

MEAT SLICERS

Perfect Slice Thickness



FUSION
CUT

Meat Slicing
Solution

FUSION
TECH
ftiinc.org

BENEFITS / FEATURES

Fresh vs Tempered

No need to temper product to get a good slice! Slice fresh (32F-40F) and slice thickness is perfect.

Fast

Capacities of up to 10,000 pounds per hour.

Large Pieces

Product in-feeds on the SS-10 model allow you to slice large, whole muscle cuts with ease.

Food Safety

Tool-less removal of guarding for quick and easy sanitation.

Compact Size

Extremely small footprint and the FS-19's comes with stainless steel stand and casters.

CREATE PERFECT SLICE THICKNESS QUICKLY

Our high powered meat slicers produce a perfect slice thickness quickly and easily.

Fusion Tech Meat Slicers produce a perfect slice thickness for slicing and cutting into strips fresh and boneless meat, as well as liver, poultry, fish fillets, and certain fruits and vegetables. Whether slicing chicken, pork, beef, or other exotic meats, our Meat Slicers give you sliced product in a fraction of the time.

Each Meat Slicer was designed for high-capacity slicing of raw meat — slicing your product as fast as you can load it.

Constructed of high-grade stainless steel components, our slicers require little to no maintenance and no tools to break down for high pressure washing. You can typically expect to receive a return-on-investment within six months.

Get Started Today! 309.774.4275 • ftiinc.org/slicers



**Perfect Slice
Thickness.
See our Slicers
in Action at
ftiinc.org/slicers**



Cutting Thicknesses

The FS-19 Slicer is available in these thicknesses:

- 3mm
- 5mm
- 8mm
- 11mm
- 14mm
- 17mm
- 23mm
- 26mm
- 35mm

FS-19 SLICER

The Fusion Tech FS-19 Slicer is a compact machine designed for slicing and cutting into strips fresh and boneless meat, as well as liver, poultry, fish fillets, and certain fruits and vegetables. It is best suited for use by small to medium sized meat processors, industrial kitchens, and large restaurants.

The design is simple — drop fresh meat into the top and within seconds you'll have sliced meat emptying out into the meat container.

Capacity	2,000 lbs / hour
Certifications	USDA & CE Approved
Voltage	208-230v / 10 amps 400v / 50 Hz / 4.3 amps
Motor Power	2 hp
Motor Speed	1000 RPM
Overall Weight (Slicer)	187.39 lbs
Overall Weight (Table)	24.25 lbs
Dimensions (Slicer)	30.31" l 19.68" w 27.95" h
Dimensions (Table)	27.56" l 15.75" w 20.28" h
Blade Size	8" diameter x .045" thick

Safety Sensors

Machine won't run unless chute and cover are on, infeed paddle is in place, and pan is pushed in correctly.

Product Catch Pan

Sliced meat empties into catch pan for easy transporting.

Infeed Paddle

Keeps hands clear of slicing blades while loading product.

Slicer Table

Stainless steel table with locking casters to hold the slicer.





FSD-19 DOUBLE SLICER

The Fusion Tech FSD-19 Double Slicer is a compact machine designed for slicing and cutting into strips fresh and boneless meat, as well as liver, poultry, fish fillets, and certain fruits and vegetables. It is best suited for use by small to medium sized meat processors, industrial kitchens, and large restaurants.

The design is simple — drop fresh meat into the top and within seconds you'll have strips of meat emptying out into the meat container.

Capacity	2,000 lbs / hour
Certifications	USDA & CE Approved
Voltage	208-230v / 10 amps 400v / 50 Hz / 4.3 amps
Motor Power	2 hp (2 motors)
Motor Speed	1000 RPM (2 motors)
Overall Weight (Slicer)	374.78 lbs
Overall Weight (Table)	24.25 lbs
Dimensions (Slicer)	30.31" l 35.03" w 27.95" h
Dimensions (Table)	27.56" l 15.75" w 20.28" h
Blade Size	8" diameter x .045" thick

Cutting Thicknesses

The FSD-19 Slicer is available in these thicknesses:

- 3mm
- 5mm
- 8mm
- 11mm
- 14mm
- 17mm
- 23mm
- 26mm
- 35mm

Safety Sensors

Machine won't run unless chute and cover are on, the second cutting set is attached, infeed paddle is in place, and the pan is pushed in correctly.

