

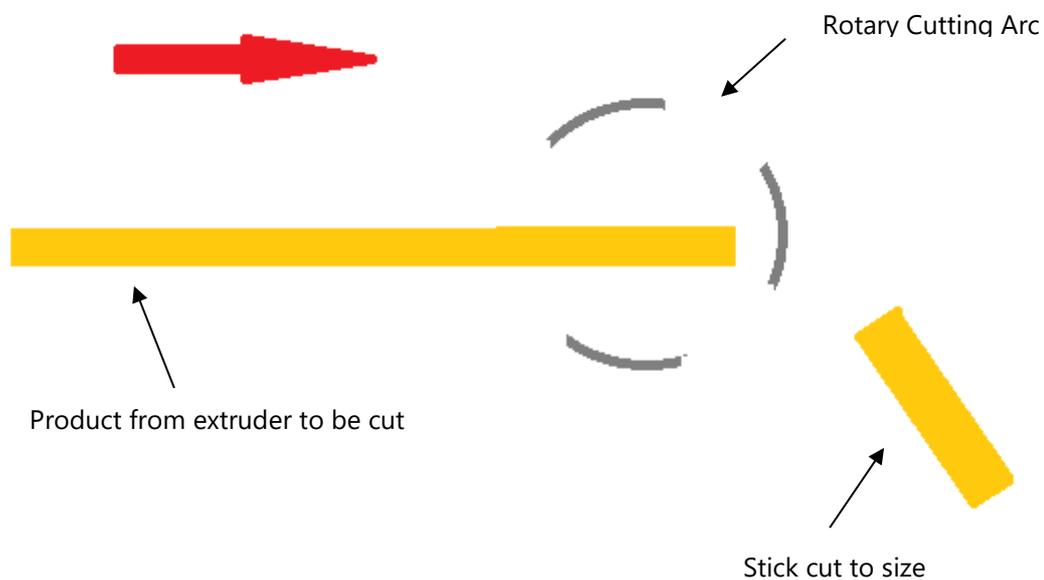
Chip Stick Cutter

See below for a short outline on the system, what the benefits are and a brief outline of how it functions

Chip stick cutting Principle

Traditional distance cutting machines use a rotary mandrel blade system to cut the product. Some disadvantages include:

- The product must enter the inside of the blade arc to be cut and exit the same arc without being re-cut, if the product has a low bulk density or is particularly long, it tends to float within the blade arc causing double cuts.



