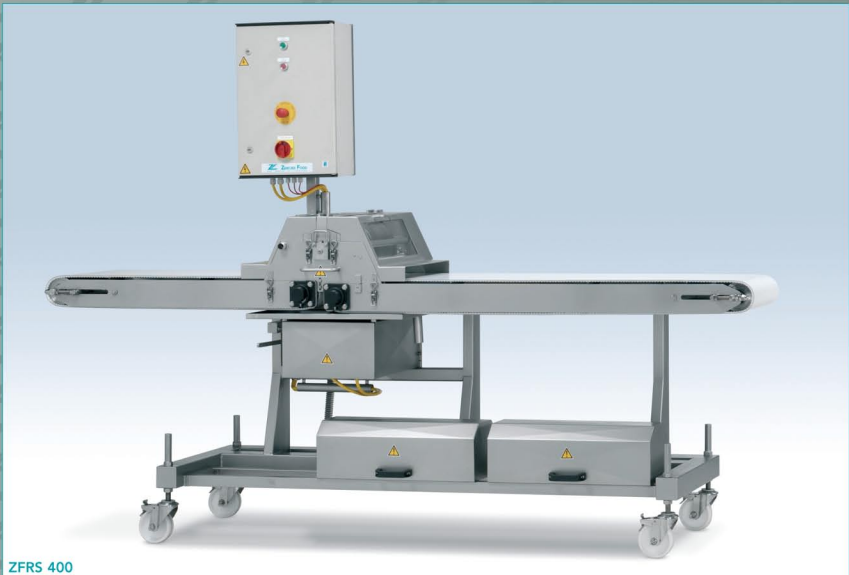


ZFRS ROTARY STRIP CUTTER

Effective cutting of products into strips of equal thickness



ZFRS 400

The ZFRS rotary strip cutter is an in-line cutting unit to cut products into strips of equal width, while maintaining the original in-feed shape. Manufactured in stainless steel with food approved conveyor belts.

The in-feed conveyor and knife-unit have a combined fixed speed drive, while the out-feed conveyor has its own separate drive. The knife spacing is preset to the required strip thickness.

The machines are executed with covers and safety switches, compliant with CE standards.

The machines are mobile with either fixed or swivel, lockable wheels.

The ZFRS is manufactured in two standard models with belt widths of 400 mm and 650 mm.

Optional : variable belt speed, catch tray and knife-set holders.

Effective and easy cleaning



The removable knife unit has been mounted in a tipping system which is guarded by a removable cover. The special frame construction and quick release system ensure that the conveyor belts can be fully removed, both easily and quickly. All motors are protected to IP 55 and guarded by covers. The control box is protected to IP 66 and has been suitably mounted at a high level on the machine. The machine construction allows for easy cleaning with high pressure water.



Products

As the natural shape of the product remains the same after cutting, the products are visibly more attractive than random cut strips. The equal thickness of each strip allows more effective cooking times resulting in higher food safety and more convenience.

MACHINE MODEL	ZFRS 400	ZFRS 650
Belt width	400 mm	650 mm
Voltage	400 V	400 V
Power	2 x 0.55 kW	2 x 0.55 kW
Dim. L x W x H	275 x 65 x 180 cm	275 x 90 x 180 cm
Weight	260 kg	300 kg

Technical changes reserved