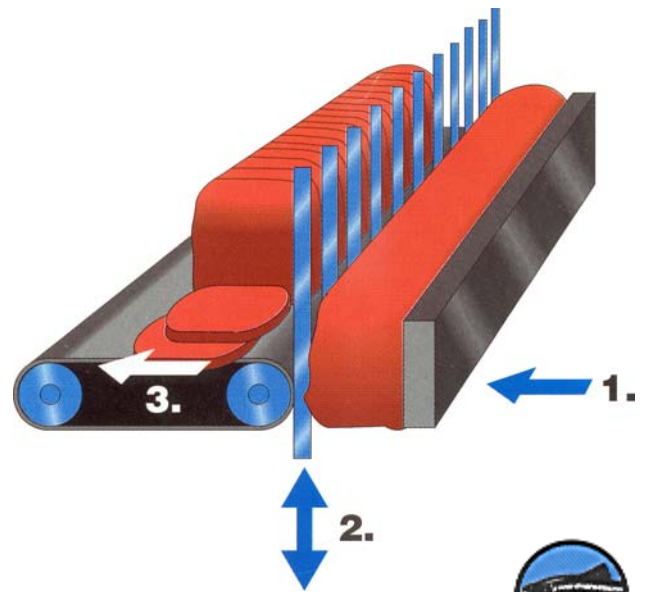


# FTC 600 FRESH SLICER<sup>©</sup>



**Model 600**



The **FTC** range of fresh intact slicing machines has been developed using nearly three decades of experience of slicing all kinds of fresh and processed meat products.

The **FTC** slicers use a multi-blade slicing method, which has significant time and cost saving over other systems.

The **FTC 600** is specially aimed at boneless product and can slice from 5 mm thick with perfect results. This machine is available an automatic product sized infeed magazine.

## General advantages:

Reduced labour cost. Increased yield. Accurate even slicing.

The **FTC 600** slicers is available for most applications and is the complete answer for the fast and economical slicing of fresh meat and fish.

Please contact us for more information.

Total length of the slicer:	1.750 mm
Total width of the slicer:	1.200 mm
Total height of the slicer:	1.500 mm
Infeed height of products:	1.100 mm
Net weight of the slicer:	525 kg
Shipping weight of the slicer:	750 kg
Height of the delivery conveyor:	1.000 mm *

\* Adjustable +50 mm



**TRIO** **FTC SWEDEN AB**

**Fish Processing & Fresh Slicing Machinery**

Address: Söderbyvägen 8, SE-195 60 Arlandastad, SWEDEN

Tel: +46-8-590-725-15

Fax: +46-8-590-336-30

[info@ftc-sweden.se](mailto:info@ftc-sweden.se) [www.ftc-sweden.se](http://www.ftc-sweden.se) [www.trio.no](http://www.trio.no)

**Fresh slicing technology since 1978**