

LION bacon

Soon knows your bacon products better than you do: LION bacon

A portion cutting machine that is named after what it is best suited for: the LION bacon.

Whether frozen, raw, cooked or smoked, with rind or without - this machine sets the bar when it comes to slicing bacon (down to $-17^{\circ}\text{C}/-1.4^{\circ}\text{F}$ depending on the product). Thanks to the fact that it was designed specifically for bacon, even two stacked products can be loaded into the spacious chamber and still be sliced with precision.



The horizontal chamber enables the slices to fall flat onto the conveyor belt.



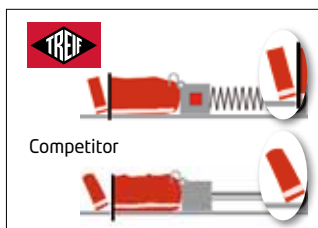
LION bacon slices bacon of up to $-17^{\circ}\text{C}/-1.4^{\circ}\text{F}$ (depending on product and application).



The gripper hook makes it possible to hold products that are up to 270 mm / $10\frac{3}{5}''$.



This machine is a perfect alternative to a high-capacity bacon slicer.



The dynamic feeding system (a standard feature) guarantees uniform slice thickness and a precise cross-section.



The slices can be either shingled continuously or arranged in shingled groups of e.g. ten slices.



The blade operates at a speed of up to 300 revolutions/minute.

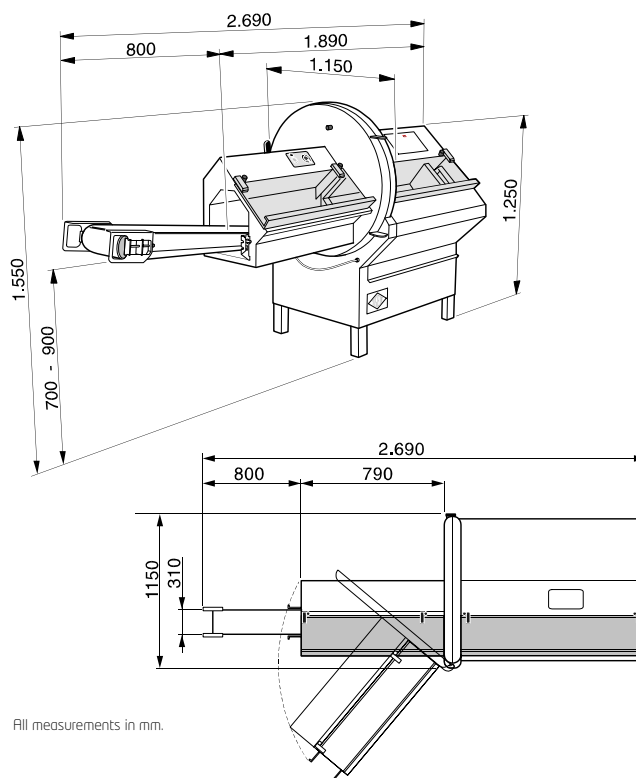


The machine is designed so that the products can also be stacked on top of each other and sliced.

Two models of LION bacon

LION bacon is available in the FB and EB models. The LION EB bacon model comes with an electronic control, which for example helps to keep the residual piece as small as possible.

Technical data:	LION FB bacon	LION EB bacon
Max. cut-off length (mm/inch)	0.5-70; 1/50" - 2 4/5"	0.5-250; 1/50" - 9 4/5"
Max. cuts per minute	300	300
Cross-section of product w x h (mm/inch)	270 x 108; 10 3/5" x 4 3/10"	270 x 108; 10 3/5" x 4 3/10"
Max. infeed length (mm/inch)	700; 27 3/5"	700; 27 3/5"
Housing dimensions (mm/inch)		
Length/Width/Height (mm/inch)	2,690 / 1,150 / 1,550; 106" / 45 1/2" / 61"	2,690 / 1,150 / 1,550; 106" / 45 1/2" / 61"
Connecting load (kW)	3.3	3.4
Products	Up to -17 °C / -1.4 °F	Up to -17 °C / -1.4 °F
Weight (kg/lb)	409; 902	409; 902
Product specific accessories	on request	on request



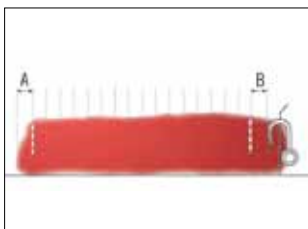
All measurements in mm.

Your benefits at a glance:

- Visually attractive fanning of the bacon (smoked, salted pork belly) as an alternative to a high-capacity bacon slicer
- Consistent fanning and grouping (EB)
- Available with conveyor belt
- Product loading chute is fastened to the respective chamber
- Product holder is optimally suited for bacon/pork belly applications (thin and wide)
- The height of the discharge belt is aligned to the level of the cutting chamber
- Back-feed path limitation (as a standard feature)



LION bacon gripper hook.



LION EB bacon can separate the uncut product into several sections so that all slices have approximately the same weight.

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