

## **Jarwo BV**

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## French fries cutters (manual, electrical & hydro)

### Manual French fries cutter



Table top type

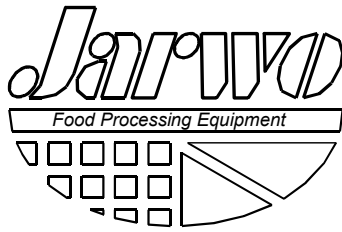
Cutter insert & blade frame

- 6 mm
- 8 mm
- 10 mm
- 13 mm



On sturdy tripod

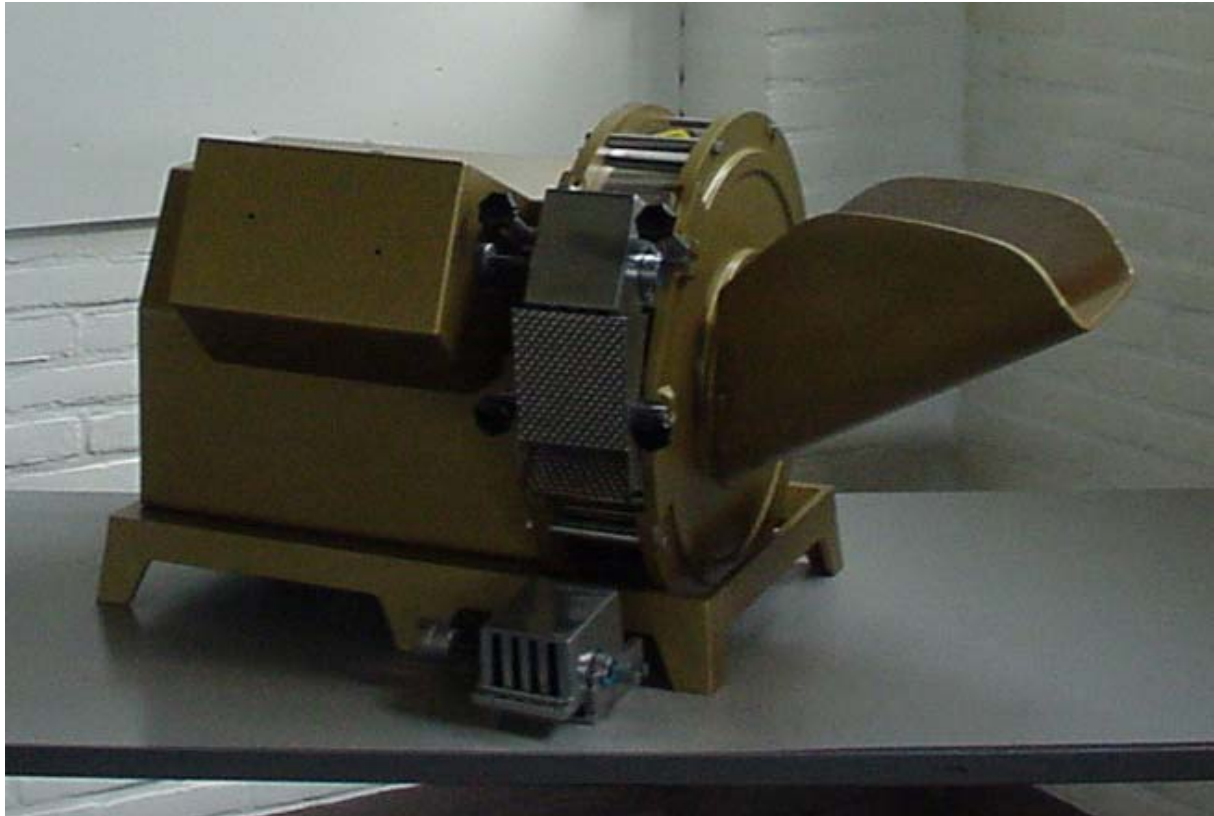
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## **French fries cutting machine**



A specially designed unit to cut slices and sticks. Frequently used as a cutter for potatoes into French fries.

