

# CuttingDevice for precise and uniform cutting of food and feed extrudates

Brabender: CuttingDevice



# CuttingDevice

for precise and uniform cutting of food and feed extrudates

The CuttingDevice for Brabender single- and twin-screw extruders can be used, for example, to cut snack or feed extrudates to a specified length after they exit the die.

Due to its compact size, including integrated control electronics, it is particularly suitable for laboratory operation.

The cutting process can be continuously observed via a plexiglass window in front of the cutting chamber. After cutting, the extrudates fall down into a provided container.

The hygienic design of the CuttingDevice reduces the retention of product residues after the cutting process. The special safety concept prevents the knives from stopping directly before the die opening.

## Technical data

- Mains connection: 230 V +N+PE / 50-60 Hz / 2.2 A / 0.5 KW
- Max. speed: blades 1125 rpm, max. cut with 8 blades: 9000 rpm
- Dimensions (W x H x D):  
CuttingDevice: 325 mm x 386 mm x 370 bis 430 mm,  
Control unit: 360 mm x 190 mm x ca. 350 mm
- Weight (kg):  
CuttingDevice (without knives) 13.2 kg,  
Control unit 15.7 kg



## Highlights

**Changeable number of cutting blades**

for various food and feed applications (4 or 8 blades)

**Continuous control of the cutting process**

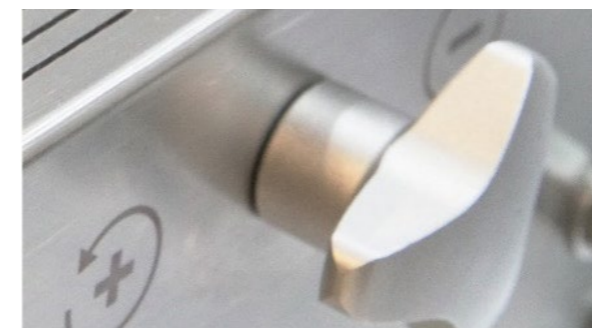
through protective plexiglass window

**Easy operation**

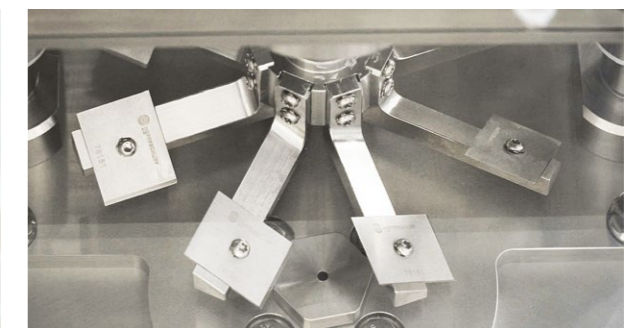
Setting of the set speed numerically via input field as well as graphically via slider control in MetaBridge software

**Flexible product geometry**

by exchanging the die insert on the extruder and adjusting the cutting gap for different lengths, easy and exact positioning of the distance between blades and die by means of threaded spindle



Threaded spindle for adjusting the blade-die distance



8-blade knife in front of the die opening (also available as 4-blade knife)