

Machine variations

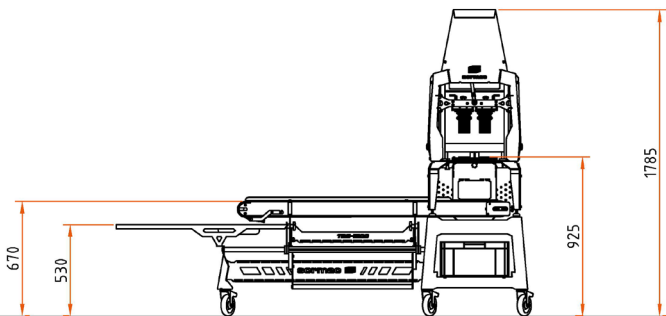
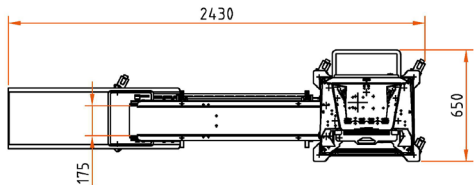
- For table use with tray filling
- For table use with conveyer belt
- With mobile frame and and tray filling
- With mobile frame and and movable conveyer belt
- TBA-1500
- With Sormac dipping flume DF

Options

- Core-separation
- End-piece-separation
- Crate holder for raw products
- Packing table

Technical data

Type	FS-1500	TBA-1500
Connection voltage	230/400 V, 50/60 Hz	230/400 V, 50/60 Hz
Installed voltage	0.75 kW	0,035 kW
Dimensions (L x W x H)	21.7 x 18.1 x 47.6 in	59.1 x 14.2 x 9.8 in
Weight	~ 132 lbs	~ 55 lbs
Capacity	up to 1,500 pieces/h	



Slice and wedge cutter **FS-1500**



Operating principle

The semi-automatic cutting machine FS-1500 cuts fruit and vegetables into (cored) wedges, slices, or sticks. The machine is designed to cut up to two products per cycle. The product is manually inserted into the knife unit. To start/activate the motor-driven punching mechanism, both start-buttons on the sides of the machine must be pressed simultaneously with both hands.

Depending on the version, the cut product is either collected in a gastronorm tray or transported, either continuously or intermittently, using a transport belt.

In a special version, the FS-1500 / DF can be mounted on a dip flume for the treatment of sliced fruit and vegetables. For example, cut apples discolor very quickly. Collecting the apples in water immediately after slicing prevents discoloration.

Capacity

The capacity of the semi-automatic slice and wedge cutter type FS-1500 for fruits and vegetables is up to 1,500 pieces per hour.

Key features

- Various cutting options: (cored) wedges, (half) slices, sticks
- Five different variations of installations (table use, with conveyor belts, with dipping flume)
- High quality cutting result with straight cutting edge
- Direct motor driven cutting unit
- Low maintenance
- Open frame - easy to clean
- Coring for wedges (apples)
- End-piece-separation
- Two-hand-control buttons for optimum safety



The difference is in the details...