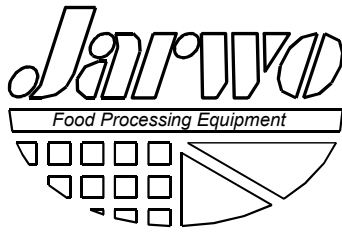
Standard machine, looking into product discharge direction, will have the in feed hopper on the left side.

Capacity of the machine measured on potatoes 10 x 10 mm approximately 1.500 kg/hr

### Technical data:

Drive motor (2x)	: 220/380 Volt, 3-phase, 50 Hz.
Rotor drive	: 1,5 kW
Knife roller drive	: 0,25 kW
Weight	: 95 kg.
Dimensions of base frame	: 66 x 42,5 cm.
Dimensions with hopper	: 97,5 x 59 x 52 cm.
Dimensions without hopper	: 66 x 59 x 52 cm.
In feed height with hopper	: 38 cm.
In feed height without hopper	: 16,5 cm.
Length hopper	: 36,5 cm.
Discharge height	: 33 cm.
Maximum product width	: 59 cm. at a height of 35 cm.
Maximum product length	: 97,5 cm. at a height of 38 cm.

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## **French fries cutting machine**

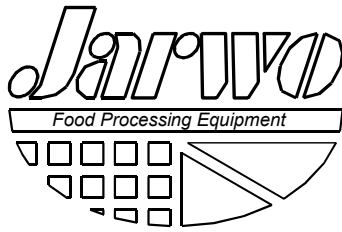
### **French fry cutter**

<b>Model</b>	<i>Voltage</i>
<b>2.500 kg/hr</b>	380 V
<b>1.500 kg/hr</b>	380 V
<b>1.000 kg/hr</b>	380 V or 220 V
<b>800 kg/hr</b>	380 V or 220 V

Product		Cut size
Potato	Carrot	
X	X	14 x 14
X	X	13 x 13
X	X	12 x 12
X	X	11 x 11
X	X	10 x 10
X	X	9 x 9
X	X	8 x 8
X	X	7 x 7
	X	6 x 6

Slices from 7 - 14 mm

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## **Slicing/Stripping/Dicing Machine**



This machine is equipped with 3-phase cutting system:

- 1. Slices**
- 2. Strips**
- 3. Dices**

Not only root vegetables, but also "difficult products" such as peppers, onions, apples, etc. can be cut without problem. Product supply and discharge can be incorporated with conveyor belts.

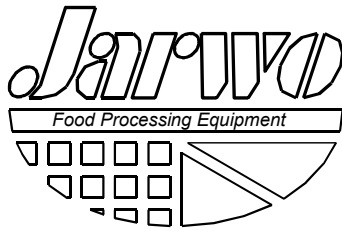
### **Options:**

- Wheels;
- Knife set holder;
- Feeding and discharge by elevators;
- Cutting tools are available in several cutting sizes;

### **Technical specifications:**

Products:	Apples, Beetroots, Carrots, Celery, Onions, Pears, Peppers, Red Beets, Potatoes, etc.	
Capacity:	800 – 3.000 kg/hr (depending on cut size and product)	
Max. Product size:	Ø 120 mm	
Motor:	1,5 kW, 2 speed, Standard (400Volt, 3ph. 50 Hz)	
Weight:	approx. 250 kg.	
Cut sizes:	3 x 3 x 3 mm.	10 x 10 x 10 mm.
	5 x 5 x 5 mm.	12 x 12 x 12 mm.
	6 x 6 x 6 mm.	15 x 15 x 15 mm.
	8 x 8 x 8 mm.	20 x 20 x 20 mm.

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## **Slicing/Stripping/Dicing Machine**

### **Description of the machine:**

The product is delivered into the large inlet hopper at the side of the machine, which is positioned centrally to the main rotating impeller. The centrifugal forces of the impeller move the product against a static knife slicing the product into slices. Circular knives cut the slice into strips. A crosscut roller cubes the strips.

It is not only possible to remove the crosscut roller to produce strips only, but also by removing the circular knives assembly the machine produces slices. The special tree stage cutting system produces a clean cut with a minimum force minimizing the loss of juices maximizing the shelf life of the cut product.

The machine can cut root vegetables e.g. beets, carrots, potatoes and also soft products like apples, onions, peppers etc. Soft fruits can be cut gently using the low speed of the motor.

