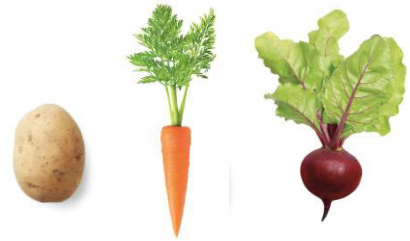




# SLITMASTER – SL

For cutting root products like:



## DESCRIPTION SLITMASTER – SL

The Slitmaster SL series is a range of cutting machines especially designed for the food-service business and smaller processing businesses. Due to the compact and hygienic design of the Slitmaster cutting machine, they fit into every professional kitchen, large or small. The machines consist out of an infeed funnel, a rotor, a slice and sticks knife and an outfeed.

After the input, the product enters the rotor where they will be taken by the scoops. These scoops will transport and press the product through the slice knife. After this the slice knife has cut the potato into slices, the slice is transported to the stick cutting knife where they are cut into sticks. To wash off the starch and grease that come of the potatoes and onto the bearings, fresh water should be added to the process

The advantages are:

1. Completely CE executed according to the latest safety standards.
2. Completely made of stainless steel
3. Best cut and straight fries, higher capacity than a hand cutter
4. Easy! Easy to clean, easy to operate, easy to change knives, easy to maintain.

TYPE	SLM	SLL
CAPACITY	Up to 1500 kg/hr*	Up to 3000 kg/hr*
PRODUCT INFEED	Continuous / singled	Continuous / singled
DIMENSIONS	900 x 350 x 700 mm	1100 x 600 x 800 mm
PRODUCT DIAMETER	Max. 80 mm	Max. 80 mm
PRODUCT LENGTH	Max. 105 mm	Max. 105 mm
CUTTING SIZES STICKS	8 – 16 mm	8 – 16 mm
CUTTING SIZES SLICES	7 – 16 mm	7 – 16 mm
ELECTRICAL CONNECTION	0,74 kW, 230/400 V, 50/60 Hz, IP56	0,74 kW, 230/400 V, 50/60 Hz, IP56
MATERIALS	AISI 304 Stainless Steel, glass blasted. Drive components and other parts are made of normal material	AISI 304 Stainless Steel, glass blasted. Drive components and other parts are made of normal material

\* Depending on the type of product and desired cutting size