Slicer Table

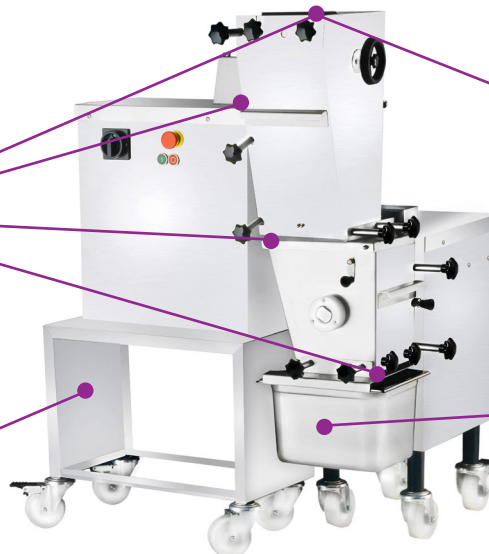
Stainless steel table with locking casters to hold the slicer.

Infeed Paddle

Keeps hands clear of slicing blades while loading product.

Product Catch Pan

Sliced meat empties into catch pan for easy transporting.



SS-10 SLICER

The Fusion Tech SS-10 Slicer is a large machine designed for slicing and cutting into strips fresh and boneless meat, as well as liver, poultry, fish fillets, and certain fruits and vegetables. It is best suited for use by large meat processors and restaurant commissaries.

The design is simple — drop fresh meat into the top and within seconds you'll have sliced meat emptying out the bottom into your vat or onto a discharge conveyor.

Integration
Packages
Available



Capacity	10,000 lbs / hour
Certifications	USDA Approved
Voltage	230v / 60 Hz / 28 FLA 460v / 60 Hz / 7.6 FLA
Motor Power	10 hp
Motor Speed	40 RPM (Variable Speed Drive)
Dimensions	41.58" l 34.19" w 60.05" h
Blade Size	14" diameter x 0.040" thick

Cutting Thicknesses

The SS-10 Slicer is available in these thicknesses:

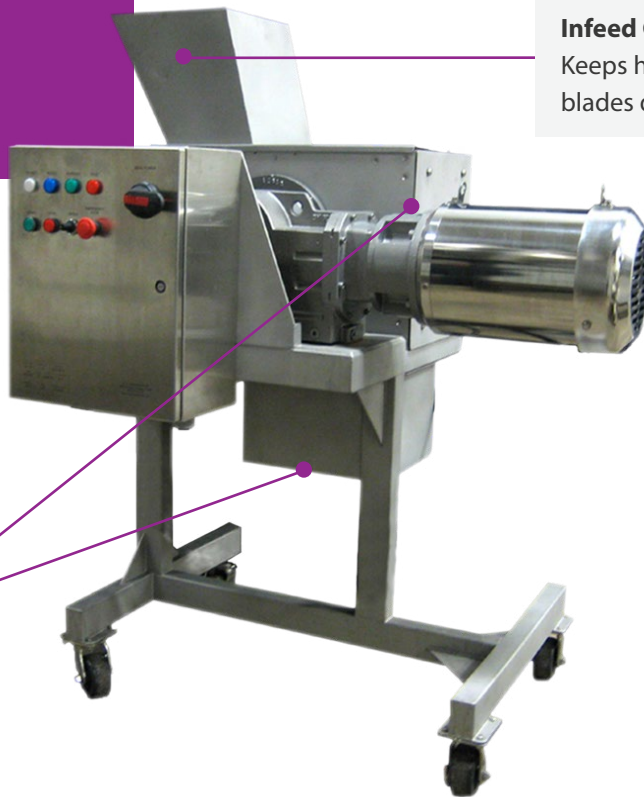
- 1/8"
- 1/4"
- 3/8"
- 1/2"
- 5/8"
- 3/4"
- 7/8"
- 1"
- 1-1/8"
- 1-1/4"
- 1-3/8"
- 1-1/2"
- 1-5/8"
- 1-3/4"
- 1-7/8"
- 2"

Infeed Chute

Keeps hands clear of slicing blades during product loading.

Safety Sensors

Machine won't run unless knife box is on and conveyor or vat is correctly aligned.



