





The blade cutter machine can be integrated with a process line; furthermore, the machine is managed from a software and syncronized with the conveyor belt.

Its function is to cut the dough, on the conveyor belt, as required.

The blade is inserted in the machine by a removable drawer and can be replaced according to the requested cutting (linear, single or multiple, square, rectangular, circular, four-leaf clover, ecc.).

The machine can be disassembled and cleaned easily without tools.

Technical features:

Cutting width: 260-400 mm Cutting lenght: 400-600 mm

Applications:

Linear or shaped cut of food products, such as: sponge cake, pastry, bread, pizza, raw dough.

The images shown here are for illustrative purpose only. Both machine's features and finished product may change according to customisation requested by the Client.

