

CainCo Industrial Auto Slicers

Frequently Asked Questions

Answers for small and mid-sized commercial meat processors

AT A GLANCE

Made in the USA

Welded stainless-steel construction

Financing Available

Subject to application and approval

Standard 120V Power

No three-phase service normally required

High-Volume Output

Configurations up to about 600 slices/minute

Clear Lake, Wisconsin | 715-970-0907 | info@cainco.us

www.cainco.us

Specifications, pricing and financing terms are subject to change. Contact CainCo for the current details for your application.

Top Questions

1. How much does a CainCo Industrial Auto Slicer cost?

Pricing depends on the slicer model, product application, conveyor, cart, controls and other options selected. Contact CainCo for a current quote tailored to your operation. Call 715-970-0907 or email info@cainco.us.

2. How long is the warranty?

CainCo slicers include a six-month limited warranty covering parts against defects in materials and workmanship. Labor, onsite service and customer-facility visits are not included. Warranty coverage begins on the original end-user purchase date.

3. How easy is the slicer to clean?

CainCo slicers are designed for straightforward sanitation and can typically be cleaned in under 10 minutes by a properly trained employee. Removable food-contact components help simplify cleaning. The machine must be unplugged before cleaning, should not be sprayed with water and must be cleaned and sanitized after each use according to the operating manual and applicable health codes.

4. Can a CainCo slicer cut through bone?

No. CainCo slicers are designed for boneless food products. Bone-in meat should never be placed in the slicer because bone may shatter, damage the machine and create a serious food-safety hazard.

5. Where is CainCo located?

CainCo Industrial Slicers is located in Clear Lake, Wisconsin. Sales and customer support can be reached at 715-970-0907.

6. Do you offer financing?

Yes. Financing and equipment-leasing options are available through a third-party equipment-finance provider. Financing is subject to application and approval, and terms are tailored to the purchaser's business and equipment package.

7. Are CainCo slicers made in the USA?

Yes. CainCo slicers are engineered and manufactured in the United States using welded stainless-steel construction.

Questions Meat Processors Often Ask

8. Which CainCo model is right for my business?

The best model depends on the dimensions, length and type of product you need to slice. CainCo can review your products, desired thickness and production volume before recommending a model.

C1000 - Compact tabletop model for smaller products, deli meats, cheese, jerky, Philly steak and similar applications.

C2000 - Extended machine designed primarily for bacon bellies and other long, flat products.

C3000 - Larger-capacity model for hams, turkey breasts, sausage, roast beef, jerky and other larger products.

9. What products can the slicers handle?

Depending on the model and configuration, CainCo slicers can process bacon, jerky, sausage, brisket, roast beef, corned beef, turkey, ham, deli meats, cheese, Philly steak, Italian beef, pork and selected vegetables. Because different products behave differently, the machine should be configured for your primary application.

10. Can the machine slice fresh, cooked, cured or frozen meat?

Yes. CainCo slicers can handle many raw, cooked, cured and properly tempered or frozen products. The ideal product temperature depends on the food and the desired result. For example, bacon generally needs to be frozen or properly tempered to achieve consistent slicing and laydown. Product testing and configuration are recommended before purchase.

11. How fast does a CainCo slicer operate?

CainCo C-Series slicers are available in configurations capable of approximately 300 to 600 slices per minute. Many products can be processed in under 30 seconds, although actual production depends on the product, slice thickness, temperature, loading time and conveyor setup.

12. Can I adjust the slice thickness?

Yes. Slice thickness is selected through the machine controls and programmed for the customer's intended products. CainCo slicers are dedicated thin-slicing machines, and standard models should not be used to produce slices thicker than approximately 1/4 inch. Custom configurations may be available for thicker applications.

13. What electrical service does the machine require?

CainCo slicers operate on 120-volt AC power and plug into a conventional grounded outlet. A properly protected, dedicated circuit is required; the exact amperage should be confirmed from the selected machine's nameplate and installation manual. No three-phase electrical service is generally required for standard C-Series slicers.

14. How much room will the slicer require?

Approximate machine dimensions are listed below. Additional room should be allowed for loading, discharge trays, conveyors, sanitation and safe operator access.

C1000 - 21 inches wide x 24 inches high x 32 inches long.

C2000 - 24 inches wide x 24 inches high x 40 inches long.

C3000 - 24 inches wide x 24 inches high x 32 inches long.

15. Can the slicer discharge into a tub, tray or packaging conveyor?

Yes. Products can be sliced in bulk into a tub or tray, or discharged onto a conveyor for portioning, arranging and packaging operations. Conveyor selection depends on the product, desired presentation and downstream packaging process.

16. Does the slicer require a full-time operator?

The slicing cycle is automatic once the product is safely loaded and the cycle is started. An employee is still required to load products, monitor operation, unload or package the sliced product and perform sanitation. The machine should never be operated unattended.

17. How much maintenance is required?

Routine maintenance includes cleaning and sanitizing, inspecting guards, seals and fasteners, lubricating designated shafts and drive components, and maintaining the knife. Maintenance frequency varies with usage. Proper routine care helps reduce downtime and maintain consistent slicing performance.

18. Can one slicer process several different products?

Yes, but CainCo slicers work best when configured around a defined range of products, temperatures and slice thicknesses. A machine set up for ultra-thin Philly steak may require different programming or components than one primarily used for bacon, cheese or jerky. CainCo should review your complete product list before the machine is ordered.

19. Will a CainCo slicer help reduce labor?

The automatic feed and slicing cycle can substantially reduce the manual effort required to slice products and can improve consistency and throughput. Actual labor savings depend on your current process, production volume, loading method, packaging setup and number of products being processed.

20. Are training, manuals and technical support available?

Yes. CainCo provides model-specific operating manuals covering installation, operation, cleaning, sanitation, maintenance and safety. Technical and sales support is available by calling 715-970-0907. Only trained employees should operate, clean or service the equipment.

Contact & Reference Information

Company	CainCo Industrial Slicers
Location	Clear Lake, Wisconsin
Phone	715-970-0907
Email	info@cainco.us

Online Resources

- [CainCo website](#)
- [CainCo slicer information](#)
- [Financing information](#)
- [Product manuals](#)

Important Notice

This FAQ is intended as a general overview. Machine specifications, applications, warranty terms, financing availability and pricing may change. Always confirm the current details with CainCo and follow the operating manual, training instructions and all applicable food-safety requirements before operating or cleaning the equipment.