

Perfection in food processing machinery

allert

EILLERT BV

**FOOD PROCESSING
MACHINERY AND LINES**

EILLERT BV

G-1500 universal slicing machine

G-1500 belt slicing machine



- Developed for medium size production
- Wide range of cutting knife assemblies
- Easy interchangeable knife sets
- Flexible machine
- Suited for stand-alone operation or in-line

Cutting tools



2 wing knife



Adjustable
disc 1-24
mm



1 wing knife



Stripping disc
2, 3 or 4 mm



Knife options



Crinkle cut
disc



Dicing set 12
or 20 mm



Random cut
knife set



Other options



S/S cover



Sprayers on cutting head



Guiding ruler



Knife holder for
2 or 6 discs

Other options



Prep. table



Crate holder



Grinding machine



Higher construction,
prep. table on platform



Feeding bunker

Line integration



6 person prep. table, G-1500, elevator belt, washer (single/double stage), basket mill/swingbelt, spin dryer

Line integration

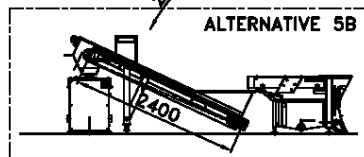
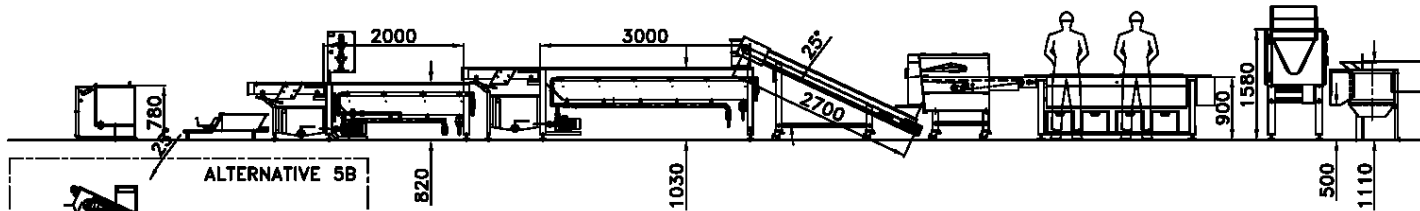
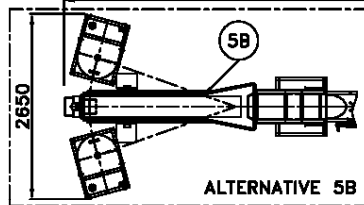
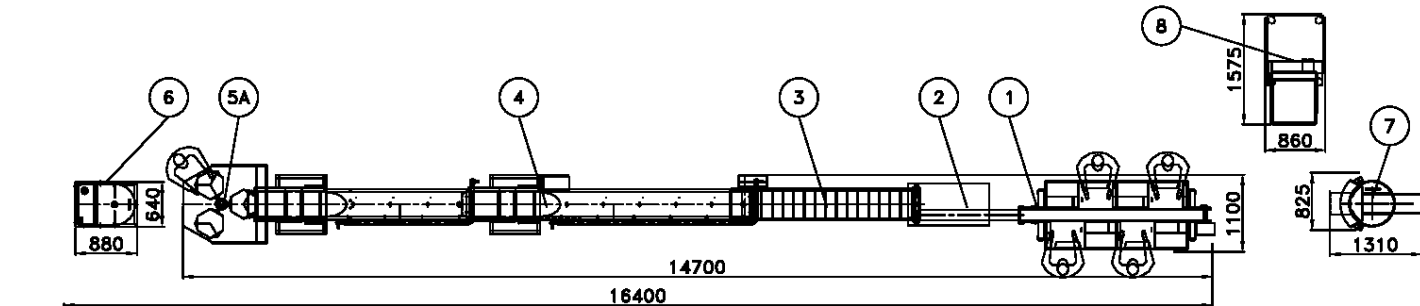


4 person prep. table
and G-1500 on
platform (waste
discharge through
platform)



G-1500 on platform
(direct washer infeed)

