



SOST srl  
Food industry solutions



Disc cutter machine  
TAD



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

Its function is to cut and divide the dough on the conveyor belt, into longitudinal strips.

It has a shaft with blades (disc shaped) installed in a replaceable drawer, that can be designed according to needs (width and number of strips).

The shaft is equipped with a motor and an inverter to permit the speed adjustment.

The machine can be disassembled and cleaned easily without tools.

#### Technical features:

Min. spacing strips: 10 mm

Cutting lenght: 400-600 mm

#### Applications:

Multiple cut in strips 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.*



*SPECIALIST IN FOOD AUTOMATION*