

EC-400

Pie cutting machine



RENS
AUTOMATION BV



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Introduction

It remains a challenge to portion frozen products with high speed. A wrong cut quickly leads to smearing between layers, and eventually to cakes that no longer look tasty. The EC-400 from Rens Automation offers the solution.

General description

The EC-400 has been specially developed to cut round, heavy viscous products. The special knives and conveyor belt make it possible to cut pieces/portions very accurately and at high speed. A variable number of portions can be chosen, because the knife-holders are easy to change.

Because the machine, unlike other machines, does not work with hydraulics but with an eccentric, there are no problems with oil contaminating the pastry. Also, the installation can run for a long time, since there is no use of oil that could overheat. This gives the advantage that the machine is easy to keep clean. The transport system has Positive Drive conveyor belts with small transfers, so there are no slippage and steering problems.

The machine's components are all from renowned manufacturers and are good available worldwide.

Features

- Capacity of 1500 pieces per hour
- Change settings using the HMI touchscreen
- Cut products up to -20 degrees Celsius
- Number of portions per product is variable
- Used lubricants are food-safe (NSF-H1)
- Transport system with Positive Drive belts

Dimensions and power supply

Power: 3 phases 400V 16A

Length: 3000 mm

Width: 1000 mm

Height: 2300 mm

Weight: 775 kg

Air supply: No



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