

Pneumatic Double-Head Potato Chip Cutter

This pneumatic double-head potato chip cutter efficiently cuts potatoes into chips with precision. The robust stainless steel construction and pneumatic operation ensure consistent cutting performance, while the double-head design increases throughput for commercial applications.



ADDITIONAL IMAGES



Overview

High-Efficiency Commercial Cutting

This pneumatic double-head cutter is engineered for high-volume commercial food processing environments. Designed for efficiency, the dual-head system allows for simultaneous processing of root vegetables, significantly increasing throughput compared to single-head units. Its robust construction ensures durability and adherence to hygiene standards, making it an essential tool for catering businesses and food processing plants.

Technical Specifications

Available Cutting Sizes

- 8 x 8 mm
- 10 x 10 mm
- 12 x 12 mm
- 15 x 15 mm
- 8-flap nuclear flower knife
- Non-nuclear flower knife

Compatible Produce

Potatoes, Radishes, Taro, Cucumbers, Root Vegetables, Fruits

Performance & Operation

Key Performance Benefits

High Efficiency • Labor-Saving • Safety-Focused • Consistent Performance

Operation Method

Pneumatic