REPLACEMENT PARTS BUNDLE ITEMS

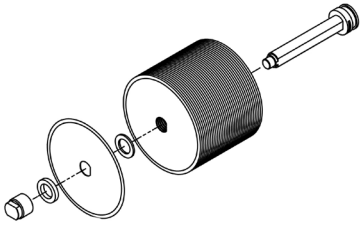

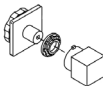


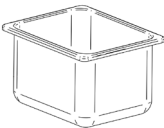






IMAGE	MODEL	ITEM	MACHINE	QTY
	CMI008291	Blade Set, Complete 4mm	FS-19 / FSD-19	1 / 2
	CMI008292	Blade Set, Complete 6mm	FS-19 / FSD-19	1 / 2
	CMI008293	Blade Set, Complete 9mm	FS-19 / FSD-19	1 / 2
	CMI008295	Blade Set, Complete 18mm	FS-19 / FSD-19	1 / 2
	CMI008297	Blade Set, Complete 27mm	FS-19 / FSD-19	1 / 2
	CMI008299	Blade Set, Complete 12mm	FS-19 / FSD-19	1 / 2
	CMI008300	Blade Set, Complete 24mm	FS-19 / FSD-19	1 / 2
	CMI008301	Blade Set, Complete 15mm	FS-19 / FSD-19	1 / 2
	CMI009434	Blade	FS-19 / FSD-19	
	CMI008388	Upper Guide, 4mm	FS-19 / FSD-19	1 / 2
	CMI008389	Upper Guide, 6mm	FS-19 / FSD-19	1 / 2
	CMI008390	Upper Guide, 9/18/27mm	FS-19 / FSD-19	1 / 2
	CMI008391	Upper Guide, 12/24mm	FS-19 / FSD-19	1 / 2
	CMI008392	Upper Guide, 15mm	FS-19 / FSD-19	1 / 2
	CMI008393	Lower Guide, 4mm	FS-19 / FSD-19	1 / 2
	CMI008394	Lower Guide, 6mm	FS-19 / FSD-19	1 / 2
	CMI008395	Lower Guide, 9/18/27mm	FS-19 / FSD-19	1 / 2
	CMI008396	Lower Guide, 12/24mm	FS-19 / FSD-19	1 / 2
	CMI008397	Lower Guide, 15mm	FS-19 / FSD-19	1 / 2
	CMI008332	Blade Spacer Set, 4mm	FS-19 / FSD-19	1 / 2
	CMI008333	Blade Spacer Set, 6mm	FS-19 / FSD-19	1 / 2
	CMI008334	Blade Spacer Set, 9mm	FS-19 / FSD-19	1 / 2
	CMI008335	Blade Spacer Set, 18mm	FS-19 / FSD-19	1 / 2
	CMI008336	Blade Spacer Set, 27mm	FS-19 / FSD-19	1 / 2
	CMI008337	Blade Spacer Set, 12mm	FS-19 / FSD-19	1 / 2
	CMI008338	Blade Spacer Set, 24mm	FS-19 / FSD-19	1 / 2
	CMI008339	Blade Spacer Set, 15mm	FS-19 / FSD-19	1 / 2

IMAGE	MODEL	ITEM	MACHINE	QTY
	CMI008312	Safety Tenon, Complete Set	FS-19 / FSD-19	1 / 2
	CMI009307	COG Belt 800, 8mm	FS-19 / FSD-19	1 / 2
	CMI010172	Main Power Switch	FS-19 / FSD-19	1 / 2
	CMI008304	Hand Knob	FS-19 / FSD-19	4 / 6
	CMI008305	Hand Knob	FS-19 / FSD-19	8 / 12
	CMI008310	Meat Tray	FS-19 / FSD-19	1 / 2
	CMI008326	Lifting Hook for Blade Set	FS-19 / FSD-19	1 / 2
	CMI008327	Washing Stand	FS-19 / FSD-19	1 / 2
	CMI008329	Brush, 9mm	FS-19 / FSD-19	1
	CMI008367	Brush, 18mm	FS-19 / FSD-19	1
	CMI008330	Brush, 27mm	FS-19 / FSD-19	1
	CMI008741	Blade, 14" diameter x 0.040" thick	SS-10	As Needed



Spare Parts & Service

To order more spare parts or request service on your machine, contact our main office Monday-Friday, 7am-5pm for assistance.

p. 309.774.4275

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**CUSTOM SOLUTIONS FOR THE
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