3-DIMENSIONAL CUTTING MACHINE

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 infeed tunnel 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 into perfectly cut. With one machine you can do three handling. 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.

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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.

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.

1. Loosen the hand knob and open the discharge bucket
2. Remove nuts by using a Y-shaped wrench and spanner.
3. Remove the round and crosscutting blade assemblies with the safe cutter holder.
4. Rinse the cutter mounting sections.

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)