

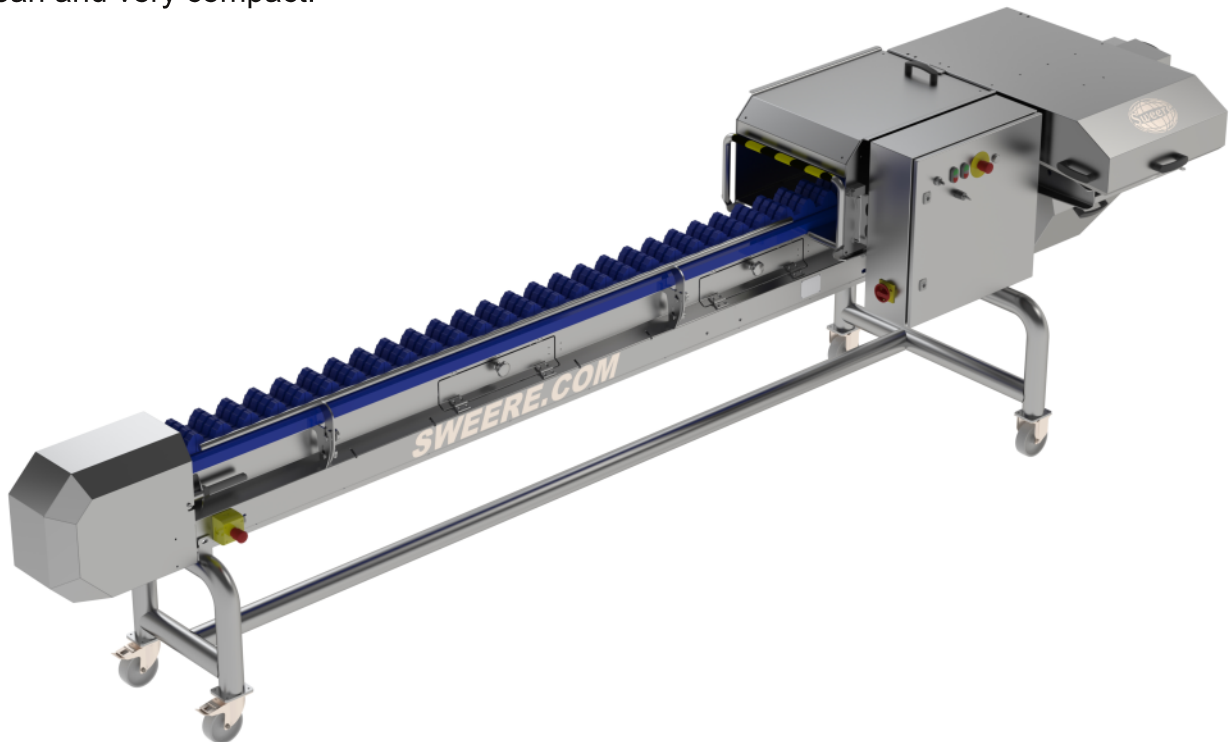


VCS / VCTT

UNIVERSAL VEGETABLE CUTTER

With two models available, we can achieve a high quality cut for your product with a high capacity. One model is suited for top and tail cutting, and the other model can also cut your produce into pieces. Both machines can be used to cut (husked) sweet corn, carrots, zucchini, cucumber or other longer produce.

The machine is manually fed by operators placing produce onto the conveyor belt. The conveyor takes the produce to the cutting system, where it is cut into the specified size. The cutting sizes or locations are easily changed using innovative quick release systems. These machines meet the latest standards in operator- and food safety, are easy to clean and very compact.



Features:

- VCTT features an adjustable cutting length of 130 to 260mm
- VCS features an adjustable cutting length of 25 to 300mm
- Infeed belt with cleats to suit your produce
- Adjustable guide to easily place produce on the infeed belt
- Water connection to spray water on the cutter blades
- Central switchbox with frequency inverter
- Built to the latest hygiene and (food) safety standards
- Capacity: 100(VCS) & 150(VCTT) pcs / min
- Optional: Laser guide