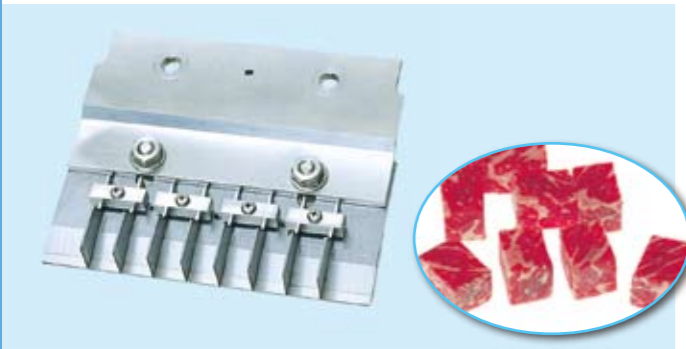


Standard blades and various cutting options are available, meeting food material features, and carefully taking into account cutting methods.

Various shapes of food materials due to their hardness and viscosity

Attachments for dice cutting and rectangular slice cutting

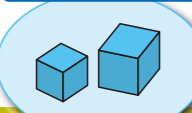

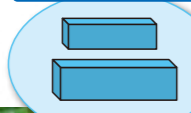



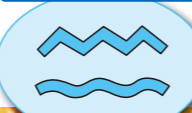

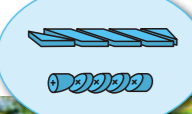

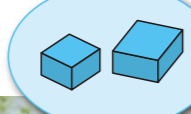



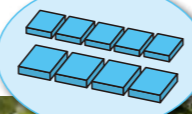



High applications for thinly cutting, lengthy cutting or cutting in round slices

Standard equipped single-edged blade



Cutting example

<p>Dice Cutting</p>   <p>Cheese</p>	<p>Constant Cutting</p>   <p>Kidney beans</p>	<p>Constant Cutting</p>   <p>Vegetable</p>	<p>Ripple Cutting</p>   <p>Carrot</p>
<p>Diagonal Cutting</p>   <p>Asparagus</p>	<p>Dice Cutting</p>   <p>Cutting into cubes of bread</p>	<p>Thin Cutting</p>   <p>Mushroom</p>	<p>Rectangular Cutting</p>   <p>Vegetable</p>



The cutter can freely adjust cutting width, cutting speed for food materials just by touching the panel!



Touch panel control system High Speed Cutter



 Food Machine
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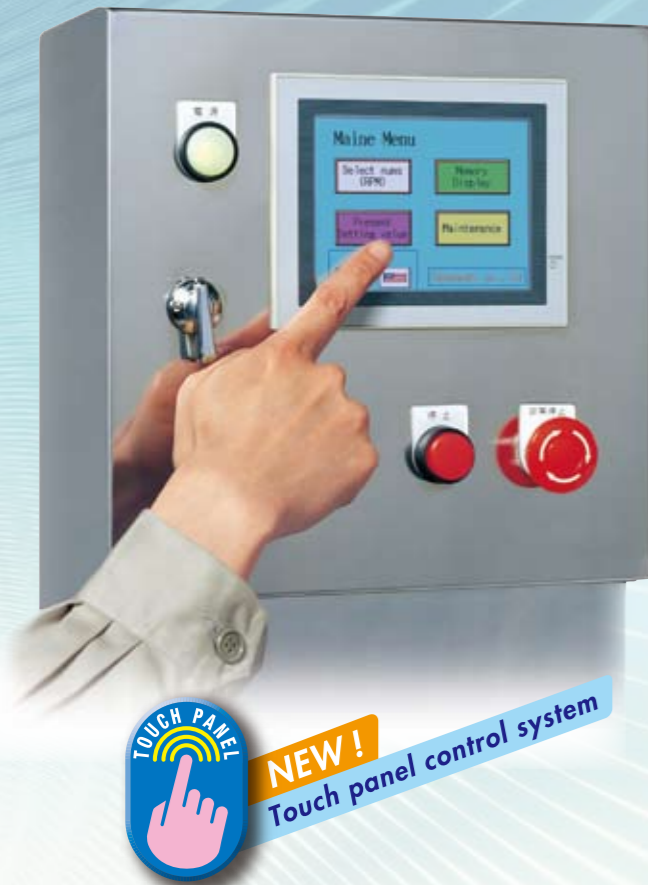
■ <http://www.takahashi-ss.com>

