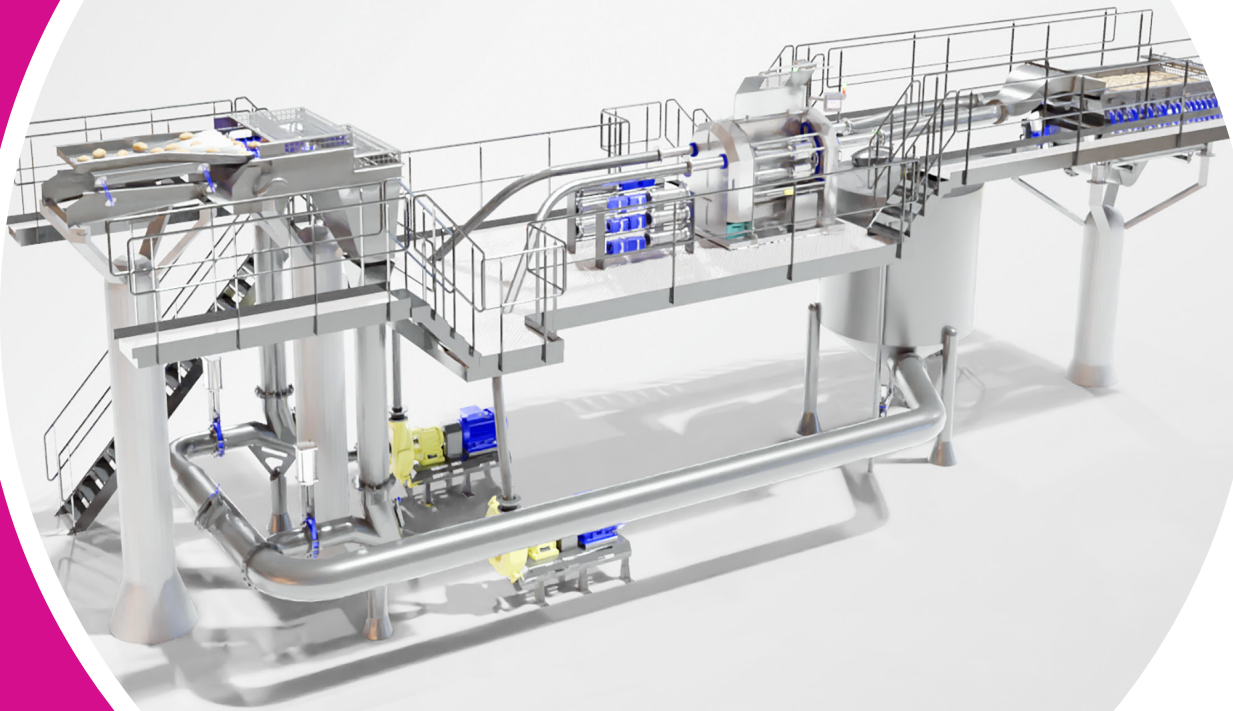


hydro cutting system





the pinnacle of french fries hydro cutting

tna conti-cut® hydro cutting system is the new, cutting-edge solution in french fries processing. Universally compatible with all potato processing lines, regardless of geographical location, the integral 'switcher' alignment tube and knife block enables the tna conti-cut® to easily deliver against the industry's highest output capacity (approx. 30 Mt/hr) – driving efficiency, consistency and productivity.

how does it work?

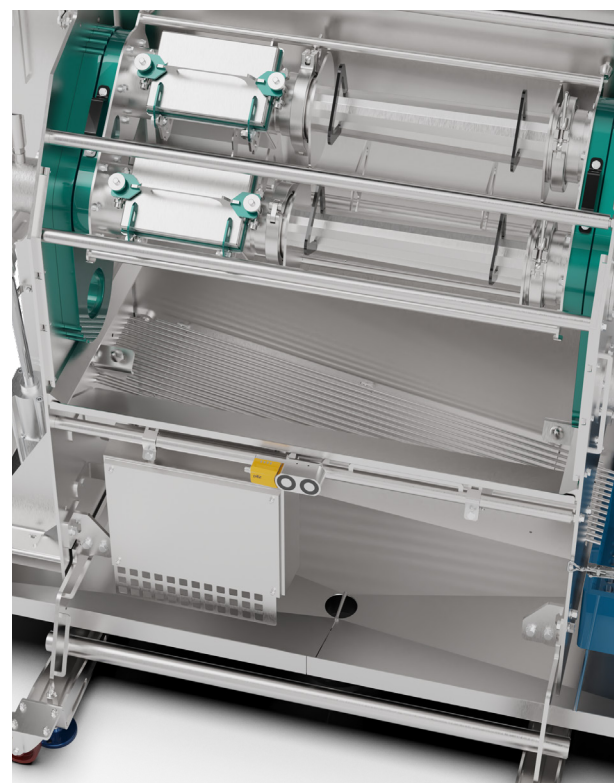
Whether the desired shape is sticks, wedges or slices, the tna conti-cut® applies the exact water flowrate and pressure to achieve the perfect result, every time. Its innovative design ensures potatoes are treated with great care as they travel from the infeed to the knife block via a custom-designed suction header and pump. From there, they enter the heart of the system - the switcher.

the switcher - the heart of the tna conti-cut®

The switcher is seen as the heart of the hydro cutting system as it aligns and cuts the potato into the desired shape at a high production rate whilst ensuring high product quality. In the case of blockages the system automatically switches to another alignment tube and knife block within approx. 1 second, significantly mitigating the risk of downtime.



