

Chef Cut

Fruit of our large know how acquired over more than 30 years in the fields of ultra high pressure and water jet cutting, ChefCut® is designed to meet the most stringent requirements of the food processing. ChefCut® is compact, precise, very easy to use and to clean.

Applications

- Fresh products
- Frozen products
- Sweet and savory pastries
- Catering
- Chocolates, ganaches
- Ice cream
- Confectionery
- And many more



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► Advantages of the water jet cutting process

- A technology already used by small labs, mid-sized shops and in large food processing plants.
- High cutting quality for fresh and frozen products: accuracy, no crushing.
- Possibilities of numerous shapes without any die.
- Productivity improvement compared to manual knife cutting or direct cooking to final size.



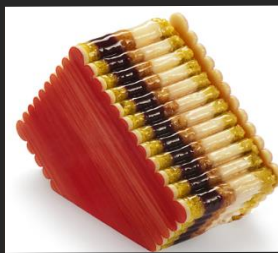
► Main ChefCut® characteristics (New model CC3507)

- Cutting on a grid-tray format 60 cm x 40 cm above a moving catcher without any risk of humidity or splashing from bottom.
- Mist extraction by Venturi effect without any fan.
- In-built ultra-high pressure pump (3500 bar / 51 000 psi - 7.5 kW) with high efficiency and very quiet.
- Motorized cutting height adjustment up to 9 cm / 3.54".
- Silent: noise level < 73 dBA.
- **Very compact: L 1.60 m / 5.25 ft x P 0.80 m / 2.62 ft x H 1.80 m / 5.90 ft.**
- Made in France and EC compliant, NSF certified.
- Installation simple and quick without big construction work.
- Daily maintenance easy and limited to the cleaning of the working area and the separator, in less than 10 minutes per day with a hot water shower.
- Human machine interface very user-friendly with touch screen.
- Parametric patterns configurable directly on the machine with material optimization.
- File transfer via Wifi, USB and Ethernet.
- ChefCut Office® software for personalized design, compatible with Apple® and Windows®.
- 2 cutting trays for loading and unloading products out of the machine, in concealed time during the cutting cycle.
- 1 special device for easy loading and unloading of products on the cutting tray.



► Typical cutting times and consumptions

Cutting conditions	Frozen pastries		Fresh products Chocolates
	Thickness	40 to 60 mm	15 to 25 mm
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Cutting speed	≈ 20 mm/s	≈ 80 mm/s	≈ 250 mm/s
80 pieces in rectangle 3.5 x 7 cm	≈ 9'	≈ 3'45	≈ 1'35
32 pieces in rectangle 14 x 4.5 cm	≈ 6'	≈ 2'45	≈ 1'10
Water consumption	From 12 to 30 l/h according to nozzle		
Electricity consumption kWh	From 2.5 to 5 kWh according to nozzle		



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