



SE 442 CUTTING UNIT

Multifunctional cutting unit for a wide variety of applications

ADVANTAGES

- **Efficient dough solution comprising (VF) portioning machine and SE 442 cutting unit**
- **Multifunctional, modular designed forming and cutting unit**
- **Large processing range of different types of dough**
- **Large, freely selectable weight range from 10 to 10,000 g**
- **Cost savings thanks to oil-free production principle**
- **Excellent weight accuracy with high dough dividing capacity**
- **Extremely stringent hygiene standards due to full wash-down capability and hygienic design**

The SE 442 cutting unit divides dough in conjunction with a portioning machine VF 800 or VF 600 B. The multifunctional device is ideally suited for a large product range. The modular design facilitates very short conversion times when products are changed. The high hourly dividing capacities guarantee high productivity levels.

The SE 442 divides dough efficiently and accurately to the gram. The multifunctional device can be used for dividing dough with a wide variety of consistencies. The dough is pre-portioned by a VF 600 B or VF 800 series portioning machine and fed to the expansion chamber in the cutting head of the SE 442. Once the pre-selected weight (volume) is reached, the blade is given a signal and it separates the piece of dough exactly. The portioned dough piece is fed to the next process step on a conveyor belt.

PERFORMANCE AND TECHNICAL DATA

- Forming inserts in the cutting head selectable with diameter from 30 mm to 100 mm (standard forming insert diameter 100 mm)
- Pneumatic blade drive
- Conveyor belt:
 - adjustable in height (adjustment range 600 to 1,000 mm)
 - Angle adjustment up to 20° possible
 - Belt width 280 mm
 - Speed 0.033 to 0.5 m/sec.
- Safe CE-compliant design

Accessories option

- Various forming inserts can be selected from 30 mm to 100 mm Ø
- Conveyor belt with various surfaces
- Belt oiling/blade oiling
- Wire cutter



PRODUCT EXAMPLES

- Toast/sandwich toast, baguettes, pizza balls (ball and press method)
- Mixed wheat bread, rye bread, multi-grain bread, brioche, yeast plait
- Glutenfree baked goods and pastry goods
- American cookies
- Bars and snack products
- Short pastry, cookie dough, butter and more

