

STICKS, FRIES, WEDGES & SLICES CUTTINGMACHINE

Type Slitmaster SLS

For cutting potatoes, vegetables and fruits in sticks, fries, wedges and slices

Capacity: up to 250 Kg/hr*





Description:

Via the infeed, from the top, the product can be fed in to the machine. When this infeed is secured by the safety door the pusher will be activated and push the product through the knife section.

This machine is very easy to operate, very easy to clean and very easy to maintain.

It is possible to cut sticks, Julienne, slices and wedges with this machines within a second. The machine is build after the latest safety features. When closing the safety door it will be locked and can only be opened when the machines has returned in the safe position. The machine only uses air so you can avoid dangerous electrical connections in your production environment.

The 5 advantages are:

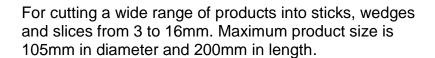
- 1) Completely CE, according the latest CE-regulations.
- 2) Completely made of stainless steel
- 3) Best cut, higher capacity then hand-cutting.
- 4) Cut lengthwise, highest yield
- 5) Easy, easy to use, easy to clean, easy knife change, easy to maintain, impossible to break!





STICKS, FRITES, WEDGES & SCHIJVEN SNIJMACHINE

Type Slitmaster SLS













	SLS 100	SLS 200
Capacity	Up to 250 Kg/hour*	Up to 300 Kg/hour*
Product Infeed	Manually/singulated	Manually /singulated
Dimensions	610 x 240 x 300 Mm.	610 x 240 x 300 Mm.
Potato size	max 105 mm diameter max 200mm length	max 105 mm diameter max 200 mm length
Stick sizes Slice sizes Wedge sizes	4 – 16 mm 3 – 16 mm depending on the potato	4 – 16 mm 3 – 16 mm Depending on the potato
Power consumption	n.a.	n.a.
Air consumption	Max 150L/min	Max 150L/min
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

^{*} Depending on the product diameter, infeed speed and the product quality