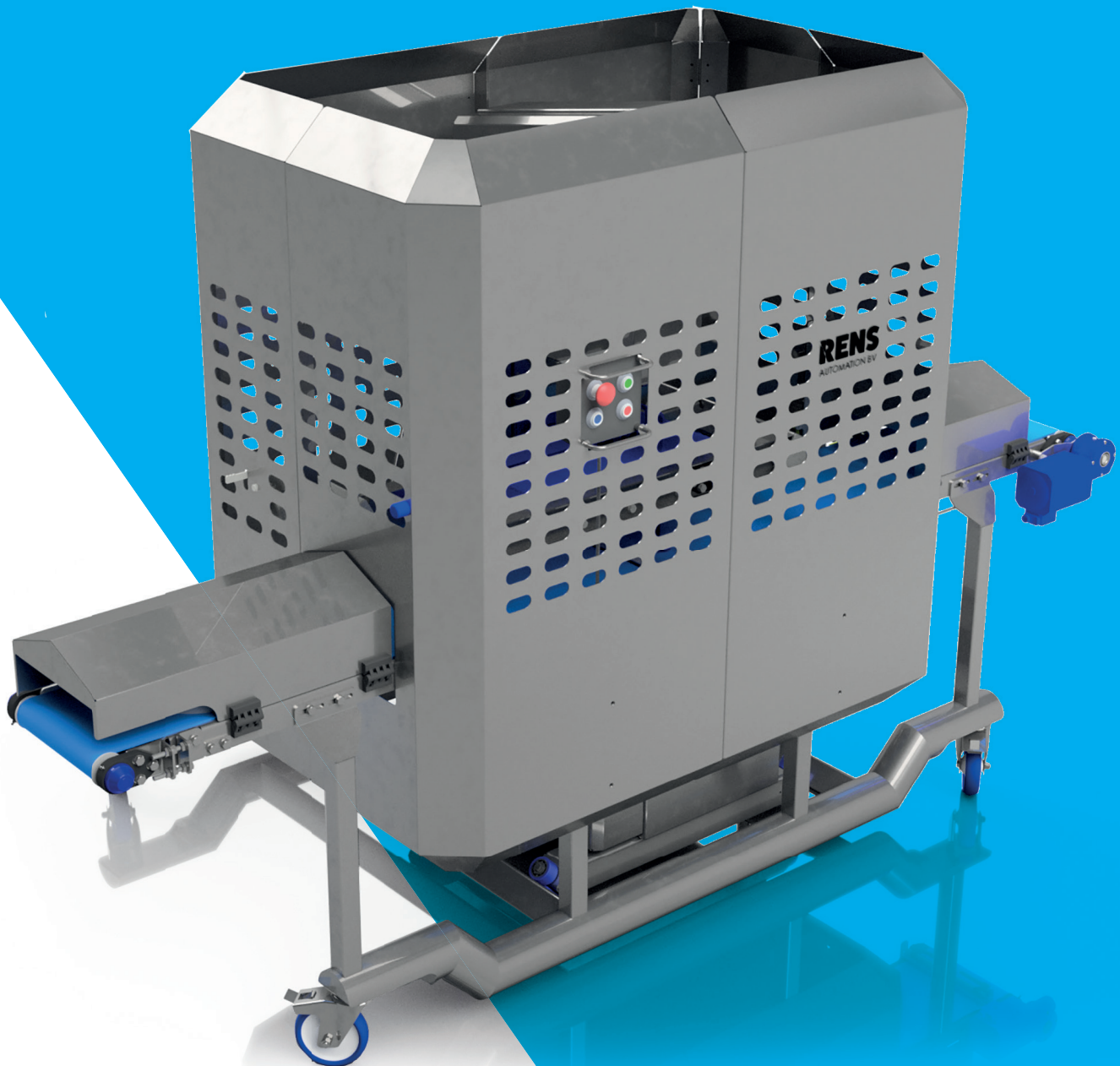


BSC-400

Half-pie cutting machine



RENS
AUTOMATION BV



BSC-400

Half-pie cutting machine

Introduction

Halving products is an well-known activity in the world of pastry producers. It is important to be able work fast and, above all, with extreme precision. This guarantees optimum production, which ensures a beautiful presentation in the store. Rens Automation's half-pie cutting machine can be used to halve pies and other products fast and precise, for efficient operational processes and a beautiful in-store presentations of the products.

General description

During the development of the BSC-400, efforts have been made to create a machine that is extremely reliable and as efficient as possible. Extra care has been given to a high finishing precision and high-intensity production. This enables the machine to run long production cycles without any problems.

High levels of hygiene are taken into account and the machine meets all the important standards in food safety. The machine is easy to clean as well as the workspace around it. This is because the machine is easy to move due to the robust swivel wheels.

Features

- Produces up to 3200 half-pieces per hour
- Fruit like grapes or strawberries are cut effortlessly
- Both fresh and frozen products can be cut
- High degree of finish
- Very easy to fit into an existing production line
- Easy operation by HMI touchscreen

Dimensions and power supply

Power:	3 phases 400V 16A
Length:	1975 mm
Width:	1550 mm
Height:	2800 mm
Weight:	825 kg
Air supply:	No

