

Robust, high-capacity belt cutter for dicing and strip-cutting

This heavy-duty, belt-fed dicer and strip-cutter is designed for cutting a wide variety of products at high capacities.

The Yuran Capcitech™ has a large product opening for cutting vegetable products and can be equipped with a feed roll or driven top belt for peppers and leafy-type green vegetables.

The product with a predetermined thickness or in its natural thickness is delivered to a 300 mm wide, high speed feed belt. It carries the product to the dicing or strip-cutting unit, providing a uniform distribution and ensuring continuous production.

The machine offers food processors precision cutting along with substantial savings in production time and product waste.

Applications

The Yuran Capcitech is typically used to cut bell peppers, capia, jalapeño and chili peppers as well as raw or blanched greens such as spinach, radish, kale, cabbage, and mustard leaves.

Other popular products are raw or brined citrus peel and a variety of herbs such as parsley.

Yuran Capcitech



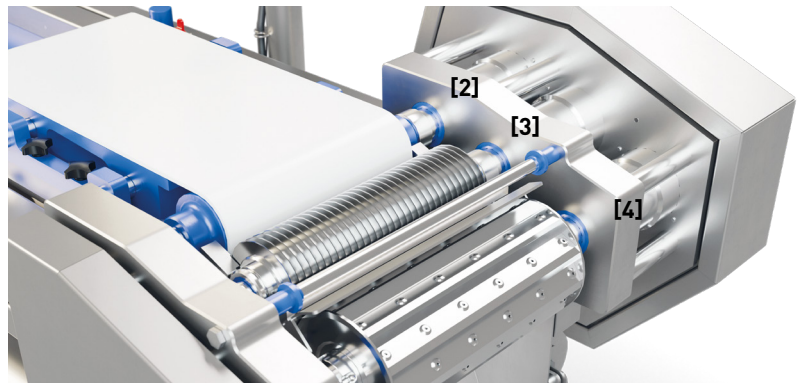
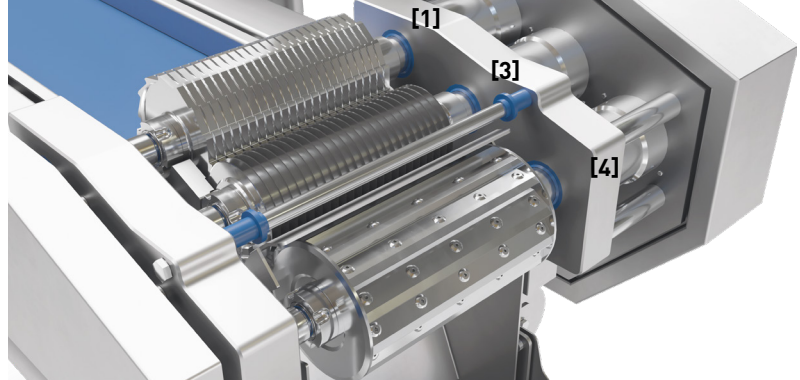
Features

- The Yuran Capcitech has an increased feeding capacity by at least 30% versus the Yuran Hytec 240, thanks to a wider 300 mm feed belt, a powerful 7.5 kW (10 HP) motor, and an improved feeding method.
- The 2-meter-long, high-grip profiled feeding belt stabilises the product before cutting, preventing product buildup.
- The driven top belt has been specifically designed to guarantee a positive transfer of the product towards the cutting tools. This greatly improves the quality of the cuts and results in a significant reduction in fracturing of the product.
- Large product opening for firm products up to 25 mm (1") and 125 mm (5") for compressible products.
- Excellent hygiene and cleaning access, separated product and drive zone, limited use of wear parts, easy-to-replace feed belts, and increased output combined reduce the total cost of ownership (TCO) ensuring a fast return on investment.

Operating principle

The product is fed via the belt and carried towards the feed roll [1] or driven top belt assembly [2] which ensures a positive transfer of the product into the circular knives [3].

The circular knives cut the product into strips. The strips are then cut by the crosscut knife [4] spindle into dice at the desired height or length.



Technical data

| MAXIMUM PRODUCT INPUT SIZE | POWER SUPPLY | DIMENSIONS (L x W x H) | MACHINE WEIGHT | OPTIONS |
|---|-------------------|---------------------------------------|-----------------------|--------------------------|
| L x 300 mm x 25 mm for firm products (L x 11.8" x 1") L x 300 mm x 125 mm for compressible products (L x 11.8" x 5") | 7.5 kW (10 HP) | 267 x 97 x 168 cm (105 x 38 x 66") | 700 kg (1 543 lbs) | Driven top belt assembly |

Food hygiene and operator safety are key in our design

Our machines are designed and manufactured to meet the highest standards for both operator and food safety that comply with, as a minimum, the latest European and North-American regulations on food contact materials.

"Together we cut your product to perfection!"

Worldwide, FAM STUMABO offers **demonstration equipment** and **expert advice** to identify the ideal cutting equipment for the results you want.

Our **fully equipped test centres** around the world are available to let you evaluate product quality and appearance. Send us products for evaluation and we will be happy to advise you.

