

FOOD
TECHNOLOGY
THIELEMANN

NEW

C33

THREE HIGH PERFORMANCE LINES FOR POULTRY BREAST FILLETS IN SUPERIOR SLICING QUALITY!





VDMA
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With the addition of the two-lane CBS-2 and the new design of the CBS-1 and CBS-3, Food Technology Thielemann now offers 3 high-performance machines for processing poultry breast fillets.

Convincing attributes of the CBS line are highest process reliability, outstanding performance and consisting slicing quality. Whether blade life, flexibility, hygiene or handling, let yourself be inspired by our CBS line of single, double and triple lane poultry breast slicers.

Our experienced team is always flexible to meet individual, customer-specific requirements.

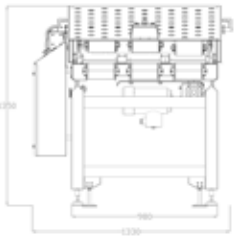


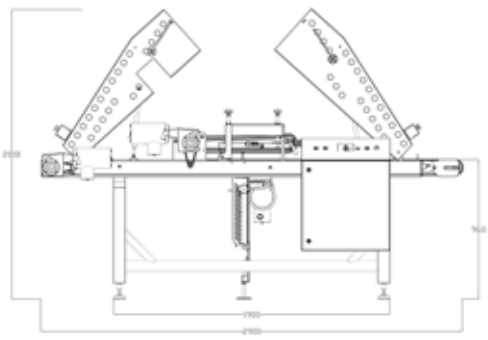
Horizontal Slicing Machine CBS-3

THE THREE-LANE HIGH-SPEED MACHINE IN A NEW DESIGN!

Technology CBS-3:

- Output: › 150 fillets/min
- Three independent slicing tracks for optional: pre-sorted fillets by weight, different number of slices and/or slice thickness or butterfly cut
- Made to suit any of your slicing needs:
  - Initial products up to 50 mm high
  - Product width from 50 mm to 140 mm
  - up to 5 blades for 6 slices
- Inverters for separate settings of belt speed and slicing speed
- Conveyor belts 180mm wide with FDA quick connectors
- Modular belts on request





Technical Data:

- Electrical specifications:
  - 380-480V, 3 phases + PE 50/60 Hz; 3,0 kW

Specialisation:
Developed for all your breast slicing requirements

Concept CBS-3 and CBS-2:
Both as an in-line machine and as an independent production unit

Quality parameters:

- Consistant slicing quality and slice thickness with oscillating blades
- Extremely long service life for blades
- Application-specific with different blade designs
- Stainless steel safety sensors as standard
- Robust three-phase stainless steel gearmotors for slicing unit and conveyor belts



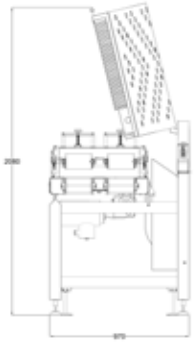
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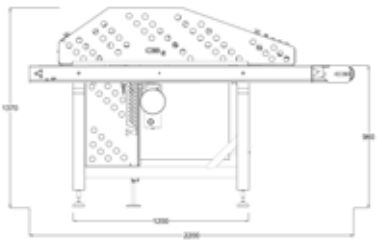
Horizontal Slicing Machine CBS-2

THE NEW TWO-LANE MACHINE FOR HIGH PERFORMANCE!

Technology CBS-2:

- Output: › 100 fillets/min
- Two independent slicing tracks for optional: pre-sorted fillets by weight, different number of slices and/or slice thickness or butterfly cut
- Made to suit any of your slicing needs:
  - Initial products up to 50 mm high,
  - Product width from 50 mm to 140 mm,
  - up to 5 blades for 6 slices
- Inverters for separate settings of belt speed and slicing speed
- Conveyor belts 180mm wide with FDA quick connectors
- Modular belts on request





Technical Data:

- Electrical specifications:
  - 380-480V, 3 phases + PE 50/60 Hz; 2,0 kW

- Belt drive with stainless steel drum motors (CBS-2 + CBS-1)
- Gentle product transport by floating pressure belts
- Easily accessible stainless steel construction for efficient cleaning and maintenance work
- Optional water spray system for top and bottom belts





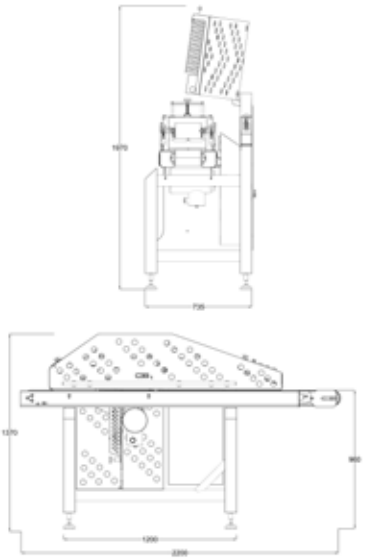


Horizontal Slicing Machine CBS-1

THE ONE-LANE SPECIALIST FOR FIRST-CLASS POULTRY BREAST SLICING!

Technology CBS-1:

- Output: › 50 fillets/min
- One slicing track for optional: pre-sorted fillets by weight, different number of slices and/or slice thickness or butterfly cut
- Made to suit any of your slicing needs:
  - Initial products up to 50 mm high,
  - Product width from 50 mm to 140 mm,
  - up to 5 blades for 6 slices
- Inverters for separate settings of belt speed and slicing speed
- Conveyor belts 180mm wide with FDA quick connectors
- Modular belts on request



Technical Data:

- Electrical specifications:
  - 230V AC, 50/60Hz, 1,5 kW

Specialisation:
Developed for all your breast slicing requirements

Concept CBS-1:
As independent production unit

Quality parameters:

- Consistant slicing quality and slice thickness with oscillating blades
- Extremely long service life for blades
- Application-specific with different blade designs
- Stainless steel safety sensors as standard
- Belt drive with stainless steel drum motor
- Gentle product transport floating pressure belts
- Easily accessible stainless steel construction for efficient cleaning and maintenance work
- Robust three-phase stainless steel gearmotor for slicing unit
- Optional water spray system for upper and lower belts





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