

EXCELLENT CUTTING TECHNOLOGY

WATERJET CUTTING MACHINE

Ideal for Premium French Pastries and Cakes



Compact size and better design

- ✓ User-friendly with touch screen
- ✓ No noise level when waterjet stopped
- ✓ Fast daily cleaning



EC compliance



CHEFCUT OFFERS:

High productivity of perfect cut and time + labour + materials saving.

- Cutting of fresh and frozen products 600x400 mm
- Personalized designs of any dimensions and shape
- Cleanability ensure food safety
- Minimal waste due to optimized overlapping of shapes
- High degree of cutting accuracy, evenness and quality

