



834 EP serie

Fully-automatic slicing and stacking - ideal for volume production

- Easy operation
- Large quantities, high speeds
- From paper-thin slices to 5 mm thick
- Stacked and tiled arrangement possible



834 EP serie

With a DEKO machine from the 834 EP series, the slice thickness as well as the slicing speed and the manner of stacking can all be adjusted. The machine begins its work with just the press of a button. The cutting wheel of this impressive machine glides through large volumes of meat and cheese with a smooth, steady motion. The result? Perfect slices and virtually no waste.

Easy to clean The machines from the 834 EP-serie can be (dis)assembled without any equipment. Because of this it is easy to clean the several components. This makes it simple to come up to standards regarding to hygiene.

Models

The 834 EP serie contains of the following four models:

- 834 SPBS Shaver Slicer without stacking mechanism
- 834 EPB Stakcer fully automatic system: stacked and tilled arrangement
- 834 EPC Stacker slicer with a conveyor belt
- 834 EPBK fully automatic slicer for cheese

DEKO slicers, for ease of use, hygiene and a professional appearance

All DEKO machines comply with EU health and safety regulations and various ISO standards. Each machine is also provided with the CE Marking. Parts that come into contact with meat and cheese are made of stainless steel. This results in a long service life and low maintenance and service costs.

The stainless steel last slice device, combined with the automatic stacking mechanism, minimizes the amount of waste drastically.

The machines have an integrated sharpener. Just a single hand movement is required to switch from slicing to sharpening.



Technical data – DEKO 834 EP series

Finish	Stainless steel and anodised aluminium
Motor	180 Watt
Power	230 VAC - 50 Hz Phase 1 = 2,5A 400 VAC - 50 Hz Phase 3 = 0,6A
Slicing capacity	Round 190 mm. Square 190 x 190 mm. Rectangular 195 x 190 mm. Maximum length 460 mm
Slice thickness	Continuously variable between 0 to 5 mm.
Slicing speed	25, 45 and 55 slices per minute
Blade diameter	296 mm.
Dimensions	Height 579 mm. Length 780 mm. Width 814 mm.
Weight	93 Kg.

CE approval 98/37/EEC
Safety and hygiene requirements EN 1974:1998