

Flexible salmon slicing

Multi Angle Slicer MSC 55 MA

Making the cut for multiple products

The MSC 55 MA is the latest multi angle fresh slicer in our range of slicers for salmon and other fish species similar in size and texture. This single-lane slicer is ideal for producers of fresh and smoked products looking for maximum flexibility. With a cutting angle

interval from 10° to 70°, it covers a wide range of products such as the D-cut, buffet cut, sashimi cut, hot smoked portion cut, and kiritomi cut. The slicer can cut a thickness between 2 and 60 mm, up to 55 cuts per minute.



- Wide thickness and cutting angle range
- High product infeed for special products
- Patented rotating cutting block for supreme slicing quality
- Unique design for easy cleaning
- Safe and easy operation

Product Examples



	RAW BACKLOIN	SMOKED SALMON	SMOKED SALMON	RAW SALMON	HOT SMOKED SALMON PORTIONS
Input: Weight / Length	500 g / 450 mm	1200 g / 570 mm	1200 g / 570 mm	1200 g / 570 mm	1200 g / 570 mm
Output	5 mm / 45°	2,5 mm / 45°	2,5 mm / 15°	6 mm / 35°	35 mm / 70°
Throughput per hour up to	25 kg	45 kg	60 kg	75 kg	275 kg

Throughput depends on product size, slice angle and thickness and correct loading of slicer



How it works

The operator places the fillets on the infeed conveyor, and they automatically continue into the cutting area for slicing at the preset angle and thickness. The well-known Marel slicing technology and the new rotating cutting block ensure the highest slicing quality. The knife speed and slice thickness are adjustable. At the outfeed conveyor the sliced product is delivered to a board on a roller conveyor. From there, it's removed for packing or further handling, and a new board is inserted manually for the next load. The ideal slicing temperature will depend on the product.

Cleaning made easy

The machine is uniquely designed to meet the highest cleaning standards. After use, all parts critical for access and cleaning, knives, cutting blocks and belts can be easily removed and placed on the integrated cleaning rack.

TECHNICAL FEATURES

Cutting angle	10°-70°
Max cutting width	1 x 205 mm
Max product length	750 mm
Max product height	Up to 60 mm
Max slice length	200 mm
Slice thickness	2-60 mm*
Product temperature	0° C (+- 4° C)
Electricity	3x200-240V + PE 60Hz / 1x200-240V + N + PE 50Hz
Power consumption	1.0 kW
Dimensions L x W x H	3195 x 722 x 1359 mm
Weight	394 kg
Board/tray size	
Length up to	600 mm
Width up to	220 mm

*Depends on slicing angle



Driven by a passion for sustainability and innovation, we are a global leader in food processing solutions.