The machine is constructed in stainless steel. All product contact parts are manufactured in stainless steel and food grade plastics. The mechanical drive section is completely separated from the cutting area.

By opening the large interlocked doors good access to the cutting assembly and drive motor is ensured. Therefore the cutting assembly can be changed easily. Good access improves cleaning the inside of the machine.

The machine is build to latest regulations in HACCP and CE-norms.

### **Option:**

- **Frequency controller**

We recommend the option for installing a frequency controller on the drive motor. This enables the machine much better running at the optimal cutting speed. The cutting speed always varies depending:

1. The type of the product
2. The quality of the product
3. The cut size

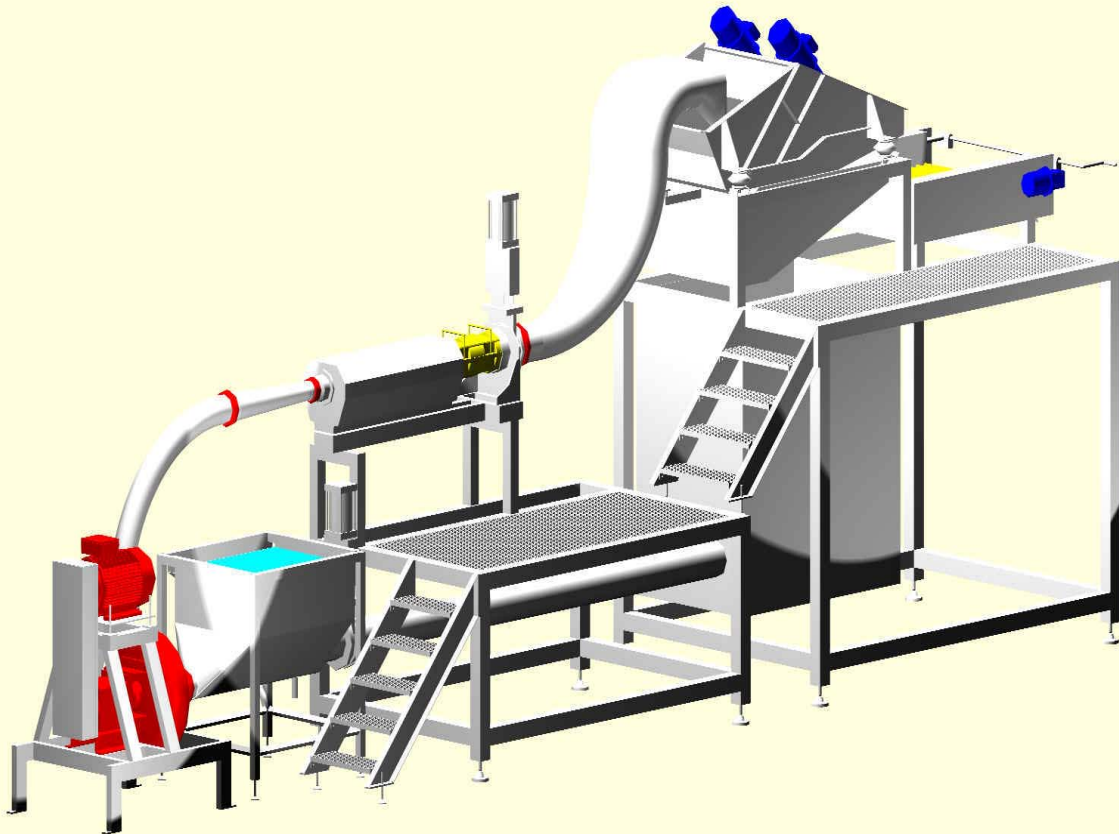
- **Movable knife set holder**

Easy to stock the entire cutting sets and tools for changing the cutting sets. Constructed out of stainless steel and to avoid damage to the cutting sets the pins are made out of plastic.

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## Hydro cutting system

**The best hydro cutting system of the world**



**Absolutely the maximum length out of your potato**

- Straight and long French fries
- Plain and Wavered slices
- Two, three, four, six, eight, etc, etc wedges
- Everything in one and the same system

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