



CUTTING UNIT SE 442

Multifunctional cutting unit with high dividing capacities for the production of a wide range of products.

ADVANTAGES

- **Efficient and economical production** due to high dividing and portioning capacity
- **Flexible conjunction** with all portioning machines of the VF 600 B series
- **Wide product range can be achieved** due to exchangeable forming inserts in the cutting head
- **High degree of flexibility** due to the modular design in conjunction with extremely short conversion times
- **Short cleaning times** due to fast, complete disassembly of all product handling parts
- **Compliance with the most stringent hygiene standards** due to full water jet cleaning
- **High-end hygienic design**

The SE 442 cutting unit, in conjunction with a VF 600 B vacuum portioning machine, divides dough and is extremely suitable for baked goods producers who want to divide/portion a large range of products via a multifunctional cutting unit. High hourly dividing capacities can be achieved. The modular design facilitates very short conversion times. During the development of the SE 442, hygienic design was a particular focus.

Efficient, accurate weight dough portioning

The multifunctional SE 442 can be used for dividing a wide variety of consistencies of dough. The dough is pre-portioned by a VF 600 B 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 receives a signal and divides the piece of dough. The portioned dough piece is fed to the next process step on the conveyor belt.

PERFORMANCE AND TECHNICAL DATA

- Dividing capacity up to 200 portions/min.
(depending on dough charge, dough consistency and portioning type)
- Various forming inserts in the cutting head can be selected (Ø 10 mm - 100 mm)
100 mm standard forming insert on delivery
- Pneumatic blade drive
- Conveyor belt:
 - adjustable in height 600 to 1,000 mm
 - angle adjustment up to 20° possible
 - belt width 280 mm
 - speed 0.033 – 0.5 m/sec.
- CE safety due to cover and connection control on the expansion chamber

Optional accessories for product diversity

- Various forming inserts from 10 mm – 100 mm Ø
- Conveyor belt with various surfaces



- ← 1: VF 600 B with SE 442
- ← 2: SE 442 for a variety of applications
- ← 3: Modular design
- ← 4: Very easy to clean with low pressure cleaners



APPLICATION OPTIONS

- Certain wheat dough
e.g. pizza dough with the ball & press method, baguettes for catering
- Gluten-free baked goods and pastries
- American cookies
- Bars and snack products
- Portioning: Shortcrust dough, cookie dough, butter, marzipan and much more

