

Manual slice and wedge cutter F-1000-range



Operating principle

The Sormac Manual slice and wedge cutter F-1000-serie is offered in various models. The F-1000 is the smallest manual wedge cutter and especially designed for cutting products into wedges. The F-1000L and F-1000XL can also cut product into slices or sticks.

Because of their robust construction, they are especially designed for constant use. Applied knives are characterized by their high cutting quality as well as their great durability.

The slice and wedge knives are completely made of stainless steel. Pushers and guide rollers are made of synthetic and stainless steel, which is approved for direct contact with food products.

Capacity

The capacity of the manual slice and wedge cutter type F-1000 for fruits and vegetables are up to 600 pieces per hour.

Features

- various cutting variations: wedges, slices, sticks
- end piece and core separation
- perfect cutting result
- applicable to a large range of products
- robust construction
- low maintenance
- easy to clean

