



**FOOD MACHINERY
ENGINEERING LTD**

BETTER BY DESIGN



SLABLINE

BUILT TO LAST FOREVER

**#8 19158 94TH AVE
SURREY, BC V4N 4X8**

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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 changovers.

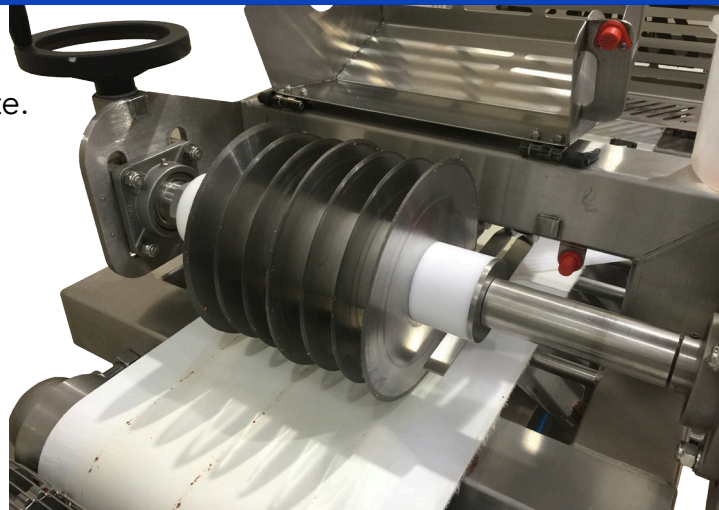
Standard SlabLine Footprint:
Width: 43 inches
Length: 254 inches combined
Height: 68 inches

KEY FEATURES

Standard operating speeds of 85-100 bars per minute.

Speed Control Accurate, adjustable 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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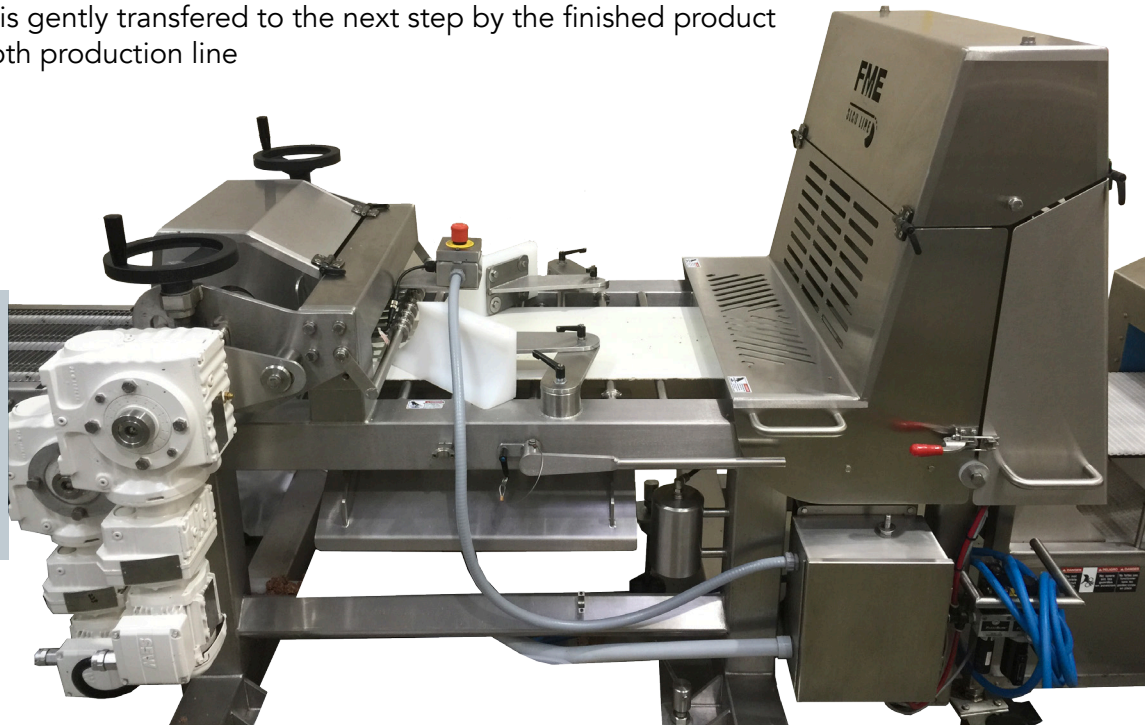
FME SLABLINE GUILLOTINE

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 transferred 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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