

# KSM 100 Cutting machine



for industrial cutting of  
vegetables, salads and  
harder fruits

The **cutting machine KSM 100** is perfectly suited for cutting vegetables, salads as well as harder fruits. It is easy to handle with its big cutting door with two infeed openings for every requirement:

- Big opening for products like cabbage, leafy vegetable and broad leaf endive
- Small opening for long products such as cucumbers, courgettes, carrots, radishes, etc.

A variety of cutting tools and accessories are available. A newly designed knife scraper can be used cost-saving for all knives, e.g. with adhesive products or very small cut sizes.

The KSM 100 cutting machine is simple to operate. The cutting tools can be changed easily and very quickly.

The solid industrial machine is completely made of stainless steel AISI 304 or FDA approved plastics (all parts that are in contact with food).

It has been conceived caring specially about simple maintenance, easy and efficient cleaning and is, therefore, best suitable for professional applications.

Capacities:

- Carrot / potato: 120 kg/h (with Julienne cutting disc 2 x 2 mm)  
Endive: 200 kg/h (with 2-blade cutting disc 6 mm)  
Cabbage / radish: 330 kg/h (with high capacity cutting disc 3 mm)



#### Technical specifications:

Capacity depending on product:	up to 330 kg/h
Voltage:	3~400V/N/PE/50Hz
Electrical power:	0,9 kW
Knife speed:	300 rpm
Weight:	80 kg
Length x width x height:	1003 x 856 x 1235 mm



## Benefits – at a glance:



### 2-blade cutting disc

2-blade cutting discs are available for following cutting thicknesses:

- 2 mm / 3 mm / 4 mm / 6 mm / 8 mm



### High capacity cutting disc

5-blade cutting discs are available for following cutting thicknesses:

- 0,8 mm / 1 mm / 2 mm / 5 mm



### 2-blade strip cutting disc

Strip cutting discs are available for following cutting thicknesses:

- 2 mm / 3 mm / 5 mm / 8 mm (only 1 blade)



### Shredding disc

For shredding root vegetables like potatoes and carrots but also dry bread and Parmesan cheese.

Shredding discs are available for following cutting thicknesses:

- 2 mm / 4 mm / 6 mm



### Dicing attachment

This practical dicing tool allows you to cut vegetable and fruit in equal dices within seconds.

- 8 mm / 10 mm



### Wave cutting disc

By means of this cutting disc you are able to produce appealing wave cut shapes of root vegetables and harder fruits.



### Scraper

This knife scraper can be used cost-saving for all knives, e.g. with adhesive products or very small cut sizes.



### Cutting disc holder

For a proper storage of your cutting discs.



### Chute for slicing lengthwise

With this practical chute insert you cut vegetables and fruits into perfect longitudinal slices (suitable for products with max. length 164 mm and max. diameter of 45 mm).