

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 identifies a machine specifically engineered for potato cutting, delivering clean, precise cuts while maximising cut length and minimising product 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.

Increased throughput and fry length of white and sweet potatoes are achieved thanks to the specially designed contoured infeed. In addition, it also reduces blockages while processing sweet potatoes.

Applications

The SureTec 240P was designed to process white and sweet potatoes - peel-on, abrasive or steam-peeled - into French fries, dice and slices.

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

SureTec 240P



Features

- A specially designed universal contoured infeed guides the potatoes into the drum at the optimal orientation, maximising 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.

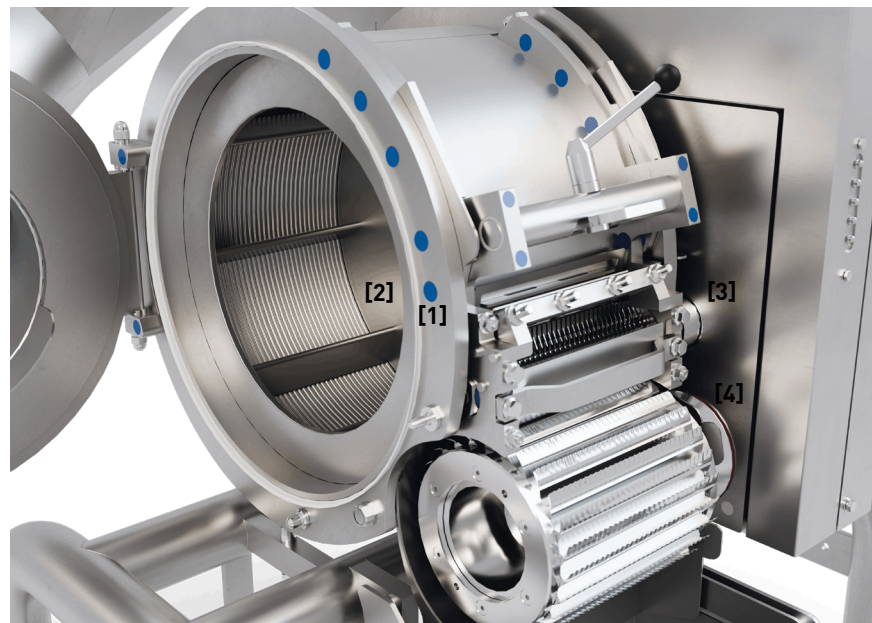
Operating principle

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 200 mm (9.44 x Ø 78.7")	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!"*

