

Sleegers Technique

the art of slicing and interleaving

Quotation

400009 rev. 0

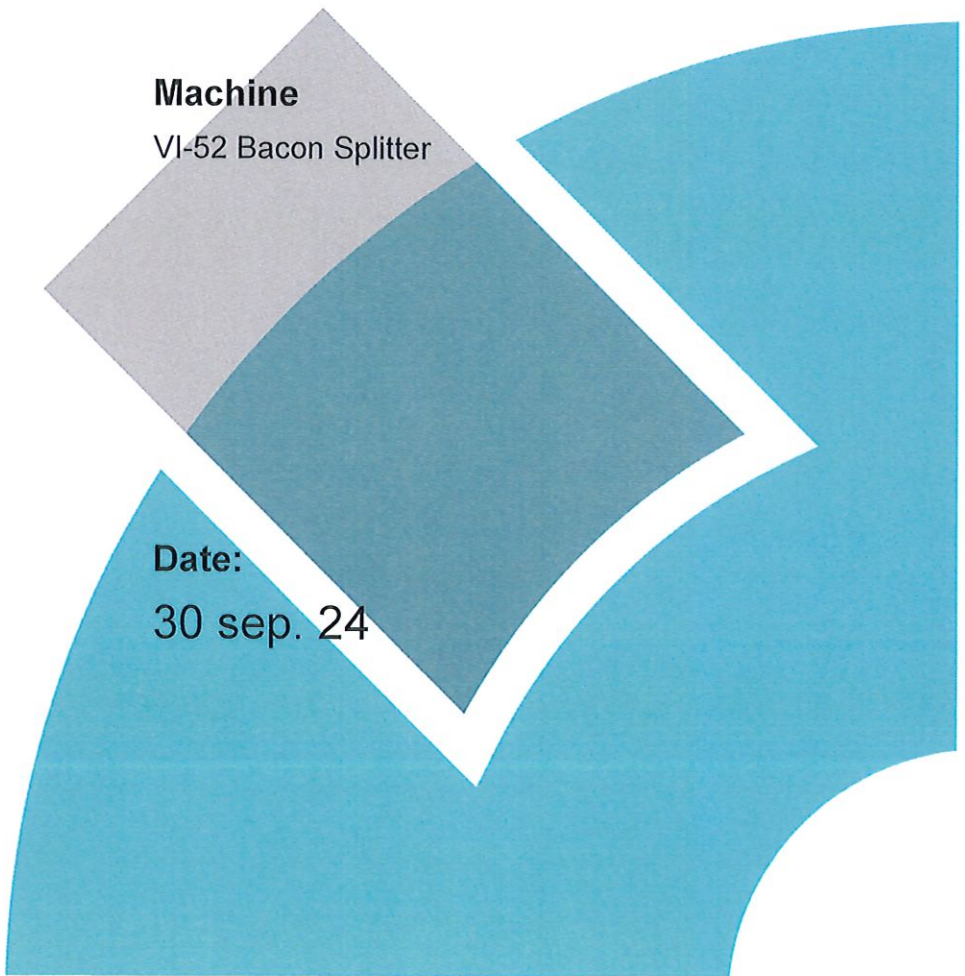
Tamási-Hús Kft.
7090 Tamási
Dózsa György út 123.
Tax.Nr. 13387574-2-17

Machine

VI-52 Bacon Splitter

Date:

30 sep. 24



1 – Company Profile

Sleegers Technique is the leading international specialist in slicing, interleaving and modular production lines. We work closely with our food manufacturing customers and the retail sector alike to develop tailor-made machinery to meet market demands.

Creative and innovative: a solution every time

Sleegers Technique has been offering customer-focused slicing, interleaving and modular design solutions ever since the company was founded in 1993. The company has gained a strong reputation as a specialist machine builder, not only among smaller industry players but also with household names in the global food sector. 'No' is not a word in founder/engineer Huub Sleegers's vocabulary.

Modular machine-park design

We have been building bespoke machines and robotic installations at our spacious facility in Nieuwkuijk for many years. This service-oriented way of working has resulted in a very distinct product offering: a modular system that enables customers to design their own machinery or even complete production line. Needless to say, we are also happy to adapt your existing and/or second-hand equipment in line with the specifications you require.

Extensive food manufacturing and retail knowledge

Sleegers Technique is right at home in the food manufacturing industry and has far-reaching experience in slicing, interleaving, underleaving, weighing, stacking and packaging for fish, fresh meat, cooked & cured meat, bread, cakes and cheese, as well as ready meals. We work closely with A-brand manufacturers, private label producers and various retailers to push back the boundaries of product innovation and concept development. We are happy to share our ideas with you, both for new or improved products and for ways of reducing your costs or improving your efficiency.



