

## Versatile high-capacity French fry cutter / potato dicer featuring the SureCut Unit

The SureTec 240P is a reliable French fry cutter and dicer which delivers top-quality products while running at the highest capacities.

The 'P' in the product name signifies a machine specially designed for potato cutting, delivering clean and accurate cuts, maximised length and minimised breakage and feathering.

The cutting machine features the unique concept of the SureCut unit (SCU). The SCU allows the cutting components to be pre-assembled in one piece and the cut size is preset. It allows even non-technically trained operators to install the cutting tools on the machine in a very fast, uncomplicated and error-free manner.

The new concept therefore assures cutting accuracy from the very first moment of every new production run, maximizing production uptime.

### Applications

The SureTec 240P was designed to process white and sweet, either abrasive or steam-peeled potatoes into French fries, small sticks and dice.

A variety of cut sizes and shapes are available which include crinkle, deep crinkle and flat French fries.

## SureTec 240P



### Features

- A specially designed infeed guides the potato into the drum at the perfect orientation, maximising both output and fry length.
- A 240 mm (9 29/64") wide drum is available for flat, crinkle and deep crinkle applications, an essential requirement if long potatoes are to be cut at full length.
- The 4 kW (5.5 HP) stainless motor and VFD contribute to the highest throughput and optimized cutting speed.
- A variety of impellers with a different number of paddles are available to suit different size products and to align them properly.
- The slipper clutch and slip detection system will avoid expensive downtimes and prevent the parts from severe damage or wear due to foreign objects.

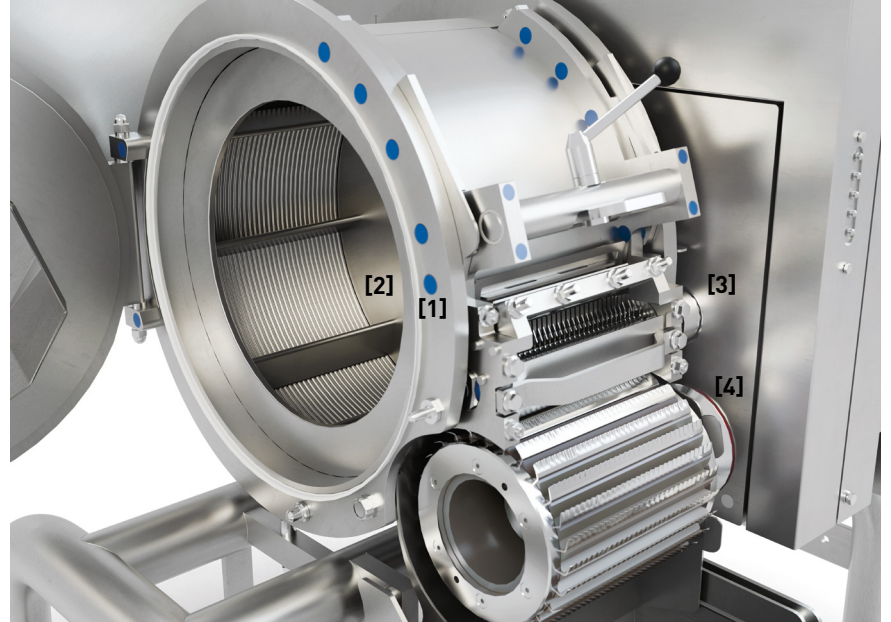
### Operating principle

The potato is delivered to a feed hopper and then enters the drum (1) where a rotating impeller (2) aligns it using centrifugal force.

The SureCut Unit (3) is set up with the desired slice thickness and appropriate diameter feedstars to aid product flow to the crosscut knives (4), where the strip-cut/fry is produced.

The impeller wheel has angled paddles that are designed to trap the potato in the pockets between two adjacent paddles. This ensures a uniform pattern for crinkle French fries.

For dicing, the SureCut Unit is preset with the desired slice thickness and includes the knife holder, slice guide, and circular knife spindle for the selected cut size.



**Heavy duty, high-capacity dicer incorporating the SureCut Unit [3]**

### Technical data

MAXIMUM PRODUCT INPUT SIZE	POWER SUPPLY	DIMENSIONS (L x W x H)	MACHINE WEIGHT	OPTIONS
L 240 mm x Ø 110 mm (9 1/4" x Ø 4 1/3")	4 kW (5.5 HP)	174 x 160 x 160 cm (68.5 x 62.9 x 69.9")	600 kg (1,322.77 lbs)	Variety of impellers

### Food hygiene and operator safety are key in our design

Our machines are designed and manufactured to meet the highest standards for both operator and food safety that comply with, as a minimum, the latest European and North-American regulations on food contact materials.

*"Together we cut your product to perfection!"*

