

### Strip cutter for recovering defective fries

The Glide turns a defective potato strip into a good product using a simple mechanical cutting method.

This high-performing strip cutter removes the black spots and brown eyes often found at the ends of fries in a continuous operation. The system increases yield by as much as 60-70% of the strips rejected from the line.

### Applications

The Glide cuts defective French fry strips into two or more pieces, with an adjustable first cut size from 10 to 25 mm (3/16 - 1") and a further fixed cut size.

The cutting blade can be adjusted between 60 and 100 mm (2 3/8" and 3 7/8") to adapt to the length of the potato strips fed to the machine.

## *Glide*



### Features

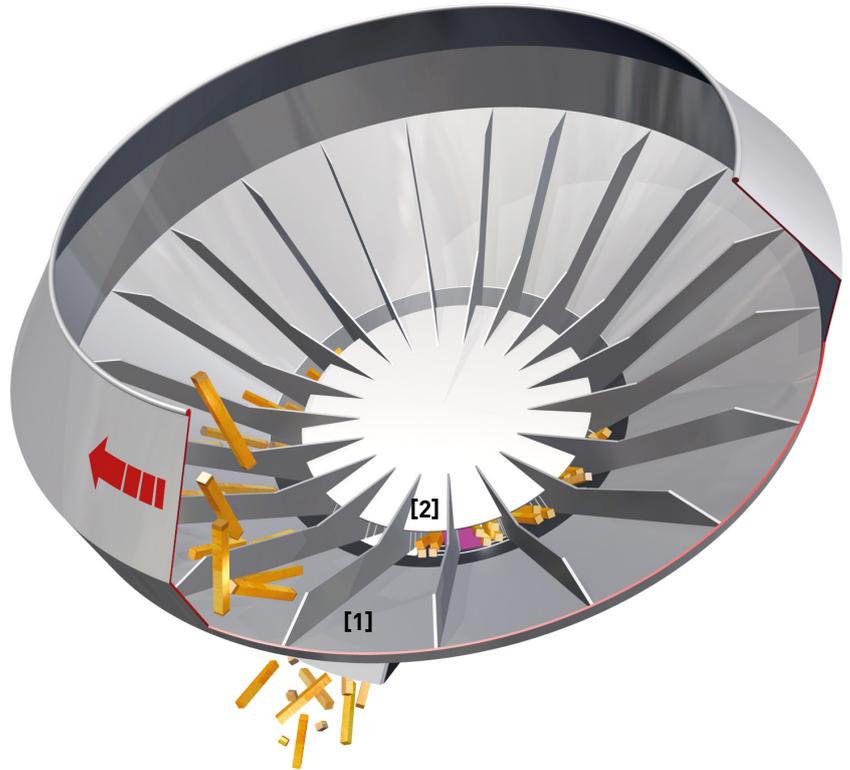
- Optimal guidance and positioning of the product in the cutting compartment ensure that the product is cut to the desired length.
- Inner surface of the infeed hopper has been specially treated so that the French fry strips slide effortlessly toward the cutting mechanism.
- The Glide can be easily integrated into the processing line in a bypass product stream.
- The machine requires little or no maintenance as there are no extra computers or cameras involved.
- Drive zone and product zone are completely separated, to facilitate quick and specific cleaning.

### Operating principle

Once fed into the machine, the defective product is directed upwards through the feed hopper (1) and drops down into the conic cutting chambers (2). The feed hopper and the cutting chambers rotate simultaneously at the same speed.

The cutting chambers rotate past fixed knives, which exceed the chambers in height, thus positioning the product at the required cutting size.

The cut product falls through a sieve deck, after which the cut pieces return to the product stream.



### Technical data

MAXIMUM PRODUCT INPUT SIZE	POWER SUPPLY	DIMENSIONS (L x W x H)	MACHINE WEIGHT	OPTIONS
220 mm	0.75 kW (1 HP)	118 x 90 x 98 cm (46.46 x 35.43 x 38.58")	120 kg (265 lbs)	tap with sprayer

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

This machine will be delivered with a declaration of Incorporation.

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

Worldwide, FAM STUMABO offers **demonstration equipment** and **expert advice** to identify the ideal cutting equipment for the results you want. Our **fully equipped test centres** around the world are available to let you evaluate product quality and appearance. Send us products for evaluation and we will be happy to advise you.

