

## Wedge Cutting Machines

### Manually Operated Machines for Cutting Wedges from Potatoes (Potato Wedges), further from Carrots, Apples, Oranges etc.

(Also suitable for cutting out slices, segments and sticks)

Fried potato wedges are very much liked. They can be cut in fully automatic but very expensive plants. In many cases, however, manually operated machines will do, which can cut up to 3.600 pcs. per hour, according to the size of the machine. Manually operated machines with higher throughput capacities are being developed.

For the most, potatoes are not peeled before. Well washed, they are divided in their skins.

In addition to potatoes, the machines are suitable for cutting the following fruits: apples, tomatoes, oranges, lemons, carrots, gherkins etc.

The fruits are put by hand in the positioning supports (positioners), These serve to fix the products to be cut, so that they can get to the blade block in the proper position.

On larger machines, two positioners can be filled at the same time.

The alimentation of the fruits to the blade block / to the blade blocks is carried out step by step.

In the cutting station / the cutting stations the products are pushed through the installed cutting attachment (blades) by means of a tool operated with compressed air.

There are many kinds of blade sets: from one fruit you can cut e. g. 6 or 8 wedges. There are blade sets for the cutting of slices of different thickness or others for cutting sticks and segments of variable sizes.

The cutting process is an individual treatment; it is merely for this reason that one gets an excellent cutting result.

The cut product falls either in a container or onto an integrated conveyor belt. The alimentation to the positioning supports can also be effected by means of a conveyor belt. It is essential that the products to be cut can gather around the positioners, to be then easily fed by hand into the positioning support(s).

## Dimensions of the products to be cut:

These must be adapted according to the desired cutting result, in order to achieve an adequate result. Potatoes, for instance, should be accurately pre-sorted down to a certain size to get uniform pieces. Carrots must be cut before into certain lengths. Their diameters should not differ too much from one another.

All products to be cut must undergo a thorough quality control before cutting.

A list of interesting articles and essays regarding the topics of the preparation and processing of tubers and vegetables and associated specialist areas can be found at our Internet site at [www.dornow.de](http://www.dornow.de), Treatises.

## **Review of your current peeling results or before the purchase of a peeling machine or system:**

**Realistic test peelings with the most diverse peeling systems,  
with the most diverse tubers and root vegetables, some fruit, with your raw  
produce are possible in our Peeling Test Center!**

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