Inquiry



Comprehensive Manufacturer of Food Machinery and Equipment
Food Machine **TAKAHASHI CO.,LTD**

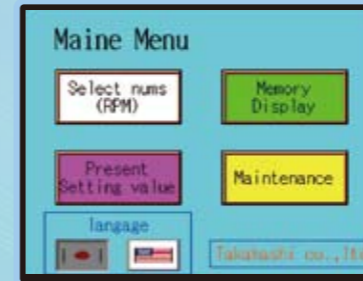
Adjustment of cutting width and cutting speed can be done just by touching the sanitary type panel.



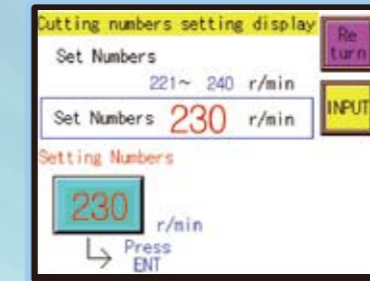
- Adjustment of cutting width and cutting speed can be done by anyone owing to the superior operability of liquid crystal touch panel.
- Because tool work is no longer needed, the efficiency during working hours can be greatly improved.
- The maximum number of cutting revolutions has improved 30 percent as compared with conventional ones.
- Setting of the cutting width is 0.2mm – 90mm.
- The intermittent movement proceeds under computer control.
- To satisfy the customers' needs, a variety of program settings can be implemented.

Touch screen panel to meet various needs

Menu Monitor



Cutting Numbers



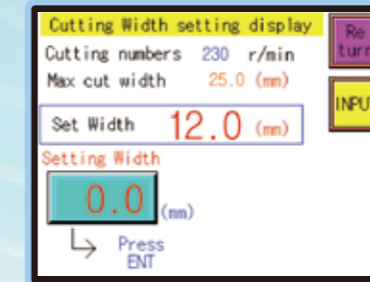
Cutting Nums Select 1



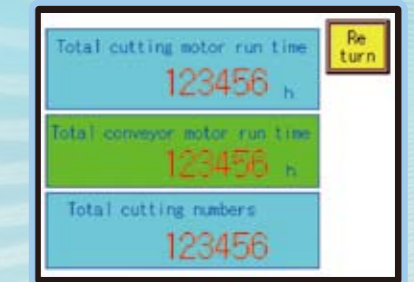
Cutting Nums Select 2



Setting Cutting Width



Maintenance



Safety Check



Emergency



Emergency



Adoption of touch screen panel to have "Easy to See," "Easy to Use," and "Easy to Understand."

200II High Speed Cutter Sanitary Type



Cutting width setting which usually needs tools or dismantling operations can be easily done by handling the touch screen panel. Needless to say, adjustments for the number of cutting and revolutions can be done just by one touch. Sanitary and highly efficient operational environment can be achieved through sanitary function and touch panel operation.

200II High Speed Cutter Sanitary Type

Power	3 phases Motor 1.5kw×1 0.75kw×1
Size	Height 1415mm Width 775mm Length 1550mm
Weight	375kg

Meeting needs flexibly for wide food materials by touch panel operations

350II High Speed Cutter Sanitary Type



This is suitable for big-sized food materials such as meat or vegetable that require precise and speedy cutting through sanitary function. As setting of the cutting width is expanded to 0.2mm – 90mm, a variety of food materials ranging from thin to thick ones can be cut well.

350II High Speed Cutter Sanitary Type

Power	3 phases Motor 1.5kw×1 0.75kw×1
Size	Height 1420mm Width 805mm Length 1955mm
Weight	500kg