2 – Company Details

Sleegers Techniek BV

Klompenmaker 4

5253 RH Nieuwkuijk

The Netherlands

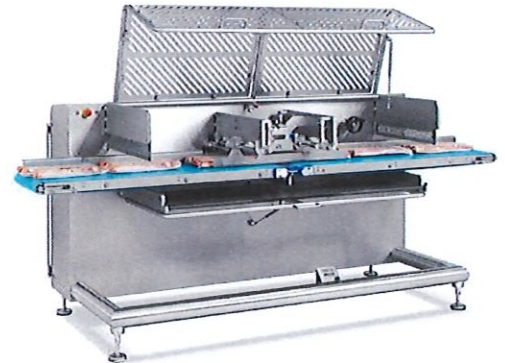
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Internet : www.sleegerstechnique.com

KvK : 645 86 340
VAT : NL.8557.31.746.B01
BIC : INGBNL2A
IBAN : NL68-INGB-0676-5118-13



3 – Machine Details

Machine 1 : VI-52
Type : 430
Product : Bacon



This machine can cut through bacon products in a straight, accurate way. By keeping the product well in place, the belts have sufficient grip on the product and the blade position is optimal. Both fresh and frozen bacon can be cut/split.

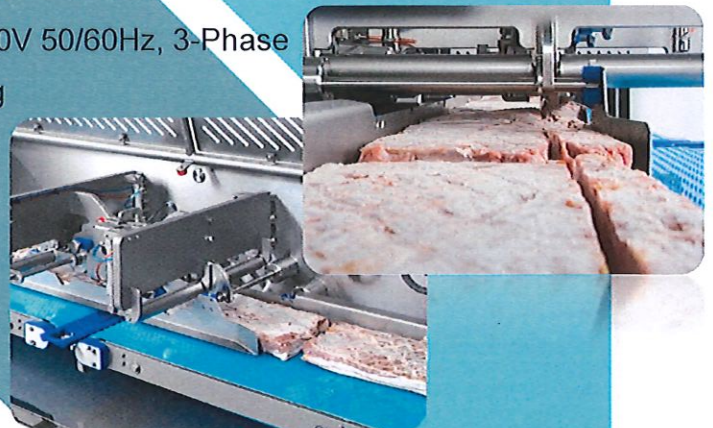
As an additional option, you can choose to separate and remove the bacon bellies and cut-off pieces via a conveyor belt. Of course, the machine has been built hygienically and solidly, which can perfectly act in production areas.

Technical details

Capacity	: Product flow, 1 stream 14 bellies/minute (product and belts speed depending)
Controls	: Inverted controlled
Number of blades	: 1 (circular)
Belt	: Round belts
Belt width	: 430mm
Electrical supply	: 380-520V 50/60Hz, 3-Phase
Weight	: ~400Kg

