

Original SR 1T

Top performer with superb
cutting results

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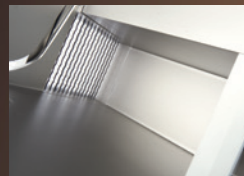


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***This compact machine offers high throughput and optimal sanitary features.
Frozen or directly out of the cooking pot, the Original SR 1T cuts the
best possible cubes and strips from any type of meat.***

The knife is key

The cutting knife is extremely strong. The back of the blade makes limited contact with the product. The elongated cutting and the extremely hard knife steel withstand the strongest pressure. Even bones or frozen products can be cut easily.



Shaft compacting

The shaft is filled prior to cutting. The product is fed into the shaft and pushed down while being gently compacted from all sides. Once the shaft is closed, a finely adjustable pre-compacting function presses the plunger against the product and gently forms it into a cutting block. The result is perfectly shaped cubes.



10 second changeover

Open the door, remove the grid, insert the next grid and continue cutting at a different size. You won't find any faster or easier method. The easy handling enables the operator to cut something quickly. No need to remove the cutting knife, and all grid components can be safely stowed inside the tool magazine.



Firm grip during cutting

When the product to be cut is smaller than the shaft cross section, even the best pre-compacting does not help - there is no way to stably position the product to be cut. Here an inclined shaft helps to hold the product stable on two sides by means of a V-shape. Cutting chops and portioning is only possible this way.

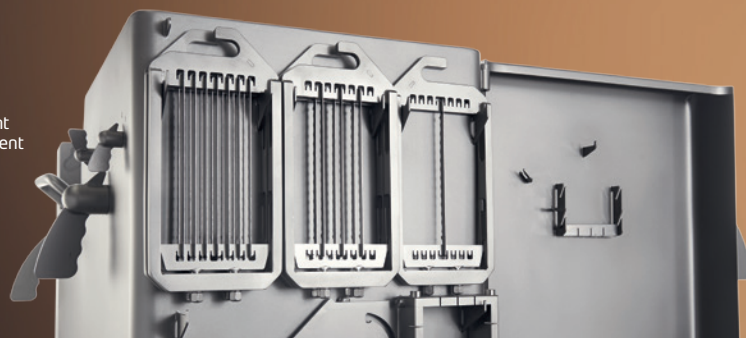


Sophisticated blade

If the serrated blade was pulled out straight, the knife would double in length. Consequently, half the movement is sufficient to achieve perfectly cut results. Less movement means less friction. This in turn means less heat and a more accurately cut product.

Versatile grids

One grid consists of up to three parts that can quickly be combined to form additional grid sizes. It is possible to produce 13 different cutting sizes with one grid frame and 7 grid halves. The grids are mounted on wheel bearings, which makes for smooth running parts. Off-cuts left at the end of the cutting process can easily be removed.



Original SR 1T summary

Equipment

Touch-PC control	
Serrated knives	✓
Vertical knife	
Fold-away workspace	
Angular beam	
Angled shaft	✓
Lateral pre-compacting	✓
Stabilisers for sliced goods	✓
Tool magazine	✓
Pressure-sensitive pre-compacting	✓
Multiplex-grid on roller bearings	✓
Stepless feed adjustment 1-32	✓
Mechanical drive system	
Mechanical pressure system	✓
Lift for Eurobins	
Automatic lifting system	
Single-foot undercarriage	✓
Garage for standard trolleys	

Technical specifications

Machine height	980 mm
Machine length	900 mm
Machine width	600 mm
Machine weight	280 kg
Connected load	400 V, 2,1 kW, 16 A
Performance	max. 1.500 kg
Height of shaft	100 mm
Length of shaft	350 mm
Width of shaft	100 mm
Section length	1 - 32 mm
Sections	160 p/min
Cutting temperature	-5°C - +80°C
Standard grid sizes	5, 10, 20, 50 / 6, 12, 24, 50 / 8, 16, 33, 50



Accessories



Retaining claw plunger for portioning



Roulade kit



Sectioning blade for bones



Grid frames



Serrated knives



Blade sharpener



Grid halves



Grid knives



Knife disk



Sectioning blade



Cheese knives



Cubes, strips and slices can be cut in various sizes. Note that strips of 5 mm³ achieve an hourly throughput of 100 kg whereas cubes sized 30 mm³ have a throughput up to 900 kg.



It is possible to cut all types of fish in this machine at temperatures beginning with -3°C. The machine is also able to cut thick fish bones without damaging the cut product. The gentle cutting method protects cooked fish from falling apart.



Deli salads are a rapidly growing market that offers an even larger variety of products. Beef salad, sausage salad or potato salad are products that are possible with this machine along with many others. The Original SR 1T can cut virtually any product.



Delicate cheeses like feta or mozzarella are cut carefully to avoid crumbling the cubes. In contrast, hard cheeses are sharply and systematically cut to ensure that all the cubes look exactly the same.



The barbecue season and party catering both demand specific sizes to ensure identical cooking and roasting times. In addition to cubes and strips, the machine cuts entire schnitzels, steaks and roulades.



A wide range of special grids are available and suited to particular cutting tasks, whether that be slicing bananas, cutting triangle-shaped pineapple bits or fashioning extremely hard tropical fruit into tiny cubes. Even dried fruit can be cut under certain conditions.



Very hard vegetables like celery, carrots and raw potatoes are a particular challenge for the machine. Cutting them makes special demands on the grid technology and feed mechanism. However, the machine's gentle processing techniques handles even cooked, easily damaged vegetables in just the ideal way.

