

Cutting

S195 grid cutter

The compact S195 grid cutter is a tabletop device for manually segmenting, coring and cutting small-caliber fruit and vegetables into wedges, sticks or decorative shapes.

up to 600 pieces/h Max. capacity



Your benefits

- ✓ Compact tabletop device
- ✓ Various cutting inserts available

Portrait

Compact tabletop device for manual fruit and vegetable processing in commercial kitchens

The S195 cores, segments and cuts various small-sized fruit and vegetables. Its small footprint and simple operation make it ideal for use in commercial kitchens. With the various cutting inserts available, citrus fruit, kiwis, apples or even peppers and tomatoes, for example, can be processed into decorative products. The manual cutting process, tool change and cleaning process can be carried out quickly and easily.

Product groups



Technical data

Dimensions	LxWxH	360 x 210 x 940 mm (14.2 x 8.3 x 37")
	Weight	8.5 kg (18.8 lb)
Miscellaneous	Height of raw product	max. 105 mm (4.1")

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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