Hygienic design and high accessibility

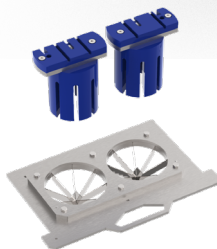
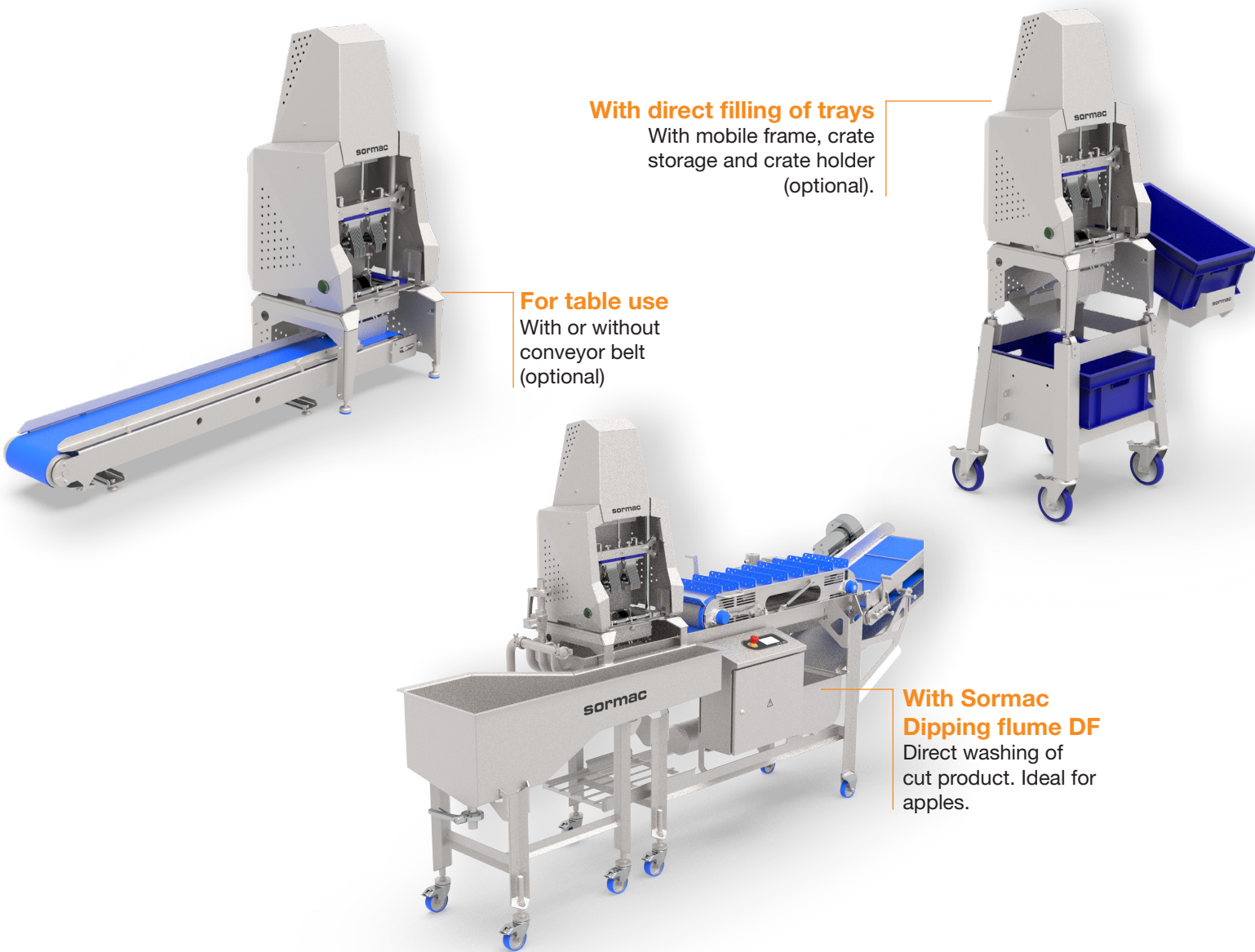
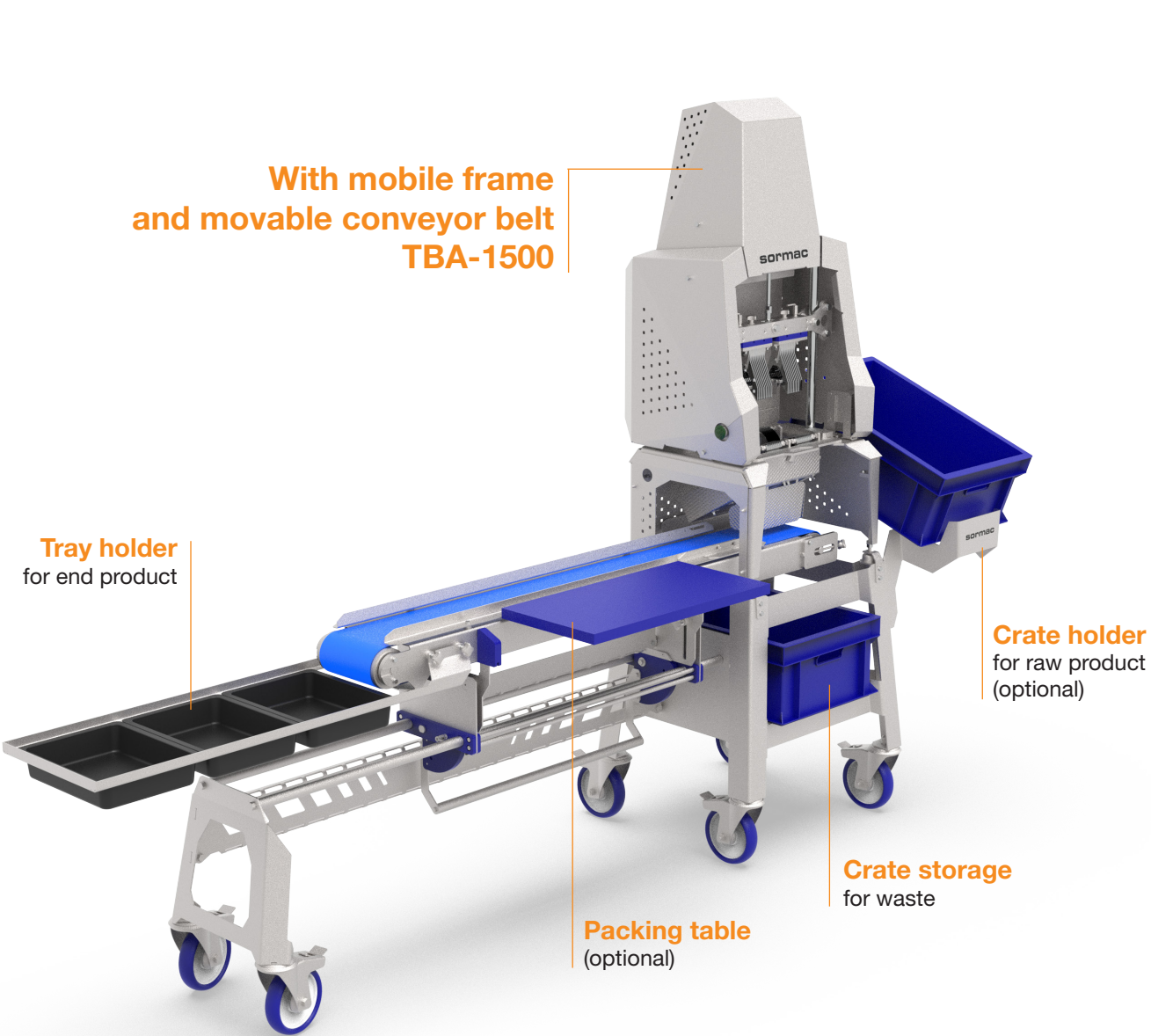
Open frame construction for easy cleaning and high user-friendliness. Optionally, a crate holder and a packing table can be adjusted.

