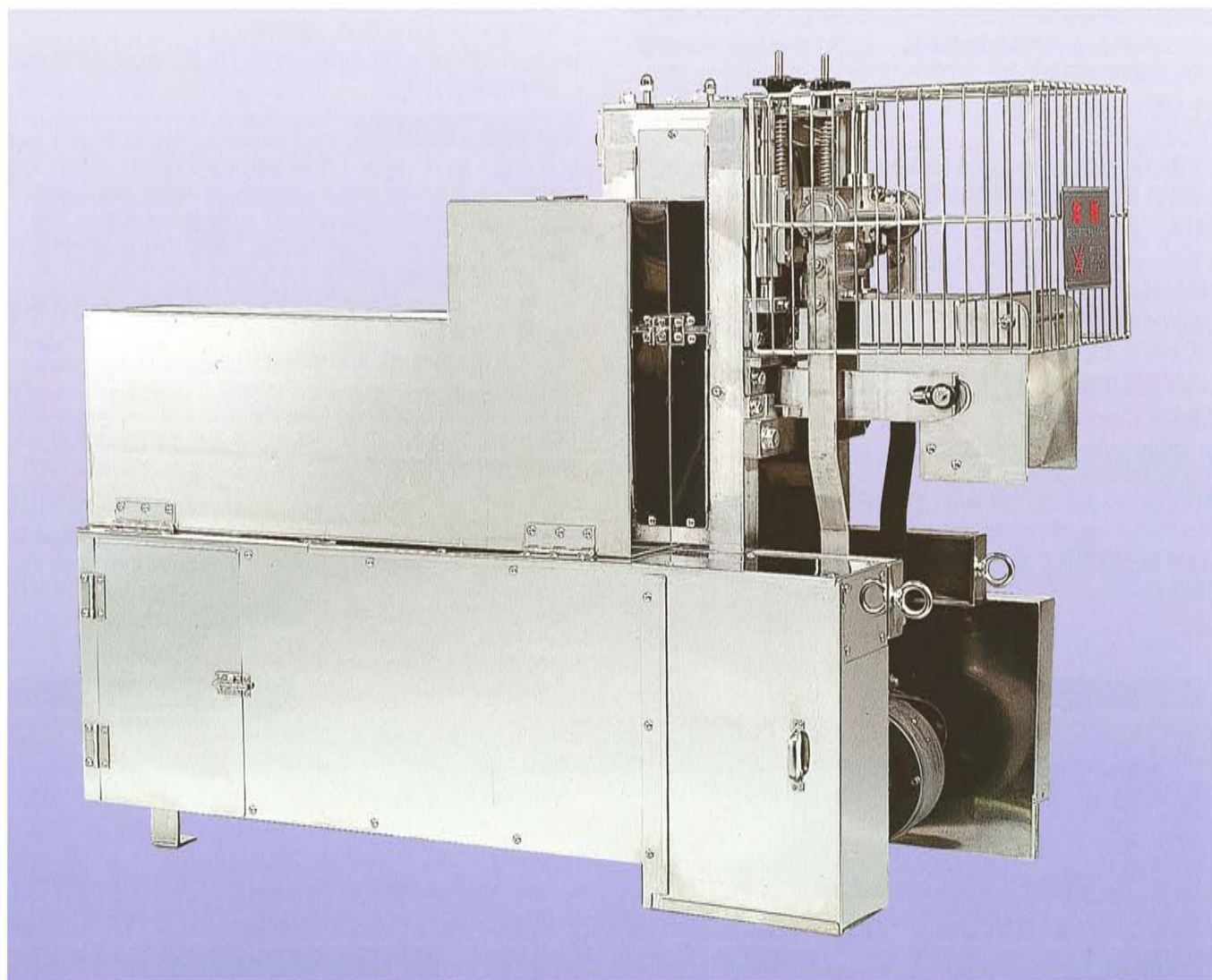


TAKAHASHI

High Speed Cutter

高速切割机



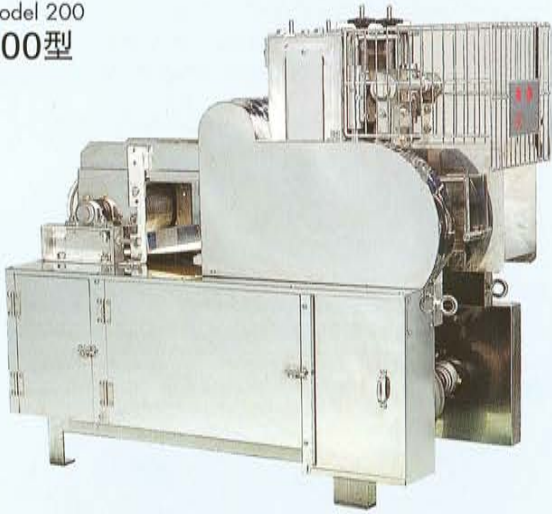
食品机械和设备的综合厂家

タカハシ 高橋 股份公司

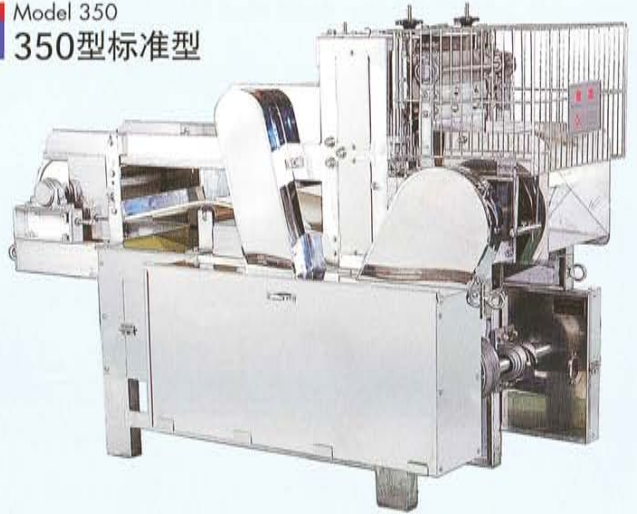
<http://www.takahashi-ss.com/>

高桥式高速切割机200型、350型标准型

Model 200
200型



Model 350
350型标准型



产品特点

- 经过特殊设计、能够准确送出原料。无论切薄切厚便可漂亮整齐的进行切碎加工。
- 由于切断出口的压盖靠近刀刃的边缘、不会有切剩不均现象可以整齐地切出到最后。
- 调节压盖的螺帽、便起适度的弹簧作用。因此能够顺利地切碎魔芋等软食品、无论软硬厚薄皆可自在地送出切割。
- 切割长方块也仅换装一下配件即可。