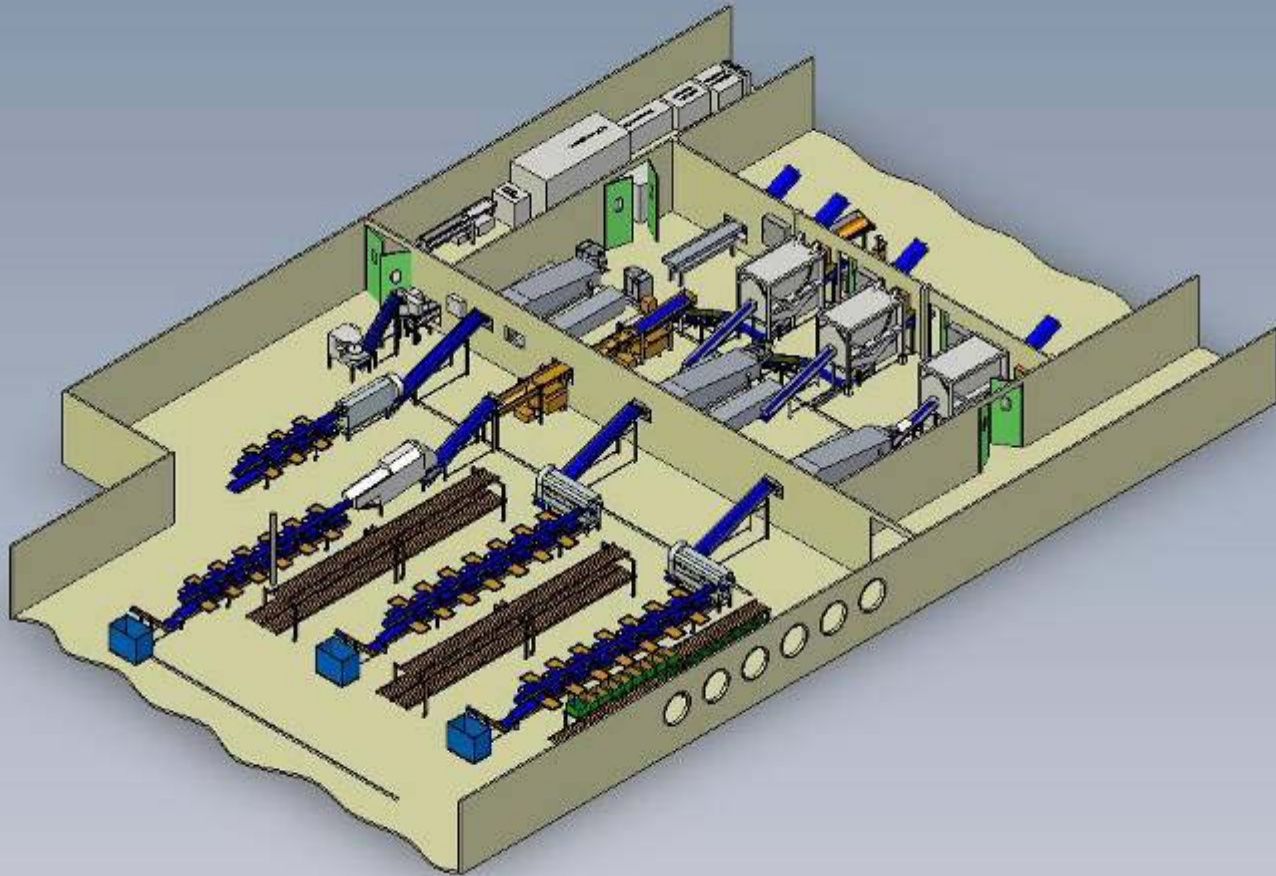
Complete line design



8	1	Stripping/cleaning machine	BL1000A
7	1	Abrasive peeling machine	C25 RV3-H
6	1	Coverings	CM4
5B	1	Shelving	TR2400/400 H25
5A	1	Basket rill	
4	1	Vegetable washer	GW10000/200
3	Elevator	TR2700/400 H25	
P.n.r./Qty.		Description	Browsing nr. / Art. code / Remarks

