# **CashinEDGE** PEPPERONI SLICER



## INTRODUCING THE NEXT GENERATION IN PEPPERONI SLICING FOR SUPERIOR THROUGHPUT, SLICE INTEGRITY AND EASE OF OPERATION.

The CashinEDGE<sup>™</sup> Pepperoni Slicer brings an entirely new generation of pepperoni slicing technology to the floor with the industry's highest throughput. Our design offers superior performance, excellent slice quality and ease of operation. All this translates directly to your bottom line through improved product consistency and lower ownership costs. But what else would you expect from Cashin<sup>®</sup>, the leader in pepperoni slicing.

- » Industry's highest throughput
- » Excellent slice quality
- » Latest hygienic design
- » Ease of operation
- » Low cost of ownership
- » 24/7 technical support



**PRO**VISUR<sup>®</sup>





# **CashinEDGE** PEPPERONI SLICER

#### Superior Throughput From the World Leader in Pepperoni Slicing

The CashinEDGE<sup>™</sup> Pepperoni Slicer offers the industry's greatest throughput at up to 30,000 slices per minute. Cashin® makes such levels of throughput possible with its generous 14.5" throat capacity and innovative blade designed for slicing at speeds up to 2000 rpm. The ability to slice up to fifteen 46mm sticks of pepperoni simultaneously is unmatched in the industry and provides further opportunities to lower ownership costs.





#### **Precision Drive System**

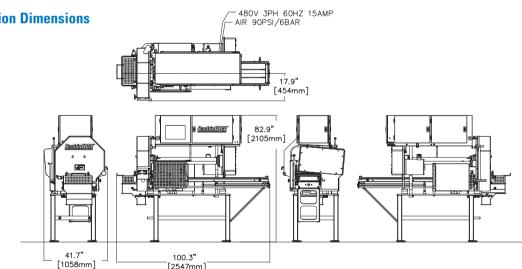
The CashinEDGE<sup>™</sup> Pepperoni Slicer's advanced drive system optimizes slice integrity and promises improvements in yield. It incorporates an articulating gearbox design that eliminates backlash and offers complete control over the product as it is delivered to the blade. All this adds up to further lowering ownership costs.

#### **User-Friendly Touch Screen Controls**

CashinEDGE<sup>™</sup> Pepperoni Slicer's touch screen retains the critical maintenance and programming information that you need for different product setups and thickness. In addition to making historical data available, it contributes to improved slicing integrity and yields. Descriptive diagnostic screens and reliable Allen-Bradley® controls further simplify troubleshooting and lower ownership costs.

### **Advanced Hygienic Features**

When it comes to food safety, the CashinEDGE<sup>™</sup> Pepperoni Slicer offers premium hygienic features throughout. Stainless steel housings, motors and mounting standoffs are located throughout the machine. And the machine can be quickly disassembled for thorough cleaning.



### SPECIFICATIONS

Capacity	5.25" h x 14.5" w, unlimited length
Slicing	Up to fifteen 46mm sticks simultaneously
Blade Speed	2000 rpm
Slice Thickness	Variable
Touch Screen Control	12" Color Screen

Note: Safety labels removed for clarity on all equipment images.



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#### Installation Dimensions