- 由于电动机及主要运转部分全部配备护罩、因此可以安心进行清洗机械。
- 重要的部件使用不锈钢等材料、即使有水分、盐分、酸分等环境之下也可安心使用。
- 起动开关采用完全防水、即使溅上水也不会漏电。
- 更换刀片极为简单。

清洁型

- 清洁型与标准型具有同等功能、并且在卫生方面加以特别的考虑。
- 机体使用不锈钢及抗腐蚀性材料、可用热水·蒸汽·氯气清洁剂来进行洗净。

- 在很短时间内(2~3分钟)就可以装卸切菜板带及压轴等部件、因此可以简单进行洗净、杀菌等工作。
- 把拆下来的部件直到使用一直泡在杀菌液里面、因此可以防止细菌繁殖、保持清洁。

应用范围

糕点制造、椰子、香蕉、桃子等水果类、海带类、海蜇、鳕鱼、干鱿鱼、生墨鱼、海螺类、各种熏制品、冷冻肉类、肥肉、羊羹、果冻、乳酪、麸皮、圆筒状鱼糕、鱼板类、腌咸萝卜、瓜、萝卜、黄瓜、茄子、生姜、蕨菜、洋白菜、款冬、叶菜类、红萝卜、香菇、魔芋等食品的切割。
在制造腌咸菜、咸煮海味、山珍海味、食用肉、营养午餐、制药等行业当中有很高的评价。
同时可以用于小茄子、黄瓜的穿孔。

