

Baton Cutting Machine

Baton Cutting Machine for Carrots etc. (0665)

(also suitable for cucumbers, celery, celeriac, kohlrabi,
if dimensions given below are kept)

Description

An exceptionally compact machine which will do the following work in a couple of seconds:

1. It will cut off top and tail of the carrot.
2. The machine cuts carrots in similar sized pieces.
3. The above mentioned pieces will be cut into straight sticks.
Stick dimensions: 6 x 6 mm to 12 x 12 mm.
(To cut all mentioned stick dimensions, additional equipment for the machine is needed.)
4. The sticks (batons), top and tail of the carrots as well as the edge pieces you get when cutting the sticks are discharged separately.

How it works

Each carrot is placed into the indexing holes at the front of the machine. The carrots are then automatically positioned and cut into the required sections, with the tops and tails being ejected at separate points. Sticks (batons) and waste are ejected separately (see above).

Capacity/sizes

1 carrot per second.

Maximum carrot diameter: 60 mm

Maximum carrot length: 225 mm

Maximum cut length: 150 mm

Construction

All stainless steel construction comes complete with robust stand and waste chutes.

Special advantages

- Easy to use
- Compact size requires only a 1200 x 1200 mm floor area
- Almost silent in operation
- Safety cut out bar if front openings are touched
- Needs no special maintenance
- Easy to clean - pressure washable
- Separate ejection of sticks and waste (s. a.)

A picture of the above mentioned machine can be found on our website and in our catalogue no. 108, page 11 (picture # 56)

A list of interesting articles and essays regarding the topics of the preparation and processing of tubers and vegetables and associated specialist areas can be found at our Internet site at www.dornow.de, Treatises.

Review of your current peeling results or before the purchase of a peeling machine or system:

**Realistic test peelings with the most diverse peeling systems,
with the most diverse tubers and root vegetables, some fruit, with your raw
produce are possible in our Peeling Test Center!**

This paper contains non-committal notes. We do not lay claim to completeness. Alterations reserved. Our order confirmation, accepted by our customers, is in effect upon delivery. - The presentation of a new edition of this treatise will substitute for any previous versions.

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