Lamina[®] Hydrocutter

Accurate, Consistent Cuts

The Lamina® Hydrocutter provides a quality cut to a variety of products. Computational Fluid Dynamics (CFD) software analyzes design components to provide a smooth flow for the product, reducing breakage and increasing yield. Flexible hydrotubes and modular design makes the Lamina Hydrocutter an essential solution for french fry and a variety of produce product operations. Its user-friendly operation and sanitary design reduce operator fatigue and allows for fast and thorough cleaning.

- Precise alignment produces accurate cuts with no adjustments or wear parts
- CFD-driven design for optimal flow and performance
- Flexible hydrotubes fit a wide range of products, including oversized and odd-shaped
- Designed for modularity and integration with legacy components
- Sanitary design allows for quick and thorough cleaning



Common Food Applications





Carrots



Cucumbers

Potatoes



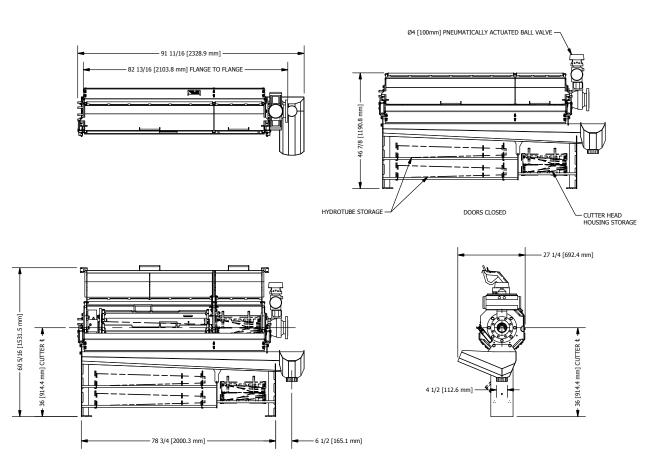


Onions

Peppers

Apples

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Specifications

Product Size: 1.5-4.875" (38.1-123.825 mm) diameter

Weight: 750 lbs

Features

- 304 or 316 stainless steel construction
- Variable inlet and discharge orientation available

Options

- DN100 (4", 101.6 mm) and DN125 (5", 127 mm) models available
- Optional: Twin model

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Contact Us

Vanmark is proud to provide top quality equipment, exceptional service and peace of mind worldwide for the potato and produce processing industries. Contact us for more information and to custom-fit the Lamina[®] Hydrocutter for your specific application.

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To feed our growing world - Together Phone: +1 740-201-0004 Email: sales@vanmark.com vanmark.com