

**MULTIVAC at Anuga FoodTec 2024 (19 – 22. March)**

## **MULTIVAC will be presenting a comprehensive range of slicing equipment for the food sector**

**Wolfertschwenden, 16 February 2024 – At Anuga FoodTec the MULTIVAC Group (Hall 8.1, Stand C10) will be exhibiting its expanded slicing range, which extends from entry-level solutions to high-output machines. With the addition of the new Professional series, the company can now also offer small and medium-sized businesses a range of cost-effective solutions, which serve as an entry-level into industrial-scale slicing, and which can be used as a stand-alone version or integrated into a complete line. It will also be possible to see the new slicers in the Advanced and Performance series, which offer industrial-scale slicing with medium to high output quantities, and which can be integrated into automated line solutions. Trade fair visitors will be able to experience the machines in live operation in the Processing Marquee.**

With the introduction of the **new slicers** in the **Professional series**, MULTIVAC is addressing the market for producers, such as for example catering firms or manufacturers of hand-crafted products, who are starting for the first time on industrial-scale slicing and packaging. The slicers in the entry-level category are suitable for the automatic slicing of small and medium-sized batches of cheese, processed meat, and vegetarian or vegan products. Thanks to state-of-the-art circular blade technology, users of these slicers benefit from a high-quality slicing result, which gives an attractive presentation at the point of sale. Simple operation and uncomplicated changes of product and format ensure that small batches of different products can be processed quickly, while an integrated dynamic weighing unit, which automatically adjusts the slice thickness in real time, guarantees consistent portions with minimal give-away. An optional interleaver can be used to automatically place

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the film or paper interleaves between the individual slices, and intelligent machine design ensures that there is easy access to all essential assemblies, so that cleaning and maintenance work can be completed rapidly for maximum machine availability. At Anuga FoodTec 2024 MULTIVAC will be showing for the first time a slicer model from the Professional series, which will be operating as a line concept with a MULTIVAC flowpacker to package cheese slices in a flowpack.

### **For high output quantities: New slicers in the Performance and Advanced series**

For those industrial-scale food processors, who have high demands in terms of capacity and variety of portion types, MULTIVAC will be presenting a **new slicer model** in the **Performance series** at Anuga FoodTec. Thanks to its quick-changing devices, which can be operated without tools, companies can use the slicer for a wide range of high-output applications – for example with two-track slicing of raw ham. The machines of this series are also available for four-track slicing of cheese or very long sausage products with a length of up to 1,850 mm. Thanks to a new function for compensating for product length tolerances, process reliability is increased when gripping the product, and the yield is also improved, since there is no longer a requirement to manually cut the product logs to length. In addition to the new slicer, the Performance series also includes the familiar SLX 2000 slicer model.

Also to be seen at the trade fair is the **first slicer model** in the **Advanced series**, which is integrated into a complete line solution for full-range producers. The slicer is suitable for medium to high output quantities, and it closes the gap in MULTIVAC's slicing range between the Professional and Performance series. "Maximum flexibility, a small footprint and high output mean that this series meets all customer requirements, without having to sacrifice slicing quality and machine availability," explains Julian Rieblinger, Slicing Product Manager at MULTIVAC.

### **Live demonstrations in the Processing marquee**

Visitors to Anuga FoodTec 2024 can experience the new slicers in the Performance and Advanced series in live operation. MULTIVAC's experts will be conducting demonstrations with various products, for example bacon and salami, in the Processing marquee on the open-air site near to Hall 8.1. Appointments can be booked in advance.

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#### **About the MULTIVAC Group**

Packaged expertise, innovative cutting-edge technology and strong brands under one roof: The MULTIVAC Group offers complete solutions for the packaging and processing of food, medical and pharmaceutical products, as well as industrial items – and as the technology leader, it continues to set new benchmarks in the market. For more than 60 years the name MULTIVAC has stood for stability, strong values, innovation and future security, as well as quality and excellent service. Founded in 1961 in the Allgäu region of Germany, the MULTIVAC Group is today a global solutions supplier, which supports small and medium-sized companies, as well as large corporate businesses, in designing their production processes to be efficient and resource-saving. The product portfolio comprises a wide range of packaging technology, automation solutions, labelling and marking equipment, inspection systems and packaging materials. The product range is complemented by practical and customised solutions for food processing - from slicers and portioning machines right up to bakery technology. All the packaging and processing solutions are individually matched to customer requirements in the company's own application and development facilities. Around 7,000 MULTIVAC staff in more than 80 subsidiaries worldwide ensure that the company remains close to its customers, as well as providing the maximum customer satisfaction - from the first project concept right through to after-sales service. Further information at: [www.multivac.com](http://www.multivac.com)

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