



FIXED BLADE CUTTERS



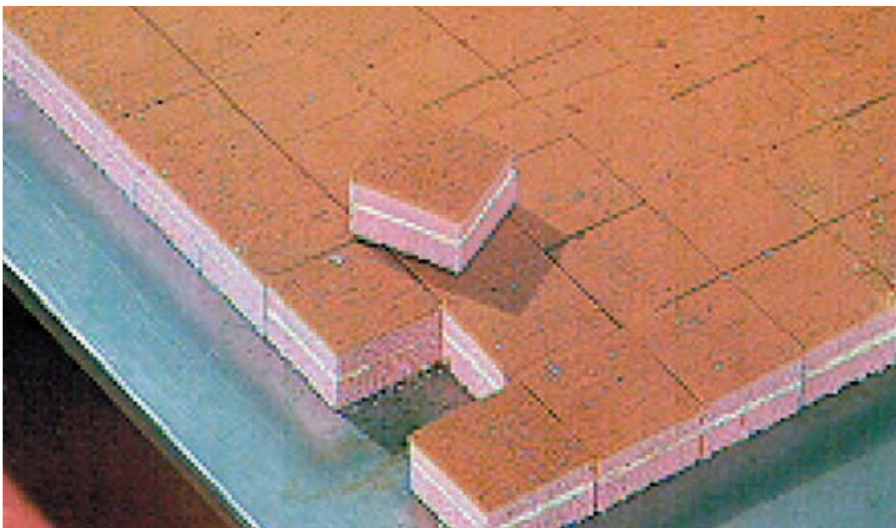
This particular design of cutter utilises a unique blade configuration that has been specifically developed for cakes that are made up of different layers, typically shortbread, caramel and chocolate etc. such as brownies, petit fours and finger products.

Where a moving blade would damage the appearance of such products, the static blade overcomes these disadvantages.

There are two models available and both are intended to produce squares or rectangles from sheets with a maximum size of 750mm (30 inch) x 450mm (18 inch).

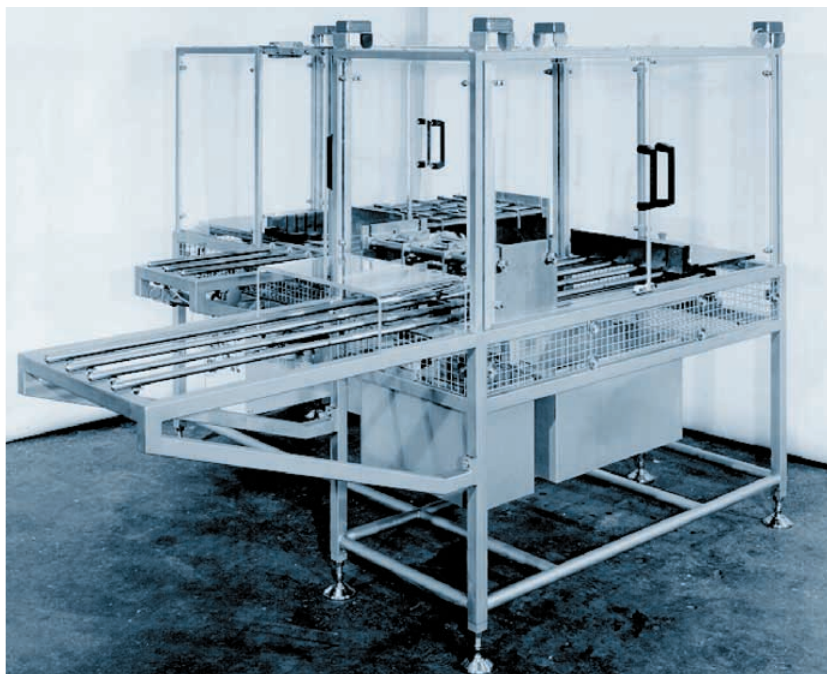
Both have the option of being either pneumatic or electrically powered. The pneumatic model is ideally suited for fresh cream products necessitating hose down without the concern for protection of drive motors etc.

The slabs are transported through the cutter blades on polypropylene boards providing a firm base for efficient cutting, the cut pieces being removed on the boards eliminating the handling of individual pieces.





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Two Way Duplex Pneumatic Cutter SBP-2

SBP-1 (One Way Simplex Cutter)

The Simplex Cutter is intended to cut slabs in one direction only, however by turning the board around and passing through through the cutters twice, square can be produced.

Interchangeability of knife frames and pushers allow for the quick change of cutting centres.

SBP-2 (Two Way Duplex Cutter)

For maximum throughput of slabs the Duplex Cutter is provided with two independent cutting systems disposed at right angles to one another.

In this way the slabs can be cut into squares or rectangles without secondary handling of the boards. The first ram positions the slab ready for the second ram and due to the independent control of the rams, it is possible to maximise output by loading fresh cake whilst the second ram is completing its cycle,