



PRESENTING A NEW GENERATION OF PRODUCTIVITY,  
VERSATILITY & PERFORMANCE WITH LOW OWNERSHIP COSTS

## **CashinEDGE™ MULTI-SLICER**

CashinEDGE™ Multi-Slicer brings a new generation of high performance to your production line. Cashin® technology makes it happen with advanced features that include an optimized drive system, generous 14.5" throat, proprietary 2000 rpm blade and more. It's about giving you the flexibility to slice a wide variety of products with superior slice integrity, hygiene and throughput. And it's totally focused on delivering higher productivity, reducing maintenance and driving ownership costs down. That's the Cashin™ difference – from the ground up, it's about innovation you can trust.

- » Fast, up to 2000 rpm blade speed
- » Versatile, slices a wide variety of products
- » Superior slice quality
- » Latest hygienic design
- » 24/7 technical support



# **Cashin®**

# CashinEDGE™ MULTI-SLICER

## The Power To Lift Productivity

The CashinEDGE™ Multi-Slicer maximizes flexibility and throughput with advanced features that include a generous 14"x 5.25" throat capacity and our proprietary blade technology that slices at speeds up to 2000 rpm. Now you can enhance yields, maximize productivity and count on the capacities that you require for a wide variety of products including roast beef, corned beef, pastrami and more.



### Optimized Precision Drive System

The Multi-Slicer's precision high-tech drive system optimizes product control at the blade with upper and lower product feed belts. These next generation features eliminate frequent adjustments and drive-train maintenance. Its advanced technology promises optimum yields at the highest speeds available anywhere. This makes the CashinEDGE™ Multi-Slicer tomorrow's solution to low ownership costs and record-breaking production levels.



### Advanced Hygienic Design For Food Safety

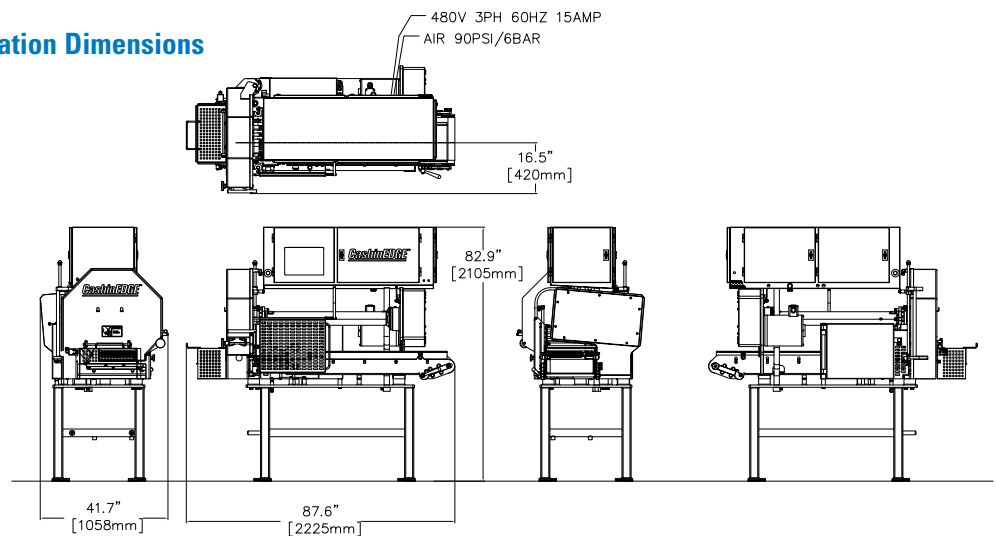
The Multi-Slicer's advanced performance and hygienic standards give you a competitive edge and protect your brand. Stainless steel construction provides a lifetime of clean, safe performance. The machine can be quickly and easily disassembled for thorough cleaning and readied for production in less than 10 minutes.



### Touch Screen Control

A user-friendly touch screen retains the critical maintenance and operating information for slice count and thickness. In addition to making historical slicing data available, touch screen operation also contributes to improved slice integrity and yields. Descriptive diagnostic screens and reliable Allan-Bradley® controls further simplify troubleshooting and lower ownership costs.

## Installation Dimensions



## SPECIFICATIONS

Capacity	14.5" width, unlimited length and 5.25" throat height
Blade Speed	Up to 2000 rpm, variable
Slice Thickness	Consistent, adjustable
Touch Screen Control	12" Color screen

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

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