



▲ **MODEL: LS2000**

LINEAR SLICER / APPLICATOR WITH CONVEYOR

The Pizzamatic Linear Pepperoni Slicer / Applicator Model LS2000 produces a consistent and quality product. The system is capable to slice and apply a variety of meat and cheese onto moving targets. The hopper tubes are custom configured to produce the desired pattern application. At the center of the LS200 Linear Slicer is Pizzamatic's patented Orbitrox™ blade technology. Instead of a disposable band blade, the LS2000 cuts with a hardened rotating blade that can be sharpened for continual use. The orbitrox blade makes a clean and consistent cut every time to ensure quality slices and accurate targeting.

FEATURES:

- Eliminates Product Curl
- Accurate Slice Placement
- Consistent Portion Control
- State-Of-The-Art Servo Motor Control
- Heavy Duty Stainless Steel Construction
- Fully Automatic Control System With Simple Touch Pad Control
- Custom Built Pattern Hoppers
- Wash Down Capabilities
- USDA Compliant
- CE Approved

SPECIFICATIONS:

Length: 96"/244cm

Width: 44"/112cm

Height: 65"/165cm

Target Size: 5" to 16"/12cm to 40cm

Production Rate: 45 12" Pizzas Per Minute

Electrical Requirements: 240 volts,
3 phase, 40 amps 50/60 Hz

