

# FOODCONS

„Ihr Gemüse, unsere Technik.“

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## ROTARY TWINSLICE F3000 SEMI AUTOMATIC



### ADVANTAGES

- Superior appearance and finish on the product due to the cutting heads being directly driven via heavy duty electrical motor
- Variable speed
- Strong construction
- Low maintenance requirements
- Easy to operate
- Easy to clean



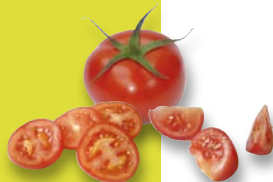
### OPERATION

The new F3000 constructed in stainless steel can slice/wedge 2 products at a time, the products are placed into position on a rotary indexing table, which automatically indexes to the cutting station, the product is gently pressed through the blade sets and is collected onto a conveyor below the blades.

From here it is delivered to the outside of the machine. With different blade sets it is possible to slice, wedge and wedge with decorating.

### SUITABLE FOR

Tomato, onion, eggplant,  
potato, paprika, zucchini,  
apple, orange, kiwi, lemon

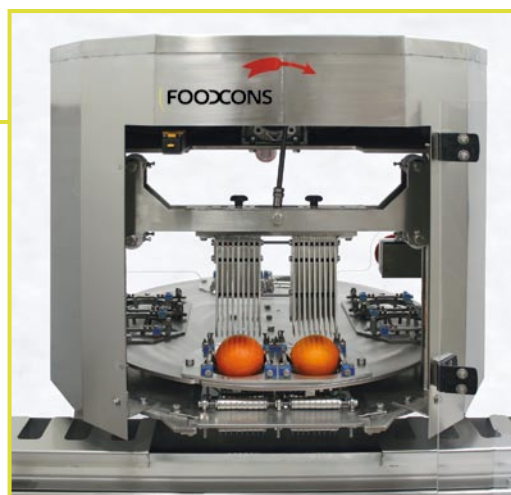


## ROTARY TWINSLICE F3000 SEMI AUTOMATIC

### CAPACITY

The capacity of the F3000 depends on the size of the product and how the product is used.

Maximum capacity is 3.600 pieces per hour (2 products at a time).



### SPECIFICATIONS

With the F3000 the product can be processed with the following measurements.

Slice cut:

4 up to 30 mm

Max. product diameter 80 mm

Max. product length 140 mm

Wedge cut:

2, 4, 6, 8, 10 and 12 sections

Max. product diameter 110 mm

Max. product length 110 mm

### TECHNICAL DATA

Input voltage supply: 230/400V, 50/60 Hz

Power installation:

F3000 1,2 KW

Conveyor belt 0,025 KW

Measurements: L x B x H

F3000 900 x 900 x 1500

Conveyor belt 1500 x 200 x 200

Weight:

F3000 approx 150 kgs

Conveyor belt approx 20 kgs