

GUILLOTINE BLADE VARIABLE CUTTER

*add new versatility to your
rotary cutter pastry and donut table*

Anets

DC-10

Choice of three models

DC