

SS-10

HIGH VOLUME SLICER

Cove SS-10 Slicer / Strip-Cutter Industrial SS-10 Slicer Advantages:

- **Slices Fresh vs. Tempered** – No need to temper product to get a good slice! Slice fresh (32F-40F) and slice thickness is perfect!
- **Extremely Fast** – Capacities of more than 10,000# per hour (If you can load it fast enough).
- **Large Pieces** – Product in-feed is 16" wide x 8" tall x unlimited length – Allows you to slice large, whole muscle cuts with ease.
- **Food Safety/Sanitary** – Simple design, no tools needed to break down, no conveyors, extremely easy to clean with only a fraction of the parts as compared to other slicers.
- **Compact Size** – Extremely small footprint for a machine that slices over 10,000# per hour!



Other features:

- All stainless components
- Flexible tooling – Change desired slice thickness in a matter of minutes
- NEMA 4X Stainless Control Panel with independent speed control
- 230V or 460V – 3phase options
- CE approved

Need a Dicer?! Ask us about our SS-20 Dicer – High output 2D dicing at up to 10,000#/hour!

COVE
EQUIPMENT

(800) 501-COVE

See more info and videos at:

www.cove-equipment.com

SLICING