FOOD MACHINERY ENGINEERING LTD

BETTER BY DESIGN



SLABLINE

BUILT TO LAST FOREVER

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SURREY, BC V4N 4X8
CANADA

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FME SLABLINE

Total efficiency. Clean straight-forward design.

An efficient method of compressing tacky or granular product into a slab of consistent width, thickness and density.

Reliability proven in all field applications - no other design comes close.

QUALITY GUARANTEE



Product Trimming
Ploughs funnel away excess material

Clean Scraping — Precision scraper design removes all product from rollers ensuring material moves cleanly through the SlabLine.

High Accuracy — A heavy-duty compression roller with an integrated cooling system and additional smoothing rollers ensure even deposits.

LOW MAINTENANCE

Sanitary Design — The entire machine is easily accessible for full sanitation.

Easy Cleaning — Easy pull lever to remove the conveyor belt - no adjustment required.

Straightforward Operation — Store up to 99 recipes with fully programmed parameters for quick changeovers.

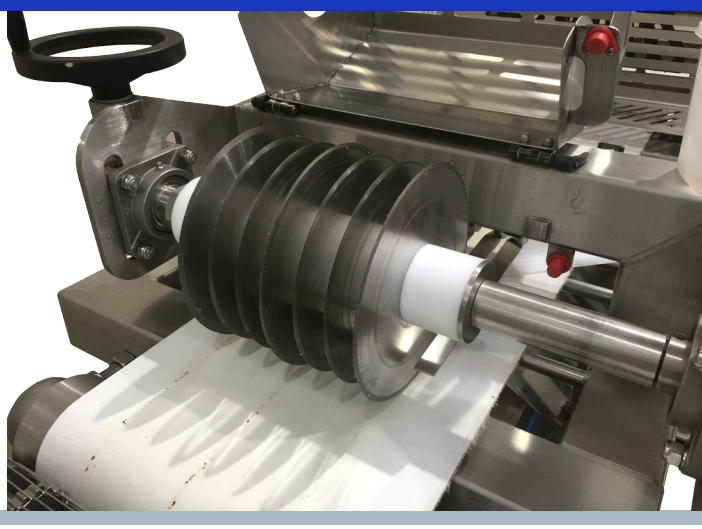
Standard SlabLine Footprint:
Width: 43 inches
Length: 254 inches combined
Height: 68 inches

KEY FEATURES

Standard operating speeds of 100-120 bars per minute.

Speed Control — Accurate, adjustible speed that is easily calibrated to prevent bottlenecks in production lines.

Cutting Precision — Customizable for multiple recipes with various cutting requirements including precision width control.



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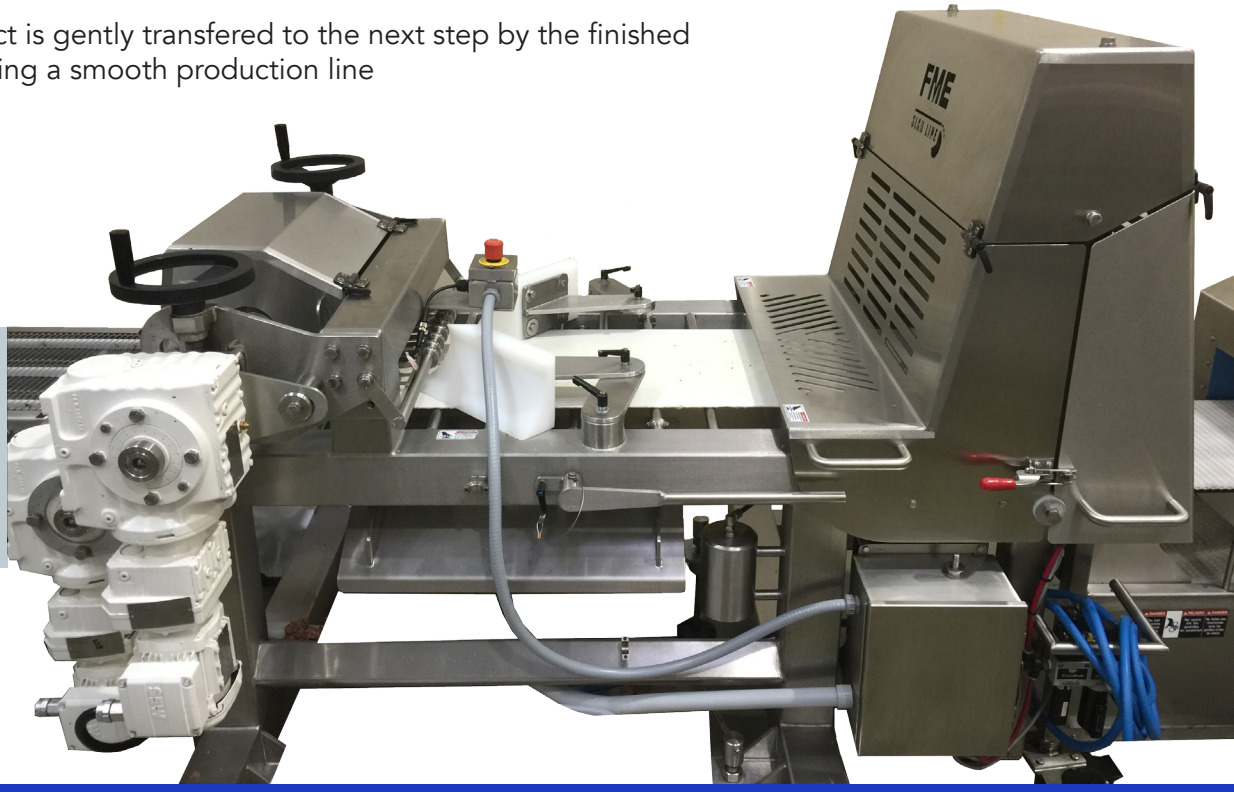
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FME SLABLINE GUILLOTINE

Reliable automated product separation through effective cutting and portioning.
Fully integrated with the SlabLine for seamless production.

KEY FEATURES

- Height adjustable round cutter blades
- Product trimmings chute efficiently channels excess material into containers
- After cutting, product is gently transfered to the next step by the finished product chute ensuring a smooth production line



Integrated with the SlabLine PLC Controls for fully adjustable settings to suit all recipe configurations.

HIGH QUALITY, LOW MAINTENANCE

- Strong and rigid 4x4 304 stainless steel tube frame
- Flip open guards for complete access and easy cleaning
- Quick release belt mechanism for product conveyor belt allows for easy sanitation and belt change-over
- Available with a choice of a conveyor belt motorized pulley or an externally driven pulley
- SEW motor and gear driver for efficient operation

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