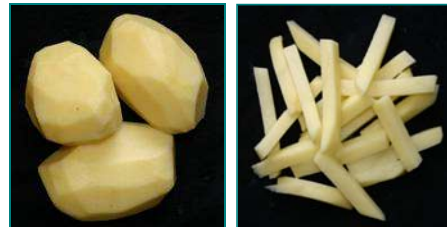


FRIES & SLICES CUTTING MACHINE

Type Slitmaster SL

For cutting potatoes into French Fries and slices

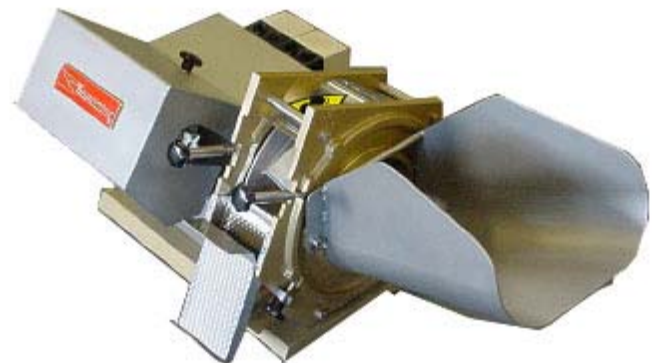


Capacity: Up to 3.500 Kg/Hr

Description:

After the input, the potato reaches a rotor where it is placed against a slice knife. After this, the slice is threaded by a knife roller blade where rotating knives cut it into fries or slices. For the waste of starch, fresh water should be added to the process.

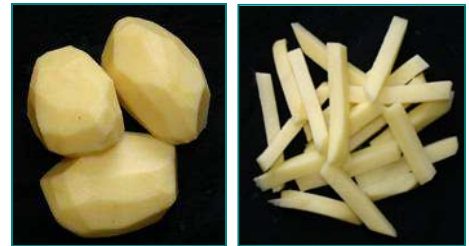
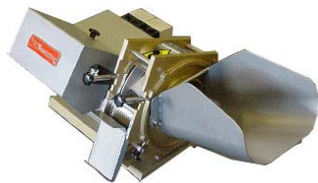
A knife roller blade is not automatically delivered with the machine and should be ordered separately.



FRIES & SLICES CUTTING MACHINE

Type Slitmaster SL

For the cutting of potatoes into french fries with dimensions from 6mm up to 14mm. Maximum potato size is 105mm



	SL902	SL602	KF85	KF105
Capacity	Up to 800 Kg/Hr*	Up to 1.400 Kg/Hr*	Up to 2.500 Kg/Hr*	Up to 3.500 Kg/Hr*
Product Infeed	Continuously / singled	Continuously / singled	Continuously / singled	Continuously / singled
Dimensions	1000 x 600 x 550 Mm.	1000 x 600 x 550 Mm.	1000 x 600 x 550 Mm.	1020 x 600 x 550 Mm.
Potatosize	max 85Mm	max 85Mm	max 85Mm	Max 105Mm
French Fries size	6 – 14Mm	6 – 14Mm	6 – 14Mm	6 – 14Mm
Power Consumption	5,15Kw, 220/400V 50Hz	5,15Kw, 220/400V 50Hz	7,15Kw, 220/400V 50Hz	7,15Kw, 220/400V 50Hz
Water Consumption	0 – 2,5 m³/Hr	0 – 2,5 m³/Hr	0 – 2,5 m³/Hr	0 – 2,5 m³/Hr
Materials	Stainless Steel, glass blasted. Drive components and other parts are made of normal material	Stainless Steel, glass blasted. Drive components and other parts are made of normal material	Stainless Steel, glass blasted. Drive components and other parts are made of normal material	Stainless Steel, glass blasted. Drive components and other parts are made of normal material

Other Dimensions or Capacities are available on request.

* Depending on product dimension.