

Slice and wedge cutter FS-3600/Multicut



Operating principle

The Sormac slice and wedge cutter type FS-3600/Multicut cuts fruits and vegetables into wedges, slices or sticks. The machine design is especially developed to meet the requirements of the food processing industry. Special wing doors on the front and back, as well as the swiveling control cabinet, facilitate the cleaning of the interior space. The open design of the machine allows an optimal cleaning capability.

Depending on the size, the slice and wedging cutter is able to cut up to two products simultaneously. The products are first put into the holding devices of the rotary table. The rotary table consists of four holding devices which then take the product directly to the respective secured cutting unit.

The rotary table, which is driven by a servo motor, is positioned to the right. The high-quality blades are placed in a blade cassette which features a quick-change system that makes changing or cleaning of the blades easy.

The electrically driven cutting unit pushes the product through the blades. This guarantees a perfect cutting result.

Cut products are transported by a conveyor belt which can be set on continuous or a switching mode. Then the product is moved to one side of the machine where it can be collected and packed.

Features

- various cutting variations: wedges, slices, sticks
- perfect cutting result with straight cutting edge
- electrically driven cutting unit
- adjustable speed
- low maintenance
- easy to clean



Capacity

The capacity of the semi-automatic slice and wedge cutter type FS-3600/Multicut for fruits and vegetables is up to 3,600 pieces per hour.

Technical data

Voltage:	230/400 V, 50/60 Hz
Installed power:	1,23 kW
Total weight:	± 285 kg
Dimensions F3000 (L x W x H):	1,060 x 850 x 1,750 mm
Dimensions belt (L x W x H):	1,550 x 650 x 700 mm