使用方法

只要转动附带度数的螺丝、便可简单设定切割时的宽度。
只要把加工原料放在传送带、便可准确且高速地连续切割。

规格 Specifications

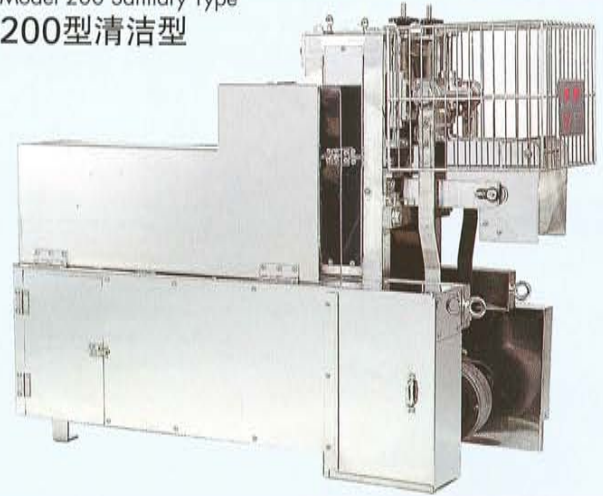
| 200型 Model 200 | | | |
|-----------------------------|--|--|--|
| 动力 Motor | 3相位 1HP(750W)直接连接无档变速电动机 | 3phase,1HP(750W)Directly linked with a stepless geared motor | |
| 机械尺寸 Size of Machine | 1,255(H) × 600(W) × 1,365(L) | | |
| 重量 Weight | 300kg | | |
| 切割尺寸 Cutting Size | 最大宽度180mm 最大厚度40mm 切割宽度0.5~20mm、1.0~40mm | Max.Width 180mm, Max.Thickness 40mm Cutting Width 0.5~20mm,1.0~40mm | |
| 容量(每分) Capacity(per minute) | 宽度180mm × 厚度40mm × 切割宽度 × 300切割 (W)180mm × (Thick)40mm × Cutting Width × 300cuts | | |
| 350型 Model 350 | | | |
| 动力 Motor | 3相位 1HP(750W)直接连接无档变速电动机 | 3phase,1HP(750W)Directly linked with a stepless geared motor | |
| 机械尺寸 Size of Machine | 1,340(H) × 820(W) × 1,860(L) | | |
| 重量 Weight | 400kg | | |
| 切割尺寸 Cutting Size | 最大宽度330mm 最大厚度40mm 切割宽度0.5~20mm、1.0~40mm | Max.Width 330mm, Max.Thickness 40mm Cutting Width 0.5~20mm,1.0~40mm | |
| 容量(每分) Capacity(per minute) | 宽度330mm × 厚度40mm × 切割宽度 × 300切割 (W)330mm × (Thick)40mm × Cutting Width × 300cuts | | |

Takahashi Type High Speed Cutter Model 200L, 200 Sanitary Type 高橋式高速切割机350L型、200型清洁型

Model 350L
350L型



Model 200 Sanitary Type
200型清洁型



Characteristics

- It is specially designed to perform accurate feeding of materials and beautifully uniformed cutting process regardless of thick or thin cutting.
- The outlet of the cutter which has a blade in full length of the outlet can eliminate occasional uncut portions and cut the end of the materials in uniformity.
- A holding spring handle can be adjusted to the proper holding strength of the spring even in case of cutting konjak and regardless of soft or hard materials and thick or thin cutting.
- Strip cutting can also be done by replacing an attachment.
- Cleaning of the machine can be made in safe, since the motor and the major driving sections are covered with safety covers.
- The major sections are made of stainless steel for protecting from water, salt and acid.
- The starter switch is of perfect watertight type for a safety measure against electric leak even when water is applied on it.
- Replacement of a blade can be easily done.

L-TYPE

High Speed Cutters with the longer conveyor-belt for the pre- and/ or post-processing of the required material- cutting are also available.

SANITARY TYPE for MODEL 200 and MODEL 350

- This Type is specially designed for the efficient control of various hygienic problems, maintaining the same capacities as those of the respective (Standard Type) models.
- The main body of the machine is made of stainless steel and other anti-corrosion materials, providing for the high resistance against washing and cleaning with high-temperature water, steam and chloride detergent.
- Simple and quick detaching and attaching of the conveyor-belt, press-rolls and other related parts (in a few-minutes) result in easier cleaning and more effective sterilization.
- Those detached parts can be dipped in the liquid infectant until the time of re-attaching, what makes the sanitary operation possible and improves the prevention of bacteria-propagation.

Application

Confectioneries, coconuts, bananas, peanuts, sea tangles, jelly fish, frozen meat, fatted meat, bean-jam jelly, cheese, wheat gluten bread, chikuwa (baked fish paste), kamaboko (boiled fish paste), dried cod fish, raw cuttle fish, top shells, various king of vegetables, konjaks, etc.