Prior to cutting the potato into the desired shape and size using its flexible, interchangeable knife blocks, each potato is perfectly aligned by means of alignment tubes. This ensures the longest cut size possible can be obtained when processing potatoes in high volumes, increasing the productivity of the line simultaneously.



key benefits

- » Drive efficiency, productivity, reduce waste and maximize uptime
- » Minimum downtime to replace wear parts
- » Available for french fries processing lines of all potato sizes regardless of geo location and throughput requirements
- » Ease of access to suction header in event of clogs or blockages, maximising uptime in the event of potential blockages
- » Achieve the longest cut size possible when processing potatoes in high volume through the alignment tubes
- » Add flexibility with an interchangeable knife block, enabling potatoes to be cut into different shapes and sizes, such as: sticks, wedges, and slices
- » Automatically rotate to a new alignment tube and knife block within approx. 1 second in case of blockage in the knife block, minimising downtime
- » Smooth cutting surface, results in less oil pick up compared to a mechanically cut surface, reducing oil usage and fat content
- » Advanced grading capabilities remove slivers and nubbins to exact customer specifications
- » Dewatering shaker recovers water and routes back to water buffer tank, reducing water usage
- » Water buffer tank allows water with a high concentration of starch to be routed to a starch separation system
- » Small footprint enables operations on one side thanks to two switchers being mounted on one base frame performing the same functionality as two cutting lines

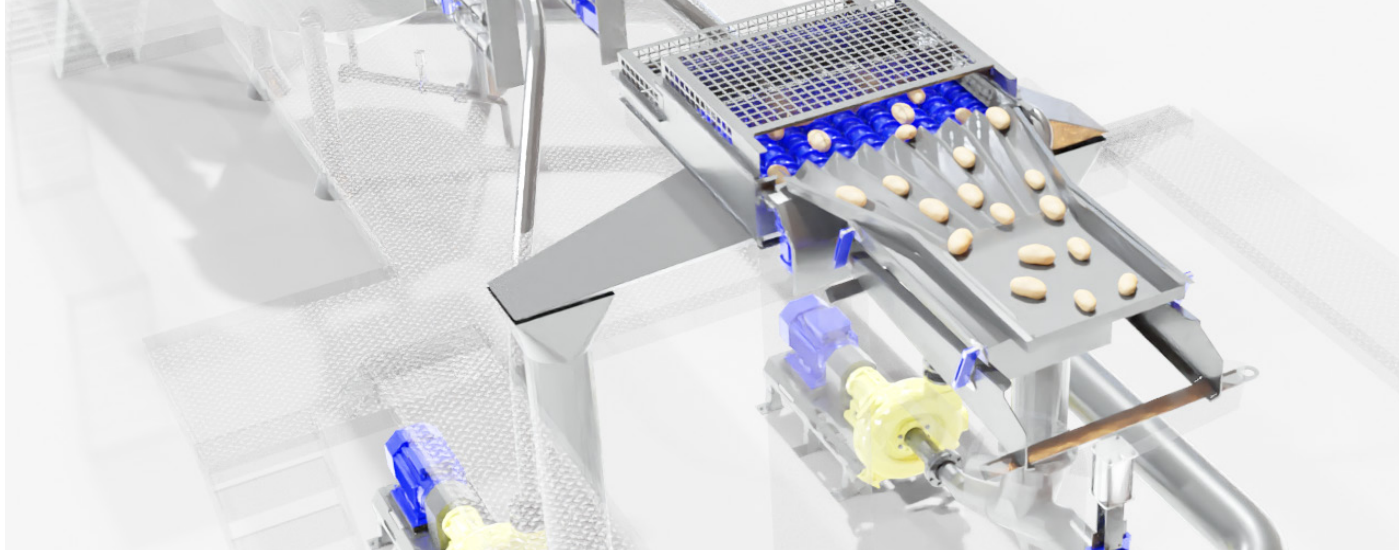
standard features

- » Pressure transmitter
- » Switcher housing a revolver, with 2 alignment tubes and 2 knife blocks
- » Integrated drain/waste area at bottom of the switcher
- » The switcher is integrable in existing lines thanks to stand-alone controls
- » Knife blocks are available in different potato diameters and cutting shapes.

optional features

- » Flow valve
- » For cost-saving criteria, a static setup (without switcher) for French fries lines is available, enabling a clean cut product that cannot be achieved when using a mechanical cutter (no serrated surface structure).





applications



french fries



potato wedges



potato slices

specifications

tna conti-cut®		
model name	tna conti-cut®	
max throughput ton/hr	Ca. 12 ton/hr*	
alignment tubes are available for:	Wedges Ø50, fries Ø85 & Ø110	
switcher dimensions	length m (in)	1.8 m (70.87')
	width m (in)	1.0 m (39.37')
	height m (in)	1.65 m (64.96')
Installed electrical power kw	Ca. 22 kw pump drive	
Compressed air consumption:	Ca. 25 Nltr./hr	

* All above specifications are subject to change and may differ according to product. Please confirm when placing your order.

** Best results are achieved when potatoes are pre-graded and potato size are aligned by the proper alignment tube.

