

Cutting

Belt slicer - small model



- Capacity: up to 1500 kg/h
- Product: celery, parsley, carrot, asparagus, 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.

The cutting wheel has two curved blades and 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.

Cut sizes 1.6 to 60 mm

Built entirely from stainless steel and food grade plastics and designed with utmost regard to safety and ease of cleaning and sanitation. There is full electric interlocking of guards over infeed and cutting compartments.

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