

Preparing, Cutting

MST manual lengthwise cutting appliance

A threefold cutting appliance for tabletop mounting: for dividing long vegetable products such as cucumbers, zucchini/courgettes, leeks, carrots or smaller aubergines



Your benefits

- ✔ Simple and rational handling – cut vegetables in a flash
- ✔ Versatile use: different segment divisions and center diameters available
- ✔ Adaptable to different product diameters due to reduction rings
- ✔ Universal and ergonomic use at any table

Portrait

Cut long vegetable products lengthwise into segments

With this practical, rational manual cutting appliance, long products such as cucumbers, zucchini/courgettes, leeks, carrots or smaller aubergines can be divided into segments.

The insert plate with the three openings for the dividing inserts is mounted on a table by means of the fastening clamp. Once the required inserts have been screwed into the openings, the long products are inserted vertically into the guide tube above the cutting insert and then pulled out again below the cutting insert as a cut product.

With the various cutting inserts, vegetable products can be divided lengthwise into different segments, for example:

- Cut in half
- Cut in half and core (different center diameters available)

Product groups



- Cut into 4, 6, 8 or 10 pieces (and additionally core)

Due to its low space requirement, the tabletop device can be used easily and flexibly, for example in commercial kitchens. The manual cutting process, tool change and cleaning process can be carried out quickly and easily.

Technical data

Miscellaneous	Diameter of raw product	max. 60 mm (2.4 mm)
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The data indicated are standard information. In addition, adaptation to other supply networks (e.g. 230V/60 Hz) is optionally possible (except for manual and pneumatic machines). Subject to changes.



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