

FOOD HYDROCUTTING

Get a cut above.

WHAT IS HYDROCUTTING?

Cutting food products in equipment that uses water to transport and accelerate it through an array of fixed blades.

WHEN SHOULD YOU USE HYDROCUTTING?

High volume cutting.

Depending on the application, capacity ranges from 6,000 to 50,000 pounds (2,721 to 22,680kg) per hour.

Product length is larger than diameter.

Equipment cuts products lengthwise.

Profile cutting.

For constant cross-section, lengthwise cuts.

Quality of cuts is of utmost importance.

The velocity of products in water in addition to sharp stainless steel blades produce very clean cuts with little yield loss.

COMMON HYDROCUTTING APPLICATIONS



Potatoes



Apples



Cucumbers



Onions



Peppers

COMMON CUT PATTERNS

A variety of profile cuts are available, depending on your product and application needs - from standard shapes like square and wedge, to specialty cuts like scallops and crinkles.