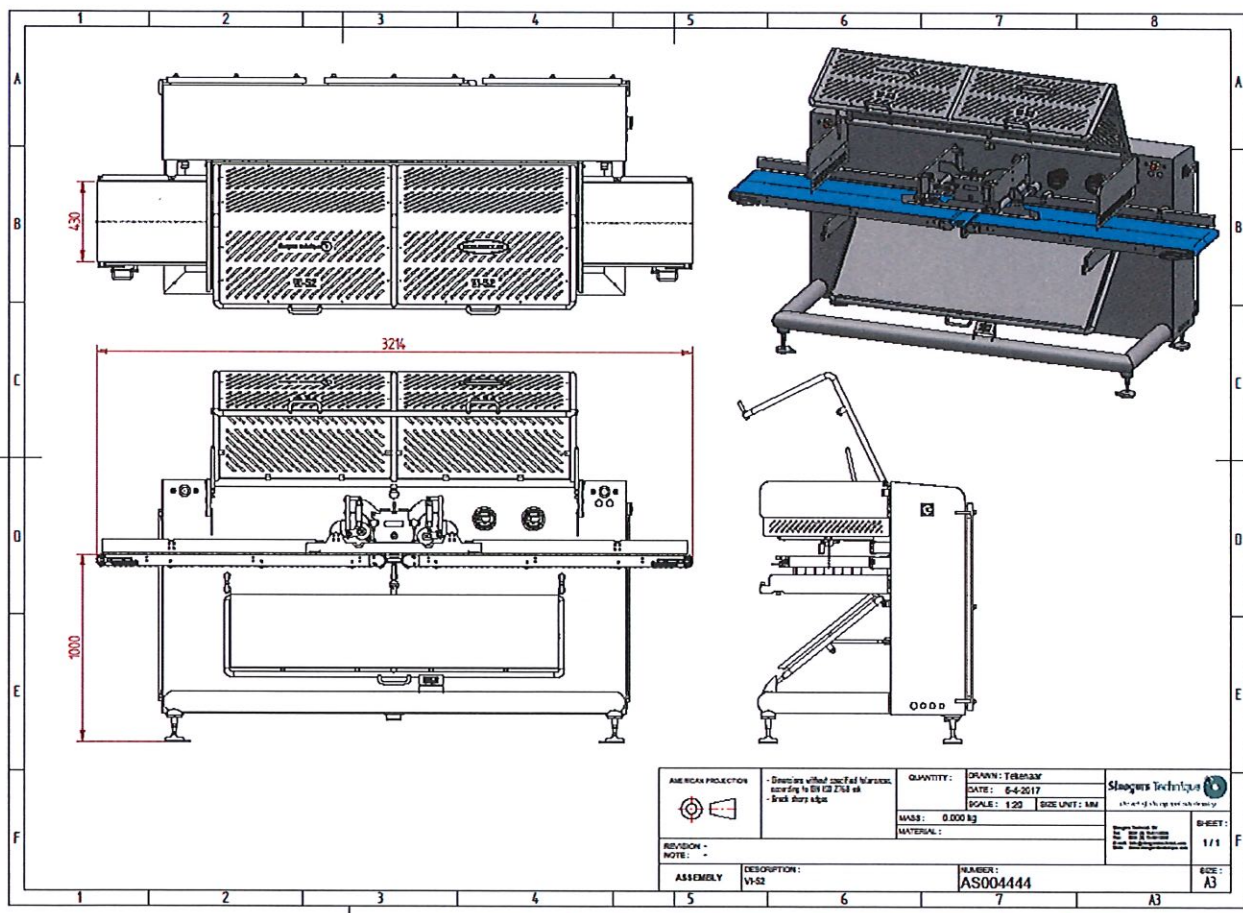
Miscellaneous

- Compact footprint
- Hygienic modular construction
- Robust and ergonomic frame

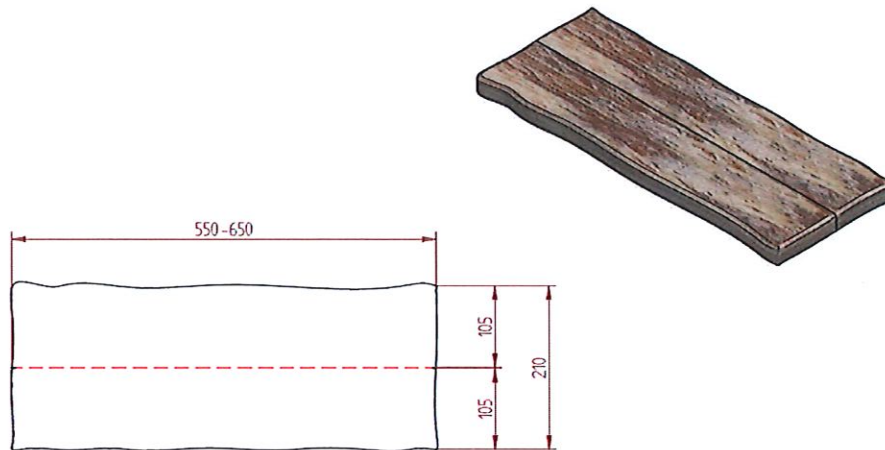


Dimensions

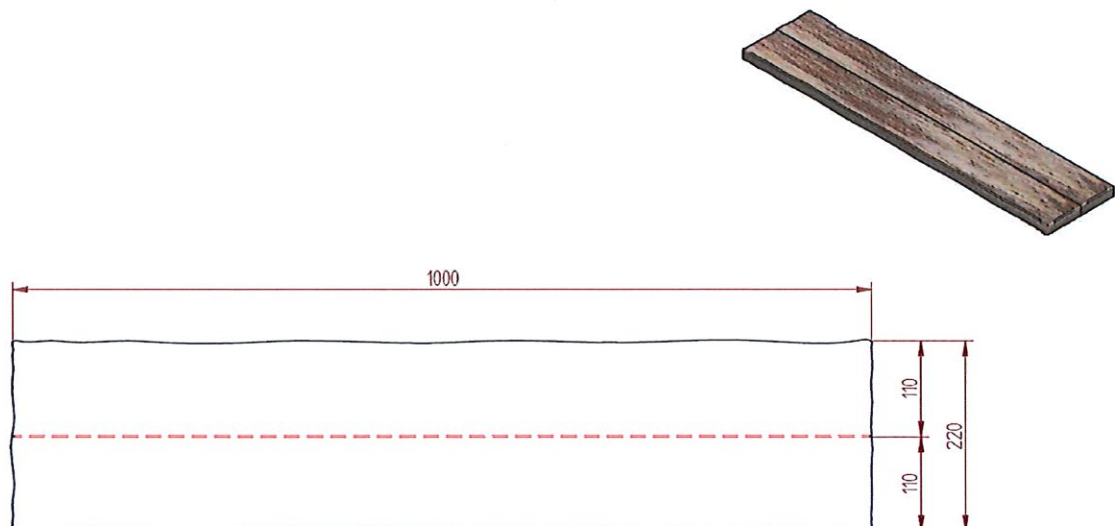
