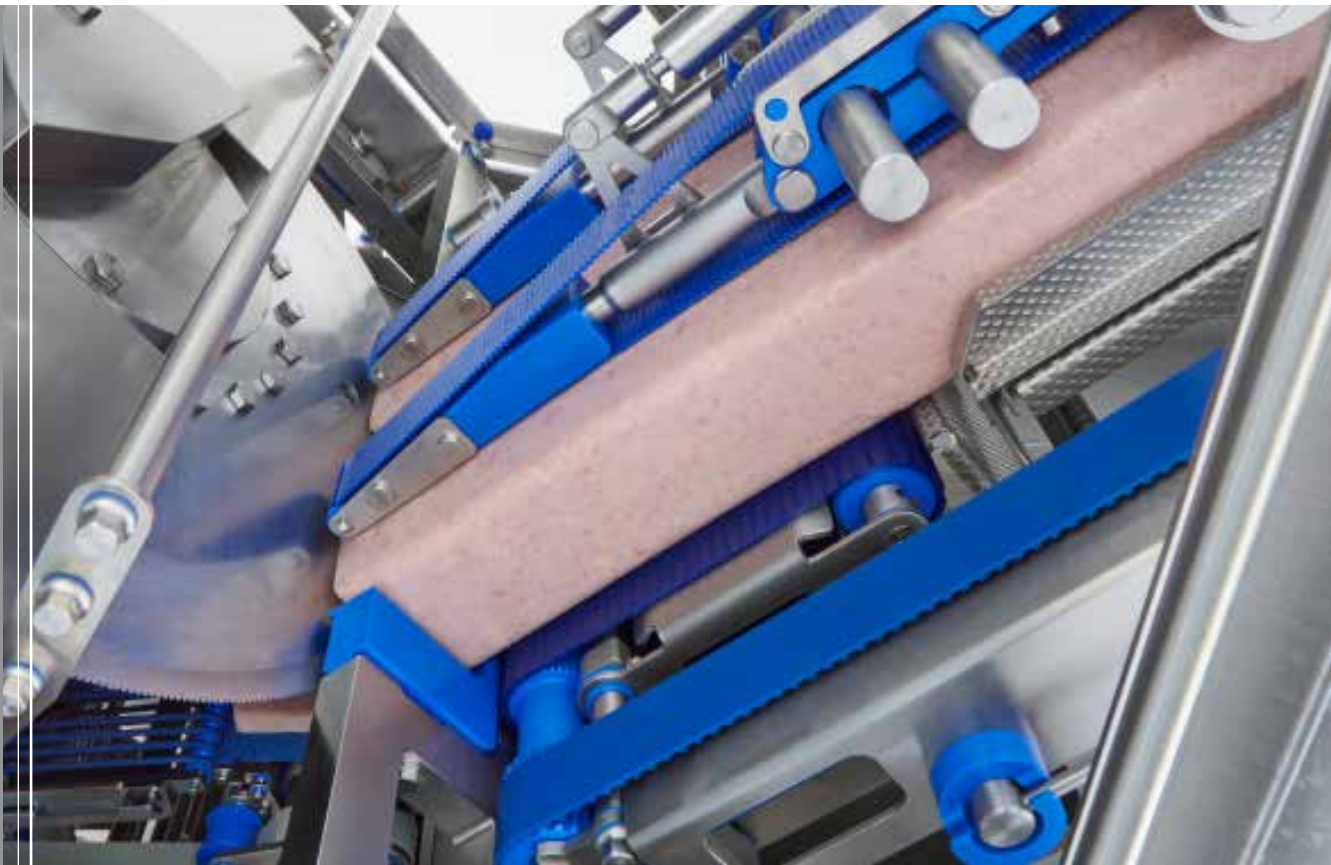


SX380 Slicing System

Compact, Open Design Provides TRUE Flexibility

Gain greater yields and improved product control, now and in the future.





Discover the benefits of TRUE flexibility and down-to-the-blade product control.

Begin with the shortest footprint of any comparable slicer on the market. Then configure your new SX380 Slicing system to meet your current application needs, knowing that you can easily modify your technology later, on site, if your business needs change. Examine the many advantages detailed here that all combine to help push the boundaries of your slicing operation and lower your total cost of SX380 ownership.

TRUE flexibility today and tomorrow

Configure your SX380 Slicing System to meet your current application needs, knowing that you can later modify, on site, if your business changes.

