled portions side by side und up to 9 layers on top of the other
Circle shingling		Circle shingling with a diameter of up to 230 mm and up to 9 layers on top of the other
Security and Hygiene	Model VA 4000 AT corresponds to legal security and hygienic requirements. Sharpening device is removable. Carriage can be tilted aside for cleaning. Chain frame, stacking device and receiving plate are removable. Machine body and all metal parts in contact with food are made of stainless steel .	

Special Executions

VA 4000 AT Teflon

Tefloned execution, ideal for slicing cheese. Carriage, thickness plate, blade guard and blade are tefloned. Easy and precise slicing, no smearing and no sticking. Further advantage: quick and easy to clean with dry cloth Technical details as e VA 4000 AT.

With large Carriage

ideal for large food products. All other technical details as above. Special executions upon request.

Overall Dimensions	(L x W): 275 x 530 mm.
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With Clawend Pieceholder

instead of standard end piece holder

Interleaver

Model VA 4000 AT can be prepared for connection to an interleaver. Further information upon request.

VA 4000

Execution without conveyor belt see leaflet model VA 4000.

VA 4000 P

Special execution model VA 4000 P without conveyor belt prepared for connection to an **automatic wrapping machine** and/or **interleaver**. With receiving fork for transportation of the sliced portion to the wrapping machine, with or without tray. Further information upon request.