

3-DIMENSIONAL CUTTINGMACHINE

Type Slitmaster 3D

For the cutting of fruit and vegetables into slices, sticks and dices.

Capacity: up to 2.000 Kg/ per hour



Description:

Via the infeedtunnel the product is entered in the machine and rotor. This rotor will pick up the product and pushes it through the slicing knife. Depending on the type of cut the machine will cut sticks and furthermore the sticks are cut in to perfectly cut. With one machine you can do three handlings. The complete machine can be opened on the side for easy cleaning and quick changing of the knives. The rotor-speed can be adjusted easily for a perfect cut of any product.

The knife sets for the machine need to be bought separately from the machine. All wearable parts are available as spare part. Knifesets for the cutting other dimensions are easy to change out within 3 minutes and can be re-sharpened up to 5 times.



3-DIMENSIONALE SNIJMACHINE

Type Slitmaster 3D

For the cutting of fruit and vegetables into slices, sticks and dices from 3mm up to 20mm. The maximum infeed size is 85mm.

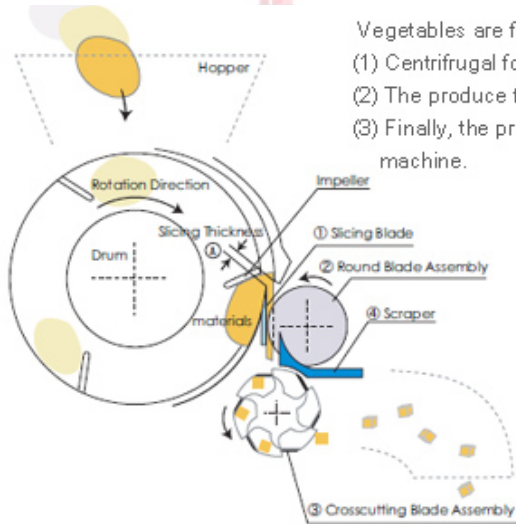


	3D
Capacity	up to 2.000 Kg/hour*
Product Infeed	Continuously / singled
Dimensions	757 x 901 x 1329 mm.
Diameter product infeed	max 85mm
Dimensions product outfeed	3 – 20mm
Power consumption	1,15Kw, 220/400V 50Hz
Machine weight	102 kg
Waterconsumption	0 – 2,5 m ³ /hour
Materials	Stainless steel, glass blasted, Drive components and other parts of normal material

Other dimensions and capacities are available on request

* Depending on the finished product dimensions

Dicing Procedure

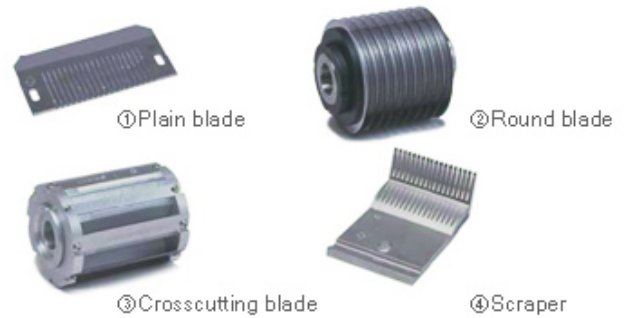


Vegetables are fed into the Hopper.

(1) Centrifugal force and the Impeller press the produce down onto the slicing blade.

(2) The produce flows directly into the Round Blade Assembly for the vertical cut.

(3) Finally, the produce is cut with the Crosscutting Blade and gently ejected from the machine.



Blade Type and Size	1/8" (3 mm), 5/32" (4 mm), 3/16" (5 mm) 1/4" (6.5 mm), 5/16" (7.5 mm), 3/8" (10 mm) 1/2" (13 mm), 5/8" (15 mm), 3/4" (20 mm)

Only 3 minutes change time between blade sizes! Cleaning inside is very simple. Just open the front door and remove the blade using with our safe cutter holder.



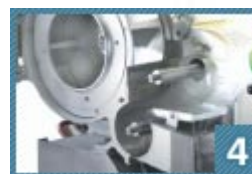
Loosen the hand knob and open the discharge bucket



Remove nuts by using a Y-shaped wrench and spanner.



Remove the round and crosscutting blade assemblies with the safe cutter holder.



Rinse the cutter mounting sections.