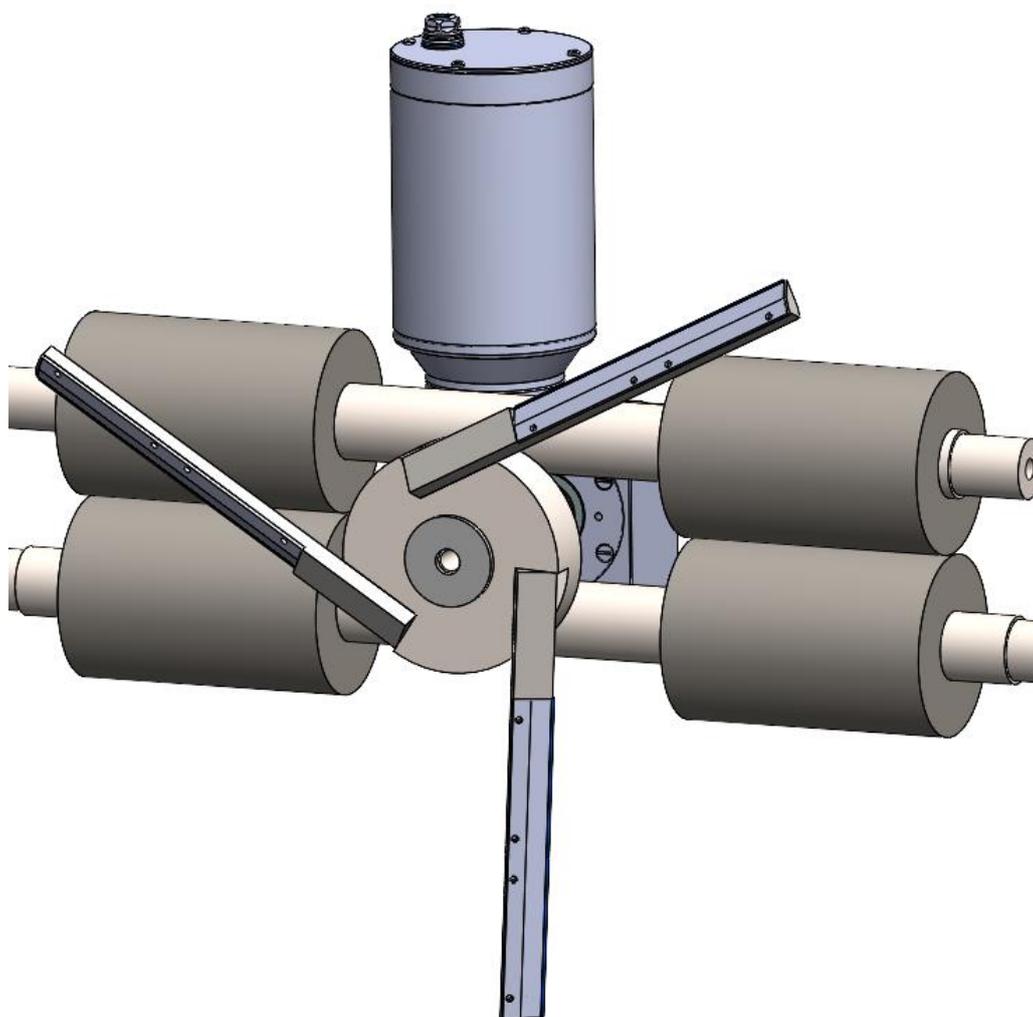
The above shows a schematic of a traditional rotary style cutter. You can see from the drawing that the cut stick must exit the blade arc without being double cut. We have found that with this style of system, chip sticks manufacturers can see wastage up to 25% resulting from imperfect cutting.

- The traditional system uses shearing action which produces a rough cut with a clear nib that can be seen by the customer.

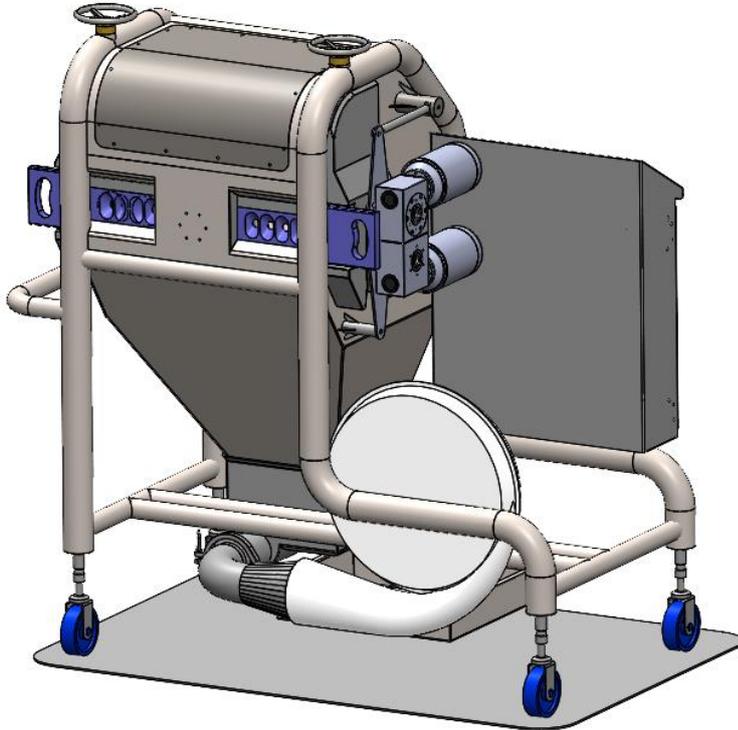
The Snack Engineering chip stick cutter is innovative in its operation. At the heart of the machine is a multiple arm radial cutter which uses replaceable slicing blades to cut the product. The blades are easily and cheaply replaced negating the need to sharpen blades like more traditional systems.