Two-hand control

The cutting process is started by a two-hand control to ensure optimum safety for the operating personnel.

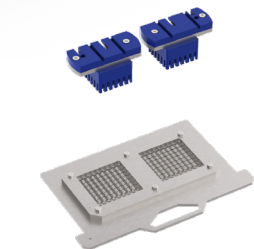
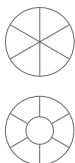
Operating with conveyor belt

The pusher unit presses the product through the cutting units onto a conveyor belt, which can be set either to continuous or intermittent mode.



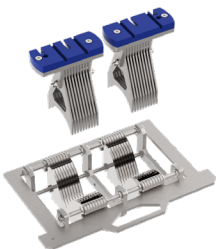
Wedge cut (with optional coring)

- 4, 6, 8, 10, 12 or 16 segments
- corer 0.984 in



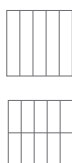
Sticks cut

- for sticks, baton cuts or french fries
- single station: 0.787, 0.984, 1.181, or 1.575 in
- double station: 0.394, 0.492, or 0.591 in



Slice cut (with optional halving)

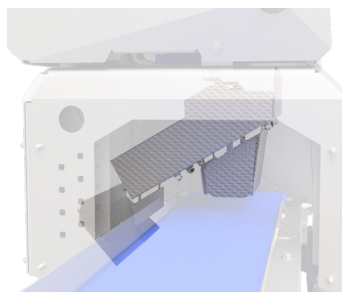
- 0.217, 0.256, or 0.394 inches
- max. product Ø 3,150 in / L. 5,512 in



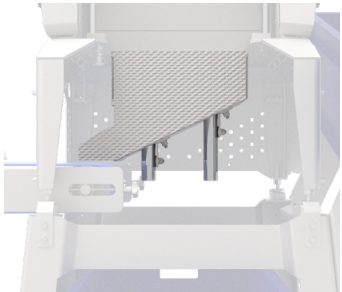
Various knife options

Different knife units are available for cutting (cored) wedges, (half) slices or sticks.

All knife designs are made of a stainless steel/plastic combination, suitable for the food processing industry. The quick-change system allows for convenient replacement and cleaning of the knife units.



End-piece-separation



with core-separation