

KSM 100

Cutting machine



for industrial cutting of
vegetables, salads and
harder fruits

The newly developed KSM 100 cutting machine is perfectly suited for cutting vegetables, salads as well as harder fruits. It is easy to handle with its big cutting door with two infeed openings for every requirement:

- Big opening for products like cabbage, leafy vegetable and broad leaf endive
- Small opening for long products such as cucumbers, courgettes, carrots, radishes, etc.

A variety of cutting tools and accessories are available; a newly designed scraper can be used with all knives.

The KSM 100 cutting machine is simple to operate. The cutting tools can be changed easily and very quickly.

The solid industrial machine is completely made of stainless steel AISI 304 or FDA approved plastics (all parts that are in contact with food). It has been conceived caring specially about simple maintenance, easy and efficient cleaning and is, therefore, best suitable for professional applications.

Capacities:

Carrot / potato	120 kg/h (with Julienne-cutting-disc 2 x 2 mm)
Endive	200 kg/h (with 2-blade-cutting-disc 6 mm)
Cabbage / radish	330 kg/h (with high-capacity-cutting-disc 3 mm)



Technical specifications:

Capacity depending on product:	up to 330 kg/h
Voltage:	3~400V/N/PE/50Hz
Electrical power:	0,9 kW
Knife speed:	300 rpm
Weight:	80 kg
Length x width x height:	1003 x 856 x 1235 mm



Benefits – at a glance:



2-blade cutting discs, especially for salads and raw vegetables

2-blade cutting discs are available for the following cutting thicknesses and products:

- 2 mm / 3 mm / 4 mm / 6 mm / 8 mm



High capacity disc

5-blade cutting discs for the following cutting thicknesses are available:

- 0,8 mm / 1 mm / 2 mm / 5 mm



2-blade strip cutting disc

Strip cutting discs for the following cutting thicknesses are available:

- 2 mm / 3 mm / 5 mm / 8 mm (only 1 blade)



Shredding disc...

...for shredding root vegetables like potatoes and carrots but also dry bread and Parmesan cheese. Shredding discs are available for following cutting thicknesses:

- 2 mm / 4 mm / 6 mm



Dicing attachment

This practical dicing tool allows you to cut vegetable and fruit in equal dices within seconds.

- 8 mm / 10 mm



Wave cutting disc

By means of this cutting disc you are able to produce appealing wave cut shapes of root vegetables and harder fruits.



Scraper

This newly designed scraper can be used with all knives (cost saving!).



Cutting disc holder

This mobile cutting disc holder (4 castors) guarantees a safe storage of your knife discs as well as a quick access.



Chute for slicing cut (lengthwise)

For fruits and vegetables with a product length of 164 mm and a standard diameter of 45 mm.