规格 Specifications

350L型 Model 350L

| | | |
|-----------------------------|--|---|
| 动力 Motor | 3相位 1HP(750W)直接连接无档变速电动机 | 3phase, 1HP(750W) Directly linked with a stepless geared motor |
| 机械尺寸 Size of Machine | 1,340(H) × 855(W) × 2,820(L) | |
| 重量 Weight | 550kg | |
| 切割尺寸 Cutting Size | 最大宽度330mm 最大厚度40mm 切割宽度0.5~20mm、1.0~40mm | Max.Width 350mm, Max.Thickness 40mm Cutting Width 0.5~20mm, 1.0~40mm |
| 容量(每分) Capacity(per minute) | 宽度180mm × 厚度40mm × 切割宽度 × 250切割 (W)180mm × (Thick)40mm × Cutting Width × 250cuts | |

200型清洁型 Model 200 Sanitary Type

| | | |
|-----------------------------|--|---|
| 动力 Motor | 3相位 1HP(750W)直接连接无档变速电动机 | 3phase, 1HP(750W) Directly linked with a stepless geared motor |
| 机械尺寸 Size of Machine | 1,200(H) × 600(W) × 1,360(L) | |
| 重量 Weight | 300kg | |
| 切割尺寸 Cutting Size | 最大宽度180mm 最大厚度40mm 切割宽度0.5~20mm、1.0~40mm | Max.Width 180mm, Max.Thickness 40mm Cutting Width 0.5~20mm, 1.0~40mm |
| 容量(每分) Capacity(per minute) | 宽度180mm × 厚度40mm × 切割宽度 × 300切割 (W)180mm × (Thick)40mm × Cutting Width × 300cuts | |

附加配件 “Attachment”

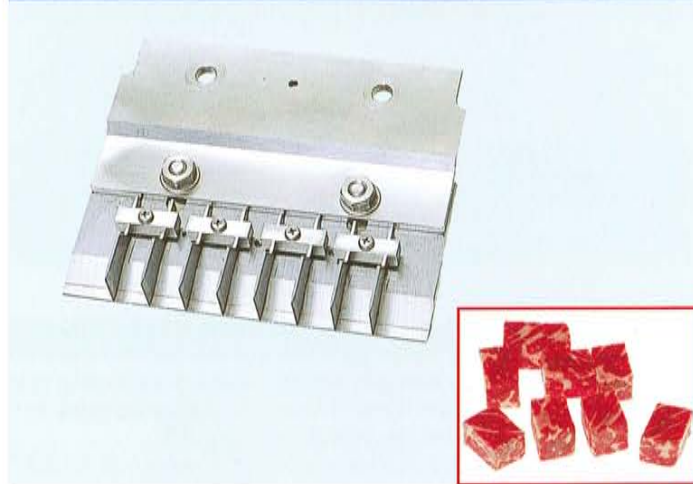
安装竖刀配件、可切割方块、长方块。切割方块最小尺寸为4mm。
另外, 还准备切割斜片、波片、条文、穿孔等多种配件。

Dice cutting and strip cutting are possible by simple installation of the “Vertical blade attachment”.
It provides the minimum of 4mm dice.

Other various attachments for such as diagonal-, ripple-and thin-cutting are also available.

由于食品原料的硬度和粘性不同、形状也各有不同

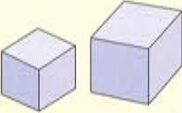
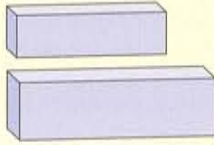
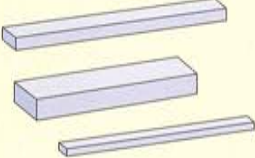

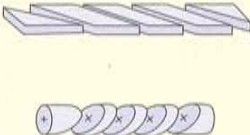
切割方块·长方块用的配件



适用于薄片、长方块、圆片、具有广泛的应用性

标准装置的一枚刀片



| | | | | |
|---|---|---|--|---|
|  |  |  |  |  |
| 切割方块 Dice(Cutting) | 切割长方块 Strip(Cutting) | 切割薄片 Thin(Cutting) | 切割波纹 Ripple(Cutting) | 切割斜片 Diagonal(Cutting) |



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