FOOD
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CBS - CHICKEN BREAST SLICER

Convincing attributes of the CBS line are highest process reliability, outstanding performance and consisting slicing quality. Whether blade life, flexibility, hygiene or handling, let yourself be inspired by our CBS line of single, double and triple lane poultry slicing.

CBS 1 - SINGLE TRACK SLICER





CBS 1 capacity > 55 fillets/min





CBS 2 - DOUBLE TRACK SLICER

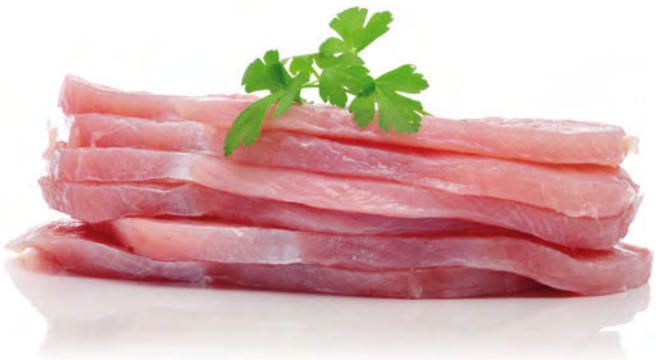
CBS 2 capacity > 110 fillets/min

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CBS 3 – TRIPLE TRACK SLICER



capacity > 165 fillets/min



- One to three track machine; CBS 1, CBS 2, CBS 3
- Independent slicing tracks for fillets pre-sorted by weight, different number of slices and/or slice thicknesses or butterfly cut
- Outstanding slicing quality due to oscillating blades
- No water cooling for blades
- Customized slicing sets
- Capacity: > 55 fillets/min each slicing track
- Basic product up to 50mm high
- Product widths from 50mm to 140mm
- Up to 5 blades for 6 slices
- Separate inverters for belt and slicing speed
- Conveyor belts 180mm wide with FDA quick connector
- Stainless steel drum motors for belt drive
- Stainless steel non-ventilated motor for slicing

FOOD TECHNOLOGY THIELEMANN GMBH & CO. KG

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