

Multi Angle Slicer MSC 255

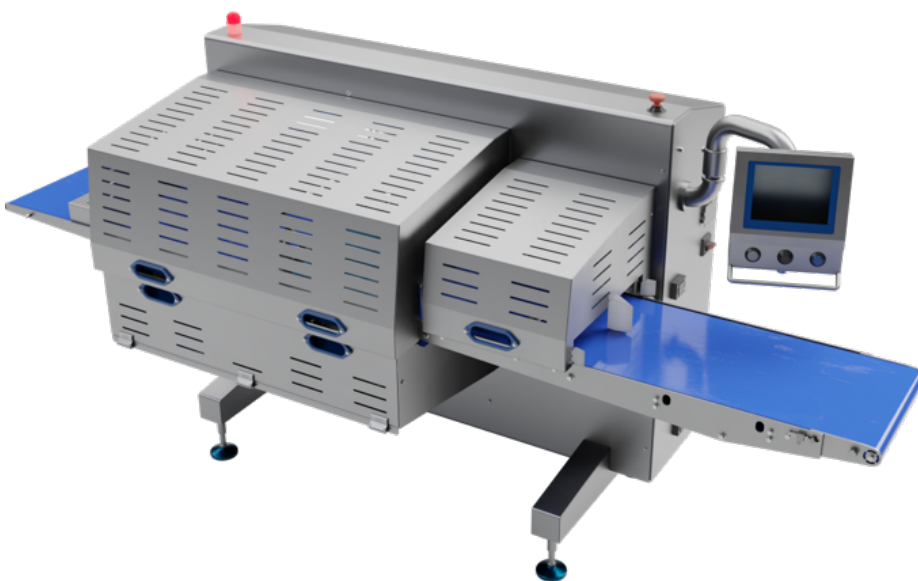
Next generation high-capacity slicer

Introducing the new multi-angle slicer MSC 255, built on proven performance and enhanced with the latest servo and control innovations, it is designed to meet the growing demands for efficiency, precision, and reliability in modern production environments.

With a slicing range from 8° to 80°, the MSC 255 gives you full flexibility to handle a wide variety of products and applications—without compromising on quality or consistency.

By optimizing every movement and cut, the MSC 255 delivers up to 10% higher capacity when operating in “End-to-End” mode combined with a dynamic packing line. This continuous production flow eliminates stop-start cycles and bottlenecks, allowing you to streamline your production.

The unique rotating cutting block system ensures improved precision, reduces giveaway and contributes to a better yield. The enhanced design is made with open surfaces, improved accessibility enabling efficient cleaning and reducing contamination risk, supporting the highest food safety standards.



Benefits

- Continuous slicing with end-to-end mode
- Superb flexibility, 8°–80° cutting angle
- Stable production, increased uptime
- Less giveaway and improved yield
- Strong hygienic design

More capacity, less waste – Built for performance

TECHNICAL FEATURES

Capacity Approx.	300–330 kg/h
Cutting angle	8°–80°
Max cutting width	2x220 mm
Max product length	700 mm
Max product height	70 mm
Slice thickness	From 2 mm – 250 mm
Product temperature	–4° C to +4° C
Dimensions	3700 x 1200 x 1595 mm
Weight	750 kg
Electricity	3x400V + N + PE / 3x220V + PE
Power consumption	1.6 kW

Features:



Intuitive user interface



Easy-to-clean cutting area



Hygienic conveyor design



AXIN software connection



Machine health monitoring



Safe operation

