

# Vegetable Cutting Machine

This vegetable cutting machine is designed for processing a variety of vegetables including cabbage, onions, avocados, and potatoes. It features adjustable cutting blades for different sizes and shapes and a conveyor belt feeding system for continuous operation.



## Product Overview

### Versatile Vegetable Processing Solution

This professional-grade vegetable cutting machine is designed for efficiency and versatility in commercial food preparation environments. It is capable of processing a wide range of root, stem, and leafy vegetables, including potatoes, carrots, celery, and cabbage, as well as fruits like bananas. With adjustable cutting thickness and length, it offers precise control for slicing, stripping, dicing, and creating waves or rhombus shapes.

## Performance Metrics

### Processing Capacity

**150 kg/h**

Min Capacity (FQC-QJ660)

**1000 kg/h**

Max Capacity (FQC-QJ1000)

## Technical Specifications

### Model Specifications

Model	Capacity (kg/h)	Motor (kW)	Dimensions (mm)	Hopper Dia. (mm)
FQC-QJ660	150-660	0.75	900*460*740	200
FQC-QJ1000	200-1000	1.5	1300*510*1050	250

### Power Voltage

380V, 220V

## Key Features

### Processing Capabilities

- Root and stem vegetables (potato, yam, carrot, eggplant)
- Leafy vegetables (leek, celery, beanstalk, kelp, cabbage)
- Fruit processing (e.g., banana)
- Multiple cut shapes: slices, strips, cubes, waves, and rhombus

### Adjustability

Yes