



GEA MegaSlicer

High Capacity Slicers

When it comes to high productivity and covering a very wide range of applications, the GEA MegaSlicer offers one of the most efficient combinations on the market. The choice between circular or involute blade technology allows the machine to be used for a wide variety of applications and capacities. Many auxiliary modules and functions make the machine a specialist for optimized portion quality and economic efficiency in every product segment. Automatic product loading from the rear is fast, reliable and protects the product. Thanks to short loading times and high output, the GEA MegaSlicer is predestined for an integration into fully automated lines, e.g. in combination with a GEA ShingleLoader and a GEA PowerPak.

Performance at a glance

- Attractive product presentation: the GEA MegaSlicer slices all portion patterns commonly employed in the market for sausage, dry-cured and boiled ham, bacon and cheese at a high level of quality.
- Flexibility thanks to many auxiliary modules: functions like interleaver, contour shingle conveyor and GEA OptiScan make the GEA MegaSlicer a specialist in every product segment.
- Constant portion quality: the patented idle cut rotor* enables constant slice thickness, even with soft products such as boiled sausage, and largely eliminates sliver slices.
- Maximum product utilisation: depending on the product requirements, you can select the most suitable technology, with the dynamic weighing system, the camera unit or the GEA OptiScan, to maintain minimal give away and at the same time a very high proportion of on-weight portions.
- High degree of product safety: thanks to easy accessibility and hygienic design.
- Line compatibility: the GEA MegaSlicer is optimally suited for integration into fully automated lines.
- The GEA MegaSlicer has an output of up to 1,600 kg/h (depending on product and application).

* Available on GEA MegaSlicer XXL

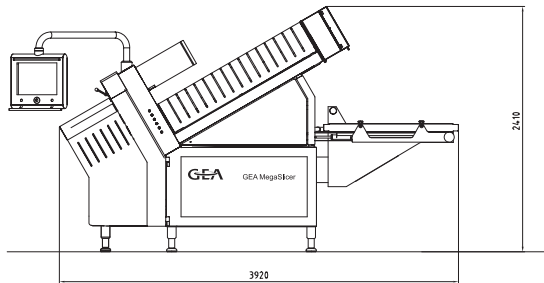
GEA MegaSlicer: Technical data

| Technical data | GEA MegaSlicer L | GEA MegaSlicer XXL |
|--|--------------------------|--------------------------|
| Type of Blade | Circular Blade | Involute Blade |
| Blade Sizes | Ø 440; Ø 460; Ø 480 mm | R 415 mm |
| Max. blade speed | 600 rpm (750 rpm)* | 1.500 rpm |
| Cutting Cross-section* | | |
| Width | 59 – 417 mm | 365 x 435 mm |
| Height | 155 – 101 mm | 180 – 126 mm |
| Max. product length | 1.200 / 1.850 mm* | 1.180 / 1.830 mm* |
| Machine Dimensions L x H x W Product Length 1.200 | 3.920 x 2.410 x 1.200 mm | 3.920 x 2.410 x 1.200 mm |
| Machine Dimensions L x H x W Product Length 1.850 | 5.225 x 2.740 x 1.200 mm | 5.225 x 2.740 x 1.200 mm |
| Product Loading | Manual / Automatic | Automatic |
| GEA Check 4000 | Option, up to 4 lanes | Option, up to 4 lanes |
| GEA OptiScan 600 | Option | Option |
| Interleaver | Option, up to 3 lanes | Option, up to 3 lanes |
| Folding unit | Option | Option |
| Cross-Shingle conveyor | Option | Option |
| Contour Portioning conveyor | Option | Option |
| Telemonitoring / Remote Service / Preventive Maintenance | Option, GEA UptiFox | Option, GEA UptiFox |

* Depends on machine configuration, product features and application.

Power supply (max.): 15.5 kW; compressed air in accordance with 7:4-ISO8573-1: 6 bar 15NM/min.
Noise emission in accordance with EN ISO 11204: < 75 dB (A)

GEA MegaSlicer L/XXL



Examples of applications

GEA MegaSlicer L



3 x 100 x 100 mm



4 x Ø 100 mm



3 x Ø 135 mm



2 x bacon / dry-cured ham
(100 x 200 mm)

GEA MegaSlicer XXL



3 x 150 x 100 mm (upright)



4 x Ø 110 mm



3 x Ø 135 mm



2 x bacon / dry-cured ham
(100 x 220 mm)

Advised peripheral equipment



GEA OptiScan



GEA Check 4000



GEA ShingleLoader

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