**visualization image, the final product can be different then shown below*



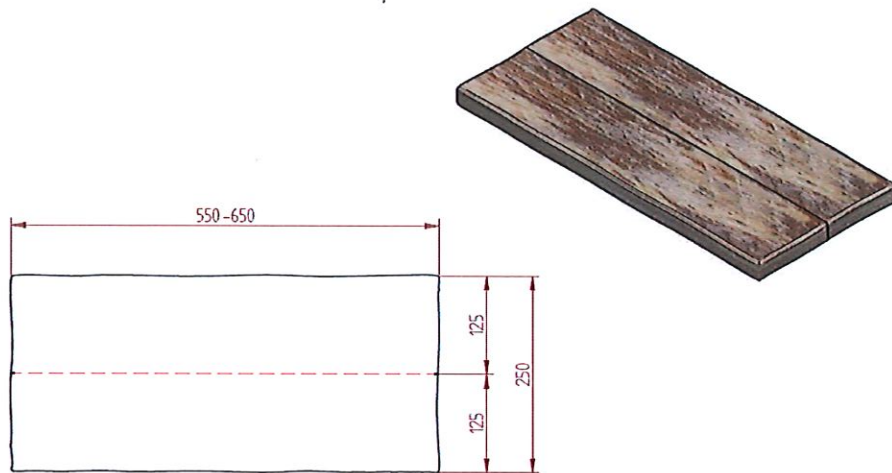
Bacon A: Width: **210 mm to be splitted in 105 and 105mm**
Long: 550 - 560mm



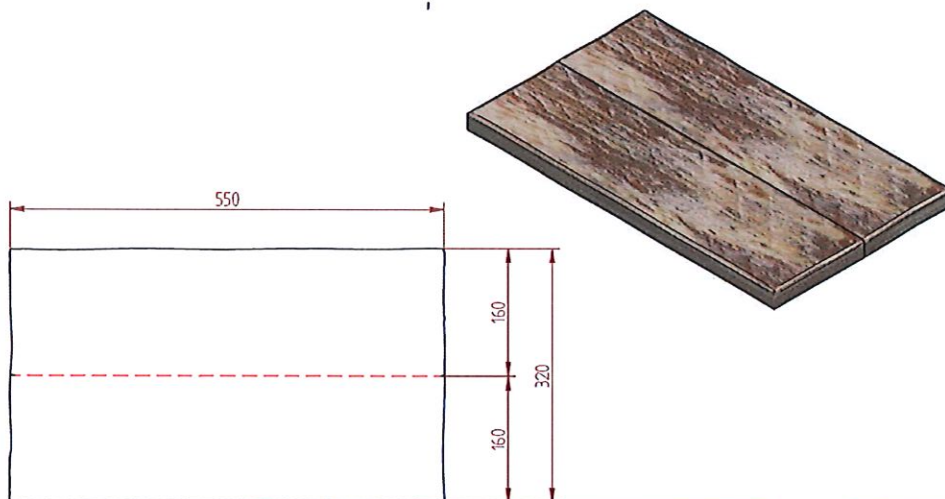
Bacon B: Width: **220 mm to be splitted in 110 and 110mm**
Long: 1000mm



