

# CASE STUDY

PolySlicer 1000



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## Slicing at the next level – the PolySlicer 1000 at Al Nabil

The Al Nabil Company for Food Products is the leading producer of chilled and frozen food products in the Middle East and Gulf region, and produces a wide range of cold cuts for the retail market.

Business has been going well for the Jordanian company, and the product range and throughput have grown steadily. Production of beef pastrami, Italian salami, dry salami, pepperoni, smoked roast beef and mortadella has doubled in the last 12 months.

A major reason for this success is the recently installed Marel PolySlicer 1000. This machine has taken over slicing of all small-diameter products, such as salami, from two existing machines that are now only used for large-diameter products. The company has opted for an involute blade head, because it can cut at twice the speed of the existing machines – at a similar cost.

A Marel technician supervised the machine’s installation at the plant. He also trained Al Nabil’s operators on how to use the machine, which proved to be a major benefit. “The service and training from Marel was very good. It helped us to quickly integrate the machine into our daily production and now we are running many of our products on it – amounting to around 3 tonnes per day,” says Engineer Salah Al-Johari, Production Manager at Al Nabil. He continues: “We are very happy with the new PolySlicer 1000. The machine is stable, our operators find it easy to use, the quality of our products is excellent and it has helped us double our throughput. It is the perfect machine for our needs.”

### About the Marel PolySlicer 1000

PolySlicer 1000 is a compact, versatile machine that is easy to use for slicing cold cuts. It produces well-defined stacks, shingles or shaved products at speeds up to 1500 revolutions per minute. It can slice a very wide range of cooked meats, bacon and natural products. The slicer is designed and engineered for high reliability and low maintenance. PolySlicer 1000 can operate as a standalone unit or it can be integrated with a range of manual, fixed or random-weight production lines.

