

# CHEF CUT



Is top-of-the-range machine in water jet cutting machine entirely designed and manufactured in France.

On fresh or frozen products like toffees, cakes, biscuits, chocolates, pastillages, pralines, caramels, nougatine, nougats, marshmallows, almond pastes, fruit jellies and many more!



## TECHNICAL FEATURES

Cutting Capacity (mm)	600 x 400
Maximum Cutting Thickness (mm)	90
Nozzle Diameter (mm)	0.10 to 0.15
Maximum Cutting Speed (mm/s)	300
File Transfer	USB key, WIFI or wired connection via ethernet network
Dimensions (L x D X H, mm)	1600X 800 X 1800
Weight (kg)	830
UHP Pump Power (kW)	7.5
Total Power (kW)	10
Power Consumption (with nozzle of 0.15mm)	5
Maximum Pressure	3,500 bar
Noise Level	< 73 dBA (depending on pressure, nozzle diameter and the room)