

# Cutting

## Belt slicer— large model



- Capacity: up to 2500 kg/h (5500 lb)
- Product: celery, parsley, asparagus, lettuce, spring onion etc,

### Machine Description:

The cutter consists of an infeed belt with a counter balanced pivoting hold down belt arrangement giving a positive feed to the cutting wheel for a clean, fast cut.  
Cut sizes: 1.6 to 40 mm (0.06" to 1.5")

The cutting wheel consists of a plate with three curved blades. Both knife wheel and infeed belts are powered by individually geared

motors through frequency invertors, and, via the control panel, makes the cutting length easily variable.

Built entirely from stainless steel and food grade plastics and belting, designed with utmost regard to safety and ease of cleaning and sanitation.

There is full electric interlocking of guards over infeed and cutting compartments.  
Feed tables made to suit.

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