

Versatile high-capacity potato dicer/ French fry cutter

The Tridis™ 240P is a reliable dicer and French fry cutter which delivers top-quality products while running at the highest capacities.

The 'P' in the product name signifies a machine specially designed for potato cutting, delivering regular cuts, maximum length and minimised breakage and feathering.

Applications

The Tridis 240P was designed to process potatoes into French fries, small sticks and dice. It produces flat and crinkle French fries with a very clean cut from white and sweet potatoes.

This dicer is equipped with technology that helps avoid fracturing and feathered edges when processing either abrasive or steam peeled potatoes. It produces very smooth flat cut French fries for the fresh market. It can also produce crinkle and deep crinkle French fries for the frozen market at the highest capacities.

Tridis 240P



Features

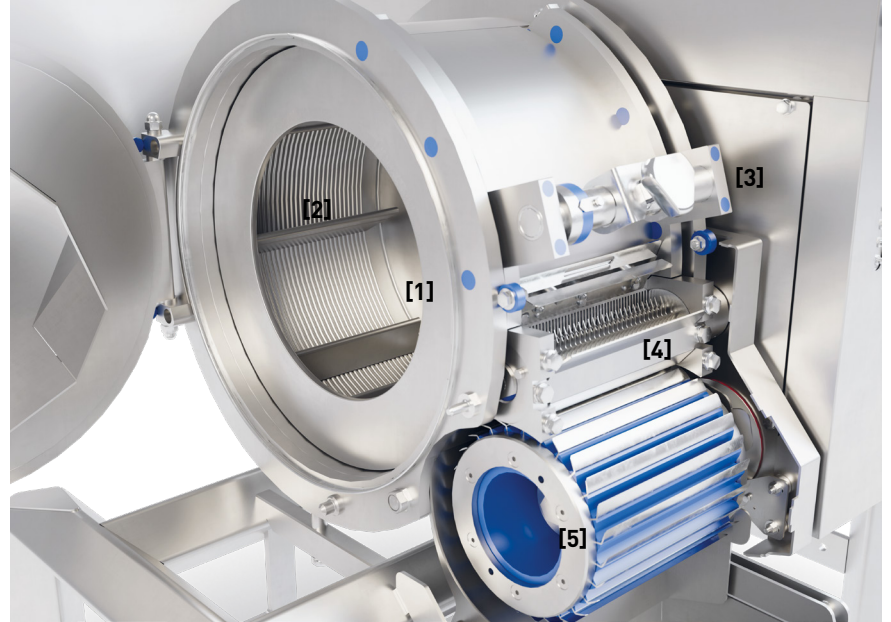
- A specially designed infeed guides the potato into the drum at the perfect orientation, maximising both output and fry length.
- A 240 mm (9 29/64") wide drum is available for flat, crinkle and deep crinkle applications, an essential requirement if long potatoes are to be cut at full length.
- Special grooved impellers (with 4 to 12 grooved paddles) align the potatoes towards the slicing knife, maximising yield and controlling the cut quality.
- The 5 kW (5.5 HP) stainless steel motor contributes to the highest throughput.
- The machine is designed for flexible and effortless operation with Set & Forget features, effortless replacement and adjustment of cutting tools and no need for special training.

Operating principle

The potato is delivered to a feed hopper and then enters the drum (1) where a rotating impeller (2) aligns it using centrifugal force.

An adjustable gate (3) controls the slice thickness. The potato slice then slides into a feed disc spindle (4) providing positive transfer towards the crosscut knives (5) where the strip-cut is produced.

Different types of impeller wheels can be selected with varying numbers of paddles to suit the product's shape and size. The angled paddles are designed to trap the potato in the pockets between two adjacent paddles. This ensures a uniform pattern for crinkle French fries.



Technical data

MAXIMUM PRODUCT INPUT SIZE	POWER SUPPLY	DIMENSIONS (L x W x H)	MACHINE WEIGHT	OPTIONS
L 240 mm x Ø 110 mm (9 1/16" x Ø 4 1/3")	4 kW (5 HP)	174 x 133 x 160 cm (68.5 x 52.36 x 63")	625 kg (1378 lbs)	Haake door closure system

Food hygiene and operator safety are key in our design

Our machines are designed and manufactured to meet the highest standards for both operator and food safety that comply with, as a minimum, the latest European and North-American regulations on food contact materials.

"Together we cut your product to perfection!"

Worldwide, FAM STUMABO offers **demonstration equipment** and **expert advice** to identify the ideal cutting equipment for the results you want.

Our **fully equipped test centres** around the world are available to let you evaluate product quality and appearance. Send us products for evaluation and we will be happy to advise you.

