



SLITMASTER 85

For cutting root products like:



DESCRIPTION SLITMASTER 85

The Slitmaster 85 is a cutting machine designed especially for the catering industry and industrial kitchens. The compact and hygienic design of the Slitmaster cutter makes it fit in every professional kitchen, big or small. The machines consist of an infeed chute, a POM plastic rotor, a slice and stick cutting blade and an outfeed chute.

After the infeed, the product enters the POM plastic rotor where it is transported via scoops in the rotor. These scoops will transport the product and push it through the slice knife. Then each slice is transported through the stick knife to cut fresh fries. Due to the unique design of the rotor, potatoes are always transported in the longitudinal direction. Due to this, the Slitmaster 85 always cuts the longest possible fries from each potato, minimising waste and short cuts.

To rinse off the released starch and fat fresh water can be added to the process.

The advantages are:

1. Cut both peeled & unpeeled potatoes
2. Plug & Play
3. Completely CE executed according to the latest safety standards.
4. Made out of stainless steel with a POM plastic rotor
5. Best cut fries, higher capacity than a hand cutter
6. Easy! Easy to clean, easy to operate, easy to change knives, easy to maintain.

DESCRIPTION SLITMASTER 85

TYPE	Slitmaster 85
CAPACITY	Up to 1500 kg/hr*
PRODUCT INFEEED	Continuous / singled
DIMENSIONS	900 x 590 x 650 mm
PRODUCT DIAMETER	35 - 80 mm
PRODUCT LENGTH	35 - 200 mm
CUTTING SIZES STICKS	7 - 17 mm
CUTTING SIZES SLICES	3 - 17 mm
INSTALLED POWER & ELECTRICAL CONNECTION	0,92 kW, 230/400 V, 50/60 Hz, IP56
MATERIALS	AISI 304 Stainless Steel, glass blasted. Drive components and other parts are made of normal material

* Depending on the type of product and desired cutting size



The Slitmaster 85 is perfect to combine with the Food-Service/ Catering Business Sliver Remover - SR2 4/1750 for removing the too thin pieces that arise when cutting. This ensures a high-quality end result that will set you apart from your competitors.

If you are interested or want more information, please contact us via www.marcelissen.com or directly via sales@marcelissen.nl.