Your Partner in Food Cutting



SECT 360 TC

Slicing larger products

The Sect 360 TC is the largest portion cutting machine. With its servo-controlled product feed and smart control system, it is possible to portion the product into groups with the consistently identical or at choice varying slice thickness. First-cut control and batching options are other functions that guarantee and optimize yield. The integrated discharge conveyor enables simple and swift product handling after slicing.

PRODUCT FEATURES:

- » Powerful blade drive
- » Integrated discharge conveyor*
- » Fully automatic lubrication system
- » Indexed or continuous product forward feed motion*
- » Adjustable gripper end position
- » Fully automatic start through photocell control
- » Computer controlled, with program storage and portioning functions, including variable portioning, separation and batching through touchscreen*
- » Easily accessible gripper guide-shaft for effective sanitation
- » Stable cut-off blade and support frame for an accurate and clean cut
- » Two-wing blade for higher capacity*
- » Movable*

*Accessories

Technical specifications	Sect 360	Sect 360 TC
Cuts/minute	200/400 min ⁻¹	200/400 min ⁻¹
Loading dimension W x H x L	360 x 240 x 740 mm	360 x 240 x 740 mm
Cutting thickness (with spiral blade)	1-33 mm	1-33 mm
Cutting thickness (with special blade)	-	1-250 mm
Power supply	3,8 kW	5,0 kW
Weight	400 kg	460 kg
LxWxH	2.105 X 1.270 X 1.445 mm	2.905 X 1.270 X 1.500 mm
Discharge conveyor	No	Yes





