ABOUT THE HYDROCUTTER

The Hydrocutter is a compact slicing solution for slicing large volumes into sticks, wedges, halves or quarters (up to 8,000 kg/h). The Hydrocutter is mainly used to slice French fries but is also suitable for skin-on products.

Under high water pressure, the potatoes are pushed through a water basin connected to the inlet of a pump with a large passage. The product remains intact while the alignment tube ensures that every single potato passes through the knife block lengthwise to create long sticks.

The frame is mounted on wheels so that the Hydrocutter can be moved off the production line, if necessary. A fixed frame is also possible, when required.

The Hydrocutter is suitable for slicing the following products:
Potatoes - Beetroot - and other products

HISTORY OF FINIS

Since 1924, Finis Foodprocessing Equipment B.V. has been one of the major players in the construction of machinery for the food processing industry. It was always the ambition of Aloisius van Raaij (known as Alois) to amaze the industry with a fresh take on technology with the fastest possible service.

Now a century and 4 generations later, this family business still has the same drive to help and support its customers. With the ambitions from the past, today's generation and solutions for the future, the entire Finis team provides cutting-edge solutions that enable the company's customers to stand out in today's market.

HISTORY OF EILLERT

Through the years, Eillert B.V. has developed into a renowned manufacturer of processing machines and complete production lines for the vegetable sector (potatoes, vegetables and fruit).

The machines and lines are supplied in a range of models and capacities to renowned processing companies worldwide, who in turn supply to supermarket chains, well-known fast-food chains, catering companies and the institutional market as well as the frozen food industry, vegetable dehydration companies, potato and onion peeling companies and other vegetable processing sectors. An extensive network of agents and dealers takes care of customer contact and distributes and services the machines.



COLLABORATION BETWEEN FINIS || EILLERT

Finis and Eillert started working together in 2011. The complementary activities of the two companies have led to a complete line delivery program for the food industry, resulting in clear advantages for our mutual clients. Finis specialises in processing technologies for onions, potatoes and other root products while Eillert concentrates on the processing technologies for (leafy) vegetables.

CONTACT

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SLICING WEDGES, STICKS, QUARTERS, HALVES

Potatoes - Beetroot - Other products

HYDROCUTTER

HYDROCUTTER

SLICING WEDGES, STICKS, QUARTERS, HALVES



TURNKEY SOLUTIONS

We provide turnkey solutions based on your specific needs.

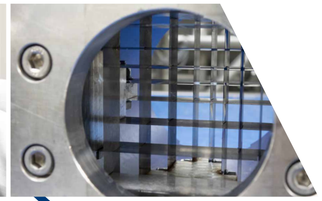


FEATURES

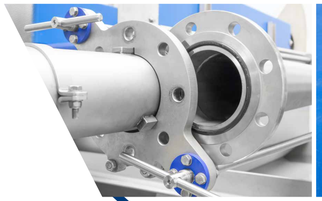
- Compact and hygienic design made of stainless steel and other non-corroding food grade materials
- Stainless steel aligner tube with quick release clamp system, no tools required
- Stainless steel control box for controlling belt and pump; frequency controller for pump included
- Open modular de-watering belt with sieve plate for collecting slivers
- Movable frame on wheels



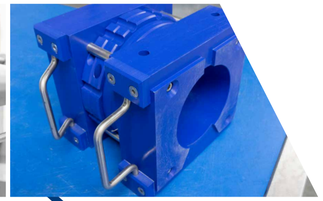
Easily exchangeable knife block



Knife block for slicing lengthwise sticks (French fries)



Quick release alignment tube



Smart knife block design used for slicing halves, quarters and segments

SMART DESIGN KNIFE BLOCK

Possible to configure the smart-design universal knife block to enable halving, quartering or slicing into 6 or 8 segments. All with the same knife block.

SPECIFICATIONS

Capacity*:	Up to 8,000 kg/h
Water basin capacity:	2 m^3
Alignment tube:	2 types included (60 mm and 80 mm)
Installed power pump:	4 kW
Max. product size:	ø 80 mm

* The capacity depends on the type and quality of the raw materials and the desired end quality

OPTIONS

- Knife blocks for different slicing sizes, French fries of 8mm and upward
- Fixed or moveable frame on wheels
- Stainless steel pump housing

