



Calibrated sausage



Cooked ham



Salami



Cheese

# GEA MegaSlicer

## High Capacity Slicer

When it comes to high productivity and covering a very wide range of applications, the GEA MegaSlicer offers one of the most efficient combinations on the market. The choice between circular or involute blade technology allows the machine to be used for a wide variety of applications and capacities. Many auxiliary modules and functions make the slicer a specialist for optimized portion quality and economic efficiency in every product segment. Automatic product loading from the rear is fast, reliable and protects the product. Thanks to short loading times and high output, the GEA MegaSlicer is predestined for an integration into fully automated lines, e.g. in combination with GEA loading systems and packaging machines.

### Performance at a glance

- Attractive product presentation: GEA MegaSlicer slices all portion patterns commonly employed in the market for sausage, raw and cooked ham, bacon and cheese at a high level of quality
- Flexibility thanks to many auxiliary modules: functions like interleaver, contour shingle conveyor and GEA OptiScanner make the GEA MegaSlicer a specialist in every product segment

- Constant portion quality: the idle cut rotor\* enables constant slice thickness, even with soft products such as cooked sausage, and largely eliminates sliver slices
- Maximum product utilisation: depending on the product requirements, you can select the most suitable technology, with the dynamic weighing system or the GEA OptiScanner, to maintain minimal give-away and at the same time a very high proportion of on-weight portions
- High degree of product safety: thanks to easy accessibility and hygienic design
- Line compatibility: GEA MegaSlicer is optimally suited for integration into fully automated lines
- GEA MegaSlicer has an output of approx. 1,500 kg/hour (depending on product and application)

\* available on GEA MegaSlicer XXL

## Technical data GEA MegaSlicer

Technical data	GEA MegaSlicer L	GEA MegaSlicer XXL
Type of blade	Circular blade	Involute blade
Blade sizes	Ø 440; Ø 460; Ø 480 mm	R 415 mm
Max. blade speed	600 rpm (750 rpm)*	1,500 rpm
Cutting cross-section*		
Width	59 – 417 mm	365 – 428 mm
Height	150 – 93 mm**	183 – 126 mm
Max. product length	1,200/1,850 mm*	1,180/1,830 mm*
Machine dimensions L x H x W product length: 1,200 mm	3,920 × 2,410 × 1,200 mm	3,920 × 2,410 × 1,200 mm
Machine dimensions L x H x W product length: 1,850 mm	5,225 × 2,740 × 1,200 mm	5,225 × 2,740 × 1,200 mm
Product loading	Manual/Automatic	Automatic
GEA Check 4000	Option, up to 4 lanes	Option, up to 4 lanes
GEA OptiScanner 600 / 1200	Option	Option
GEA Interleaver	Option, up to 3 lanes	Option, up to 3 lanes
GEA Folding Device	Option	Option
Cross-shingle conveyor	Option	Option
Contour portioning conveyor	Option	Option
Telemonitoring / Remote service	Option, Performance Service	Option, Performance Service

\* Depends on machine configuration, product features and application

\*\* Possible with blade sizes of Ø 460 mm; Ø 480 mm

Power supply (max.): 15.5 kW; compressed air in accordance with 7:4-ISO8573-1: 6 bar 15Nl/min.

Noise emission in accordance with EN ISO 11204: < 75 dB (A)



GEA OptiScanner 600 / 1200

GEA Check 4000

### GEA MegaSlicer L



3 x 100 x 100 mm  
(h x w)



4 x 100 mm



3 x Ø 135 mm



2 x bacon / dry-cured ham  
(100 x 200 mm, h x w)

### GEA MegaSlicer XXL



3 x 150 x 100 mm  
(upright, h x w)



4 x Ø 100 mm



3 x Ø 135 mm



2 x bacon / dry-cured ham  
(100 x 220 mm, h x w)



GEA Slicing Loading and Packaging Line Solution

**Please contact us for different applications, loading and packaging systems are available on request!**

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