- Choose one or two independent product drives to optimize weight control and minimize giveaway
- Select up to 3 dynamic scales and 3 classifiers
- Optional remote mounted control panel



Enhanced yields result from down-to-the-blade product control

- Driven upper-infeed conveyor outperforms paddle designs
- Flexible, upper conveyors extend product security all the way to the blade, accommodating product size and shape variations
- Upper and lower infeed conveyors provide greater product support, ensuring high-quality slices and reduced product waste



Small footprint, high throughput

SX380 outputs compare favorably with slicers that require significantly greater floor space and initial investments.

Contributing features include:

- Wide 7" x 15" (178 mm x 380 mm) throat
- 2,000-rpm maximum involute blade speed
- Short reload time



SX380 Slicer



Graphic interface simplifies and speeds product changeovers

- Easy to use touch screen stores and controls all pre-programmed operations.
- Intuitive system requires very little operator training to monitor and control all machine functions and adjustments.



Maximize yield on every product you slice

SX380 advantages help produce the smallest butt ends in the industry

- Measurable yield advantages result from unique blade position, superior gripper systems and to-the-blade product control.



New Open Design Promotes Highest Levels of Hygiene

- Open design affords added visibility and easy access to all components.
- Tool-free disassembly facilitates fast teardown and helps ensure more complete sanitation.
- All product contact belts are fast and easy to remove.



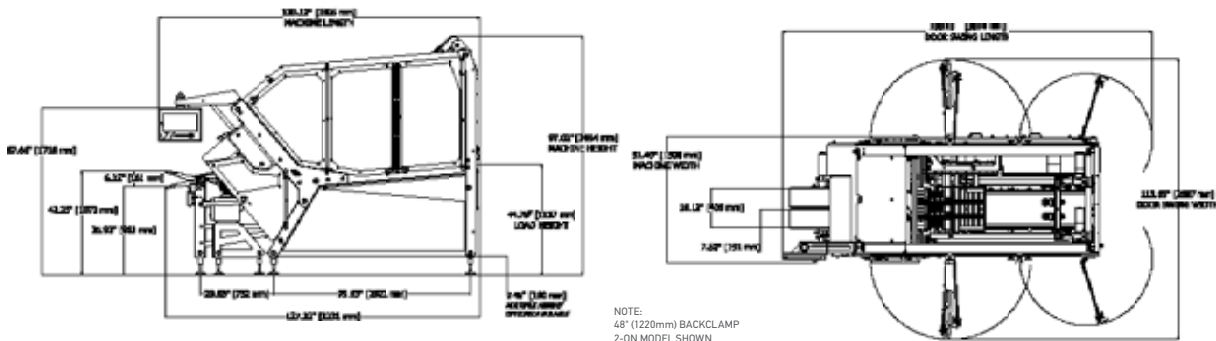
Proprietary blade technology augments TRUE Flexibility

- Formax blade innovations enhance slice quality, broaden optimal slicing temperature ranges and help boost throughput in every slicing application.
- Superior metallurgy extends blade life, holds edges longer, and saves operating costs up to \$7,000 annually per slicer.
- Wide selection of edge designs and proprietary coatings provide perfect fit for every slicing application.

Choosing the Formax® SX380 assures you of service beyond compare.

As your technology partner, we are committed to the shared responsibility of helping to maintain your Slicing System at peak performance levels. It is also why we continuously invest in the industry's largest staff of highly trained service professionals, each dedicated to providing you with 24/7/365 technical support, multi-lingual training, a complete OEM parts inventory and thorough equipment documentation. Rest assured, Provisur service and support will help reduce your total ownership cost and maximize the return on your SX380 investment.

SPECIFICATIONS		APPLICATIONS
Throat area	7.0 x 15.0" / 178 mm x 380 mm	<ul style="list-style-type: none"> Luncheon meat
Log length	48" standard backclamp / 1,220 mm 63" optional backclamp / 1,600 mm	<ul style="list-style-type: none"> Bacon Cheese
Blade speed	2,000 rpm	<ul style="list-style-type: none"> Pepperoni
Blade style	Fx180, PowerMax, or Cashin Edge involute	<ul style="list-style-type: none"> Sausage
Product feed system	Upper and lower infeed conveyors with support down-to-the-blade	<ul style="list-style-type: none"> Back bacon Schinken
Number of product feeds	1 or 2 independent drives	<ul style="list-style-type: none"> Prosciutto
Number of scales/classifiers	Up to 3 independent dynamic scales and 3 classifiers	<ul style="list-style-type: none"> Pork loins
Touch screen control	15" color screen / 380 mm	<ul style="list-style-type: none"> Other
Control panel location	On machine or remotely located	



Utilities

Electrical:
460/380 Volt, 30 Amp, 11 KVA

Pneumatic:
7 Bar, 70 L/min air supply
80 PSI, 2 CFM