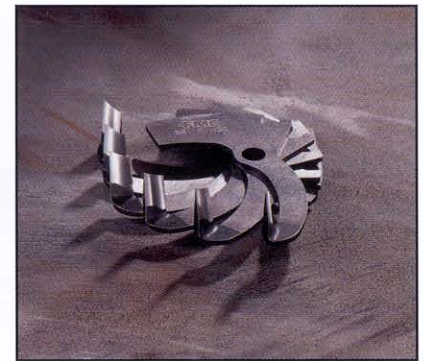


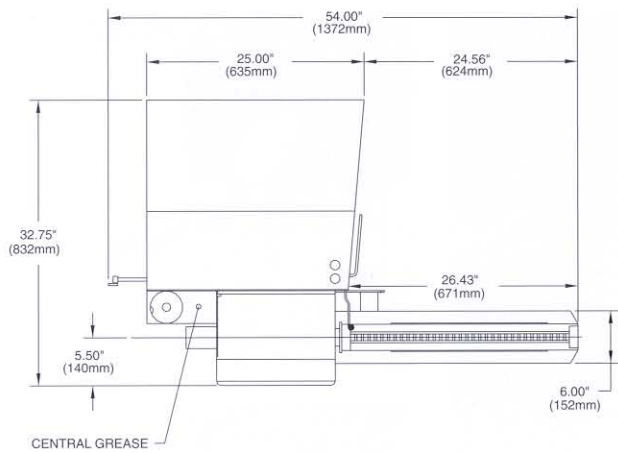
Corn Cutter Model SC - 120



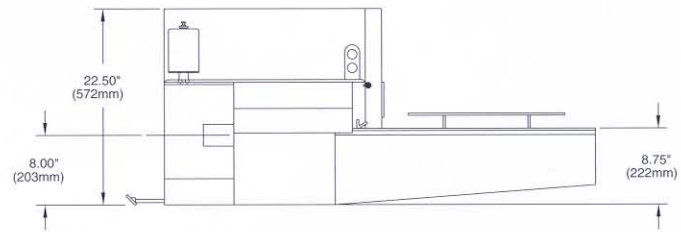
General Description

Model SC-120 Corn Cutter provides maximum product recovery, high throughput, low maintenance and automatic corn removal from the cob at high speed. Each ear is placed on the feed trough chain, tip end first. The stainless chain moves the ear of corn into the feed rolls. Two (2) sets of feed rolls line the ear of corn up with the cutter head and move the ear into the cutter knives. The cutter knives are automatically opened for cutting by the feed roll gauging system. Kernels fall through the cut corn opening onto the customer's product conveyor while the cob continues on through the head and is discharged to a takeaway conveyor. A water spray is directed into the cut-off corn area to minimize starch build up.

Product Feature	Processor Benefit
Automatic mechanical gauging adjusts the cutter knives to a pre-determined depth of cut	Ensures maximum product recovery regardless of variations in the size of individual ears
On signal braking action	Quick stop capability provides added operational safety
High speed trough chain - 157' (47.9 m) per minute	High speed feed increases throughput capacity
Minimum moving parts and one lubrication point	Lower maintenance and reduced down time
Manual or automatic feeding systems	Feed configuration flexibility
Exclusive six (6) knife rotary cutting head assembly with specially ground blades	Longer run times, reduced down time, easier cleaning and honing of the knives
Rugged construction with stainless steel feed trough, roller chain, cutter head housing and guards	Long life with easy maintenance and reduced downtime



Top View



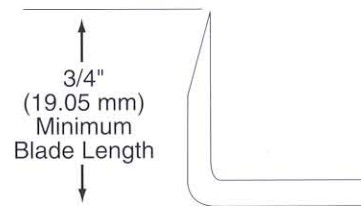
Front View

Specifications		Factory Quality Knife Sharpening
Length	54" (1372 mm)	Factory re-sharpening provides maximum wear and improved performance for corn cutting knives. FMC FoodTech assures maximum cutter efficiency with factory-set angular relationships for each knife cutting edge. Factory specifications are delivered to each blade with state of the art grinding and sharpening equipment that accurately reestablishes all of the proper angles and cutting surfaces to guaranteed standards. Avoid the poor performance and reduced life span that results when precise angle relationships are lost to in-season wear or non-standard resharpening. Factory sharpening guarantees optimum performance.
Width	32.75" (832 mm)	
Height	22.5" (572 mm)	
Corn Discharge Opening	Even with base, 4.62" x 7.56" (117 mm x 192 mm)	
Cob Discharge Height	8.25" (206 mm)	
Drive Motor	3 hp (2.25 kw)	
Capacity	60 to 90 ears per minute (hand fed)	
Weight Approx.	500 lbs. (225 kg)	

(All specifications are approximate)



The Factory Quality Sharpening program is simple. If your cutter knives have at least a 3/4" length as illustrated in the diagram to the right, you can call to have your knives resharpened to factory specifications. When cleaned and boxed cutter knives are sent in before November 3, FMC FoodTech guarantees delivery of your refurbished knives by January 15.



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