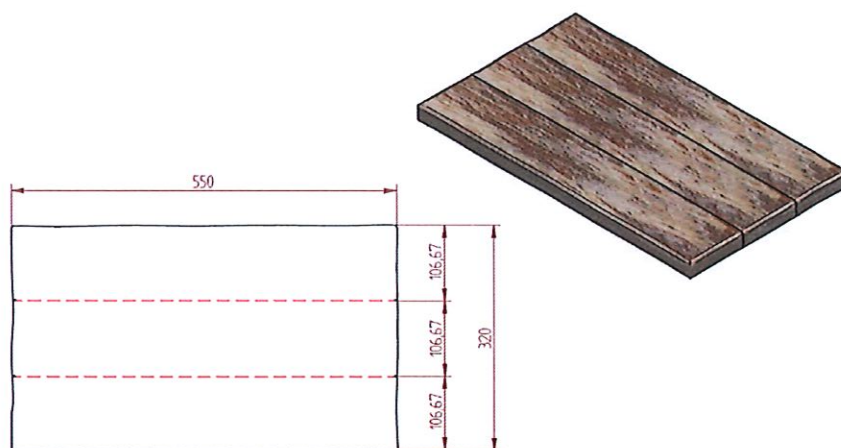
Bacon C: Width: **250 mm to be splitted in 125 and 125mm**
Long: 550 - 560mm



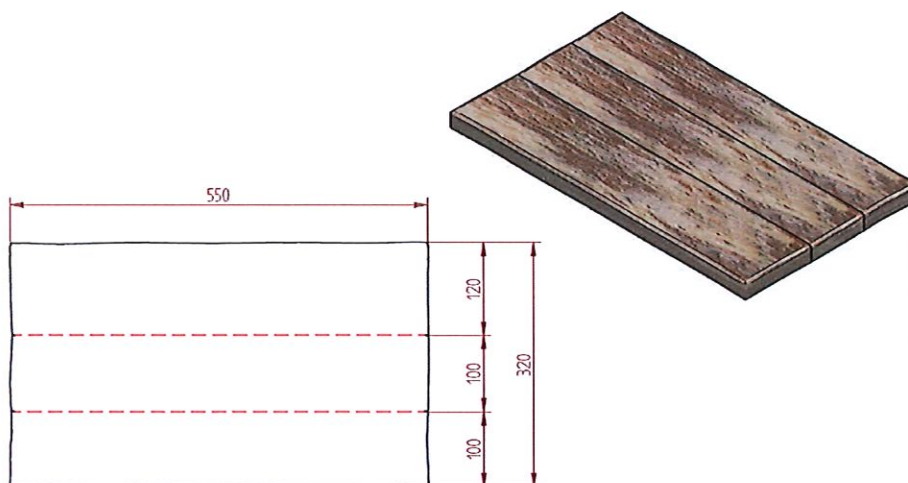
Bacon D: Width: **320 mm to be splitted in 160 and 160mm**
Long: 550 - 560mm



Bacon E: Width: **320 mm to be splitted in 3x 106,6mm**
Long: 550 - 560mm



Bacon F: Width: **320 mm to be splitted in 2x 100mm and 1x 120mm**
Long: 550 - 560mm



4 – Price

4.1 – Machine

1x VI-52_430 (with 1 blade shaft)	€112.225,- ex. works
Extra blade shaft	€4.950,- each
Cleaning cart	€6.780,-
Spare part kit	€14.900,-

4.2 – Transport

Transport	€ 2.000,-
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4.3 – Installation

Installation/commissioning	€ 6.500,-
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5 – Delivery

Stock unit – Delivery to be discussed.

Price including. Delivery and Installation:

Product Name	Quantity	Quantity Unit	Netto Unit Price EUR	Netto Price EUR	TAX (21%)	Brutto Price EUR
VI-52/008	1	Pcs.	120 725.00	120 725.00	0 (if applicable)	120 725.00
Total Sum				120 725.00		120 725.00

6 – Payment

50% directly after signed order

50% After FAT in our factory, before shipping

Additional terms:

- No bank guarantee
- All mentioned prices are excluding 21% VAT (if applicable)
- Claims / fines are not accepted by Sleegers Techniek B.V.
- A non-disclosure agreement has to be signed by customer and reseller

7 – Warranty

One year or 2.000 production hours (Excluding wear parts)

The Metaalunie Terms & Agreements 2019 apply on all our offers.

Validity : Until October 30th 2024

Thanks for your inquiry, we hope we have made you a suitable and clear offer.
If there are any questions do not hesitate to contact us.

I, the undersigned, declare that the Tenderer is the manufacturer of the subject of Offer.

I, the undersigned, declare that the proposed machine/line is NEW manufactured in 2024/2025, which complies with the relevant European directives, rules, legislation and environmental regulations.

Best regards,

Roel van Leeuwen
Sleegers Technique BV


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