

CRM Bacon Slicer Chopcutter

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CRM Chopcutter Cutlet Slicer Machine

This automatic slicer will slice, fresh, frozen, cooked and cured meats, with or without bones.

Ideal for cutting Bacon, Sausage, Meat, Fish, Cheese, Chicken and many more.

The width of the slices can be changed from 2 to 45 mm, even whilst the machine is working. The cutting action is precise, with no bone fragments detected and halving product wastage.

The CRM Bacon Slicer is safe and easy to use, equipped with safety features allowing non specialists to operate the machine with ease.

Allows for the production process to be more efficient, in the high level of product throughput and accuracy. Therefore cutting down on labour costs and time.

Constructed with AISI 304 Stainless Steel that is bacteria resistant. CRM Bacon Slicer Chopcutter is easily cleaned to prevent bacterial contamination.

Consistent Slices

Desired Widths

Reduced Waste

This versatile automatic slicer processes fresh, frozen, cooked and cured meat, with or without bone, alongside bacon, poultry, fish, sausage and cheese.

Adjustable slice thickness from 2–45 mm delivers consistent portions, improved product presentation and greater production flexibility.

Precision cutting helps reduce product waste, bone splintering, manual labour and overall processing costs.

Manufactured in Italy from hygienic AISI 304 stainless steel,

CRM slicing machines are safe, durable and easy to clean.

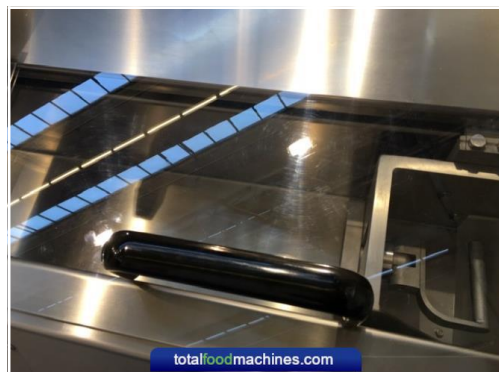
Contact Total Food Machines today to discuss the ideal CRM Bacon Slicer and Chopcutter for your production requirements. on 02890 994 202 or email sales@totalfoodmachines.com



Direct Web Link

<https://totalfoodmachines.com/machine/7828/crm-bacon-slicer-chopcuter>

More Images



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CRM BACON SLICER & CHOPCUTTER

PRECISION SLICING. MAXIMUM YIELD.

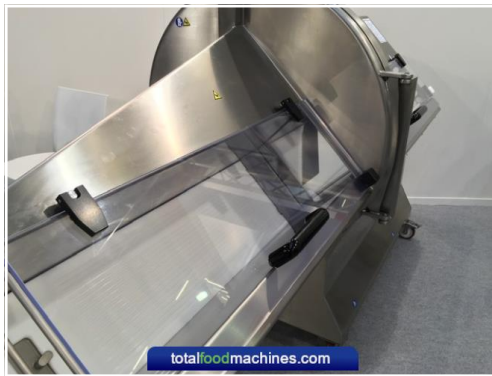
VERSATILE AUTOMATIC PORTION CUTTING
High-performance automatic slicing for fresh, frozen, cooked and cured products—with or without bone. Precise, repeatable cutting improves presentation, increases yield and reduces labour.

- ADJUSTABLE SLICES: 2-45 MM
- ADJUST THICKNESS WHILE RUNNING
- BONE-IN & BONELESS PRODUCTS
- PRECISE CUTTING - NO BONE SPLINTERING
- REDUCED PRODUCT WASTE
- AISI 304 STAINLESS STEEL
- TOOL-FREE ACCESS FOR CLEANING
- SAFE & EASY TO OPERATE
- MADE IN ITALY

CONTACT OUR SALES TEAM TODAY
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Total Food Machines,
Hillfarm,
Crossgar,
Co. Down,
BT30 9ET

Tel: 028 9099 4202
Web: www.totalfoodmachines.com