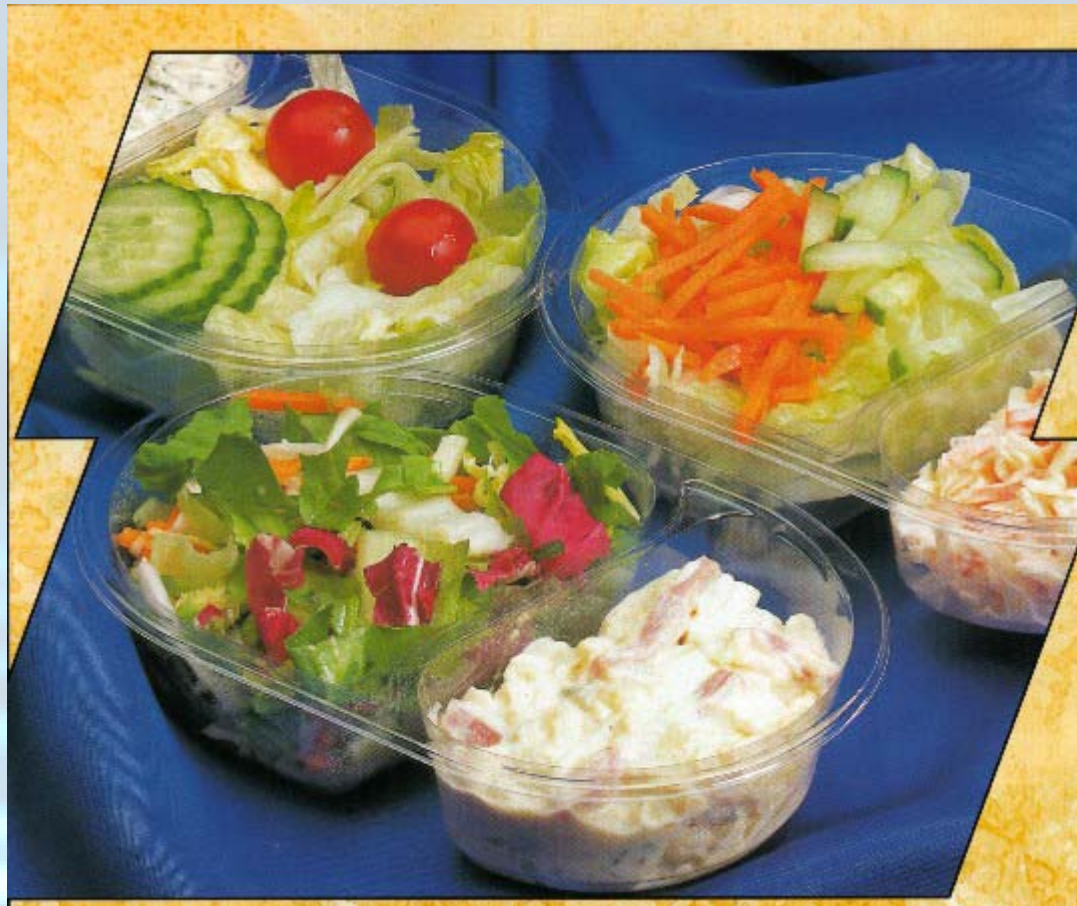
2	1	Vegetable slicer	G1800								
1	1	Preparation table	WT4P1N								
P.n.r./Qty.		Description	Browsing nr. / Art. code / Remarks								
Project nr.:	Meerfeld	Art. code:									
	STRELSMA STEEL 2.04										
Height/mass:	Form & Piece Tol.	Tolerance:									
Ass. MEK3434	Ass. MENS311	Ass. DM7100 MEDIUM	Higher ref. desig.nr. / Ref. n.								
Vegetable processing line											
Concept C (Approx. 500 Kg/h)											
<table border="1"> <tr> <th colspan="2">REVISION</th> <th colspan="2">CHANGES</th> </tr> <tr> <td>Rev.</td> <td>Desc.</td> <td>Rev.</td> <td>Desc.</td> </tr> </table>				REVISION		CHANGES		Rev.	Desc.	Rev.	Desc.
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A2-E2807356											

Factory design



Final fresh cut products





Consumer recommendation:

EAT MORE FRESH CUT VEGETABLES!

It is good for your health ...
(and for our business!)

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