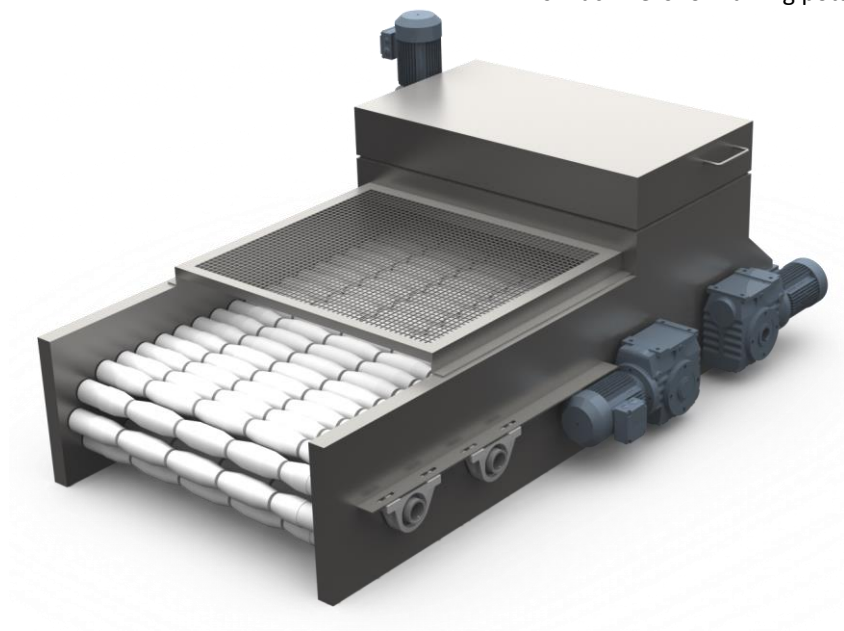




# HALVING MACHINE CONTINUOUS - DC

This machine is for halving potatoes continuously over two or more lanes:



## DESCRIPTION HALVING MACHINE CONTINUOUS - DC

This machine consists out of an unique input belt, an aligning roller bed and a cutting section.

The belt measures out the product carefully and is engineered to create a single layer of product on the roller bed. The self-aligning rollers, have a product specific profile that positions the potatoes perfectly centred before they reach the cutting section.

The cutting unit is located at the end of the roller bed. At this end the potato is cut in half by a continuously process. Beneath this machine there is an additional belt located where the product is collected, transported and if necessary inspected.

TYPE	DC 2/2	DC 2/4	DC 2/6
CAPACITY	Up to 12.000 potatoes per/hr*	Up to 24.000 potatoes per/hr*	Up to 36.000 potatoes per/hr*
PRODUCT INFEEED	Continuously / Singled	Continuously / Singled	Continuously / Singled
DIMENSIONS	4000 x 1200 x 3000 mm	4000 x 1600 x 3000 mm	4000 x 2000 x 3000 mm
NUMBER OF LANES	2	4	6
NUMBER OF KNIVES	2	4	6
PRODUCT LENGTH	Max. 180 mm	Max. 180 mm	Max. 180 mm
INSTALLED POWER	2,25 kW, 230/400V, 50/60 Hz	2,25 kW, 230/400V, 50/60 Hz	4 kW, 230/400V, 50/60 Hz
MATERIALS	AISI 304 Stainless Steel, glass blasted. Drive components and other parts are made of normal material. Rollers out of Food-Approved plastics	AISI 304 Stainless Steel, glass blasted. Drive components and other parts are made of normal material. Rollers out of Food-Approved plastics	AISI 304 Stainless Steel, glass blasted. Drive components and other parts are made of normal material. Rollers out of Food-Approved plastics

\* Depending on the type of product, specifications and infeed