



DSI™

CT 32 Consistent Thickness Slicer™



# High Capacity Horizontal Slicer

# A new wider-lane, more hygienic and efficient slicer

Achieve high capacity with precise control

Produce more high-quality pounds per day with less maintenance effort and lower water use with the new DSI CT 32 Consistent Thickness Slicer™. Maximize output with continuous blade movement and high-speed belts.

Achieve smooth cuts and superior cut quality every time with a continuous movement blade. The compliant hold-down system eliminates high compression while slicing to reduce variations in product spring back. This results in more consistent thickness, smoother cuts, thicker tails, less product slope and higher portioning yields.



## High Capacity Lanes

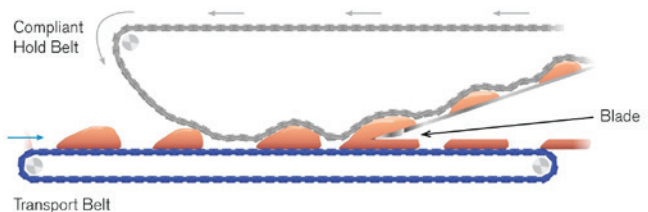
- Up to 160 butterflies per minute (80 per lane) or 320 fillets (160 per lane)
- 80 feet per minute belt speed (24.4 meters per minute)
- Useable belt width of 12.5" (320 mm)
- Width of dual lane system has been increased to match DSI 800 Series Portioning Systems for improved and simplified product handling

## Maximum Uptime

- High-speed, continuously-moving blade allows the slicer to be integrated seamlessly into automated lines
- Simple, mechanical adjustment to change slice thickness in seconds during operation
- Improved conveyor technology decreases maintenance effort and cost

## Lower Total Cost of Ownership

- Minimize water consumption of 0.9 gallon/minute (3.3 liter/minute)
- Low cost blade
- Low maintenance effort



## More Consistent Product Thickness

- Patented compliant hold-down system achieves superior results on highly variable incoming product thickness
- Improves consistency of slice thickness up to 30% compared to a typical slicer
- Achieve more consistent batter and breading pickup and improved cook quality

## Less Labor

- No need to sort product upstream – compliant hold-down system achieves superior results for highly variable incoming product size
- Slicer design allows automatic transfer from upstream line while matching upstream line speed
- The top slice can be automatically removed
- Easy transition from slicing to portioning
- Designed to promote easy sanitation
- No closed cross sections to make cleaning easy
- Compatible with DSI blade replacement tools

## More Versatility

- Reconfigurable in minutes
- Simple switch from top slice removal to slit-and-slide
- Easy to adjust – set the desired slice thickness and the appropriate compression is automatically applied
- Process whole breast meat as heavy as 1,400 grams or process half breasts
- Slice product up to 3.5 inches (88.9 mm) thick

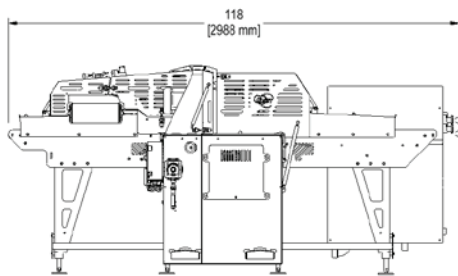
## Exceptional Customer Service

JBT equipment is backed by industry-leading customer care solutions and technicians. JBT PROCare® Preventative Maintenance can be purchased separately to maximize uptime and keep your line running smoothly for greater efficiency throughout your operation.

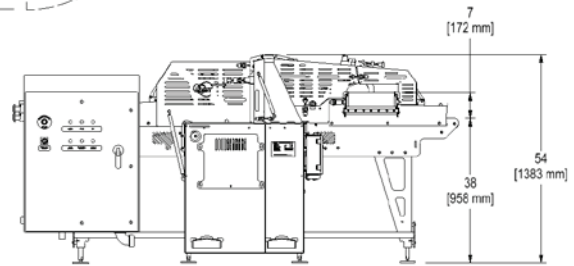
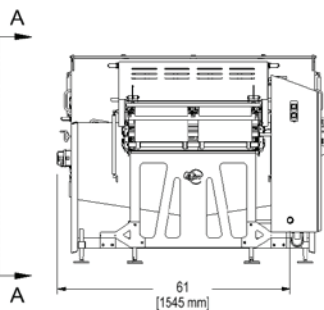
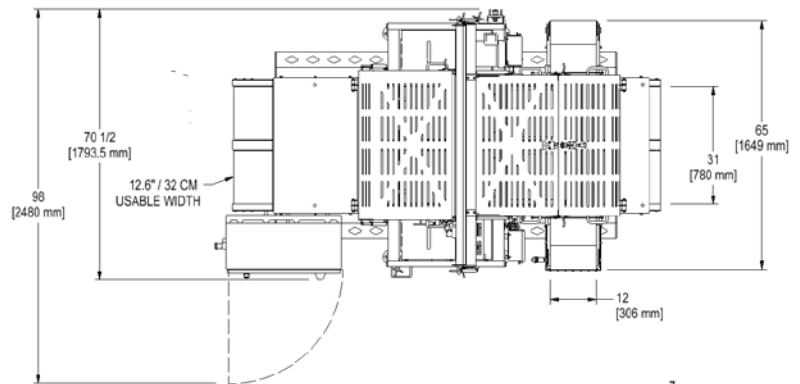
## 24/7 Maintenance Support

The JBT 24/7 Hotline gives you a direct connection to service technicians and customer service representatives, who can troubleshoot remotely and help keep your facility productive.

# JBT DSI CT 32 Consistent Thickness Slicer™ - Specifications



VIEW A-A



## UTILITY REQUIREMENTS

<b>ELECTRICAL POWER TO CT 32 PANEL</b>	Voltage: 380/480 VAC (50/60 HZ) Phase: 3 Amperage: 30 Amps
<b>WATER SUPPLY</b>	Low Pressure (Continuous Supply): 0.9 gal/min (3.3 L/min) High Pressure: N/A
<b>DRAIN</b>	1.0-2.0 gal/min (3.7-7.5 L/min) 3.7-7.5 liter/minute
<b>AIR</b>	N/A
<b>VENTILATION</b>	N/A

## JBT PROTEIN PROCESSING

### SECONDARY

PORIONING AND SLICING | BRINE PREPARATION | HOMOGENIZATION  
INJECTION & RETURN MILLING | MACERATION | MASSAGING | TENDERIZATION  
X-RAY TECHNOLOGY | AUTOMATED TRAY LOADING

### FURTHER

COATING | FRYING & FILTRATION | PROOFING | COOKING | COOLING | CHILLING  
FREEZING | REFRIGERATION | CLIPPING & PACKAGING SOLUTIONS | X-RAY  
TECHNOLOGY | HIGH-PRESSURE PROCESSING (HPP)



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We're with you, right down the line.™

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