

Robust heavy-duty dicer featuring the SureCut Unit

The SureTec 240 is a very reliable and durable high-capacity cutting machine that guarantees peak production in heavy-duty production circumstances, ideally suited for frozen vegetable and large fresh vegetable processors.

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 perfectly adjusted, away from the machine. 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 240 allows processors to dice a wide variety of softer products such as mango, apples, pears and strawberries and harder root vegetables like carrots, turnip and celeriac. Other successful products are beetroot, broccoli, onions and potatoes.

SureTec 240



Features

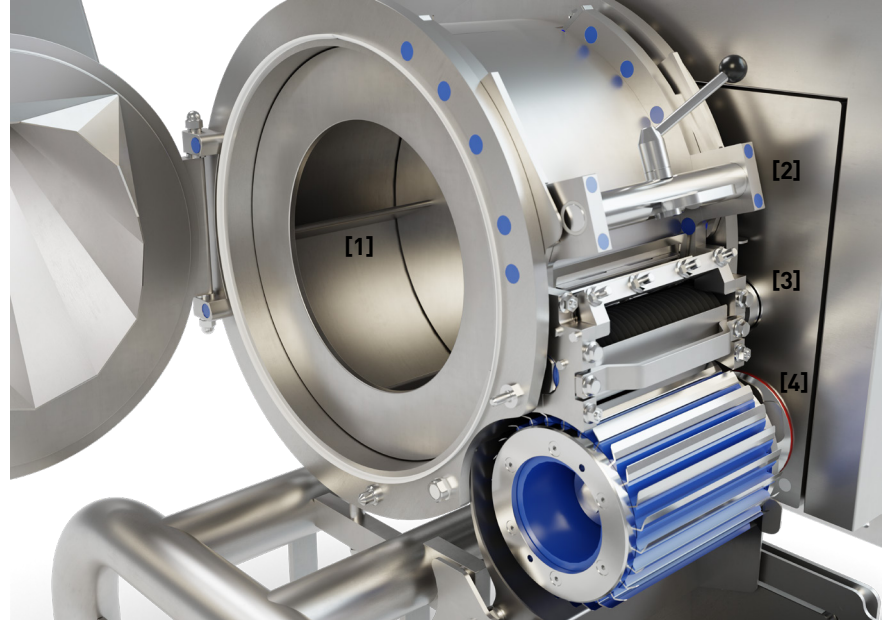
- Large drum accepting a maximum infeed product of 240 mm (9.44") in any dimension limiting the need for pre-cutting.
- SureCut Unit assures cut quality and quick changeover of cutting tools in case of cutting size change or crash.
- Designed to permit thorough cleaning including slip holes in the drum for removing of product residue, rounded tube frame and an easily accessible open cutting zone for fast cleaning and visual inspection.
- Durable components used to assure long service life and quick access to the drive zone due to the hinged electrical cabinet.
- The slipper clutch and slip detection system will avoid expensive downtimes and prevent the parts from severe damage or wear.

Operating principle

Products entering the SureTec 240 are cut in three steps, in a single operation.

Centrifugal force holds the product against the inside of the drum wall as the impeller paddles (1) carry the product past the slicing knife (2). The slice thickness is adjustable.

As the slices emerge, they are guided between the slicing knife and slice guide before entering the circular knives (3) where they are cut into strips. The strips pass directly through the crosscut knives (4) which make the dice.



Technical data

MAXIMUM PRODUCT INPUT SIZE	POWER SUPPLY	DIMENSIONS (L x W x H)	MACHINE WEIGHT	OPTIONS
L 240 mm x Ø 240 mm (9 29/64" x Ø 9 29/64")	4 kW (5.5 HP)	193 x 134 x 161 cm (75.9 x 52.7 x 63.3")	600 kg (1,322.77 lbs)	open bearings

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!"