The product rollers are made from hardwearing Stainless Steel therefore should not need replaced and should last the lifetime of the machine.

For the cutter to accommodate various throughputs the machine can be supplied with different configurations of cutting arms i.e. 1, 2, or 3 arms so as the throughput can be increased or decreased without sacrificing cut quality. As a general rule of thumb, the greater the blade velocity, the cleaner the cut.



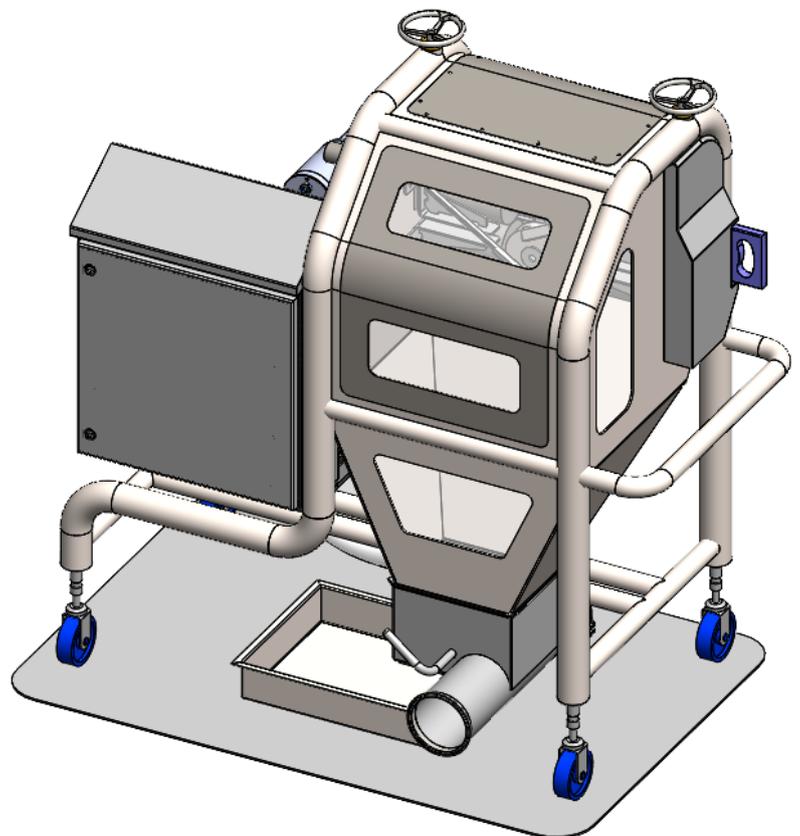
Machine Overview



The strand of product is taken from the extruder and fed into a changeable nylon guide which is custom made for the type of product.

The product is then pulled through the machine by the stainless-steel rollers and into the cutting mechanism which cleanly slices the product to the size determined by the operator.

The sticks are drawn into the whistle by a combination of the vacuum produced by the blower and the propeller effect generated by the spinning of the cutting mechanism and leave the machine at high velocity to their destination.



This machine has been designed with hygiene and serviceability in mind. The chassis of the machine is constructed from hygienic 3" Dairy tube.

Clear Polycarbonate viewing windows let the operator know exactly how the machine is performing.

The machine is equipped with 4 hygienic blue PU braked swivel castor wheels which have no exposed threads and therefore can be easily washed down and harbour no contaminants.