



## ▲ **MODEL: RSA125**

### ROTARY SLICER

The Pizzamatic Rotary Slicer /Applicator Model RSA125 combines state-of-the-art servo motor control with patented Orbitrox™ blade technology to accurately slice and apply a variety of meats and cheeses onto moving targets. The slicer can locate and target up to 125 inconsistently spaced targets per minute on a single lane. The main turret position is servo controlled for accurate and consistent slice targeting. Product may be inserted continuously into the product holders while the machine is in operation. Product is gravity fed through the product holders and is cut by Pizzamatic Orbitrox blade system producing consistent quality slices and optimal yields

#### **FEATURES:**

- Consistent Portion Control
- Accurate Slice Placement
- Quality Slices
- Smooth Rotary Motion
- Eliminates Product Curl
- PLC Controlled System With Built In Diagnostics
- Heavy Duty Stainless Steel Construction
- Wash Down Capabilities
- USDA Compliant
- CE Approved

#### **SPECIFICATIONS:**

**Length:** 99"/2524cm

**Width:** 60"/1524cm

**Height:** 89"/2271cm

**Target Size:** 5" to 16"/12cm to 40cm

**Production Rate:** 90 12" Pizzas Per Minute

**Electrical Requirements:** 240 volts,  
3 phase, 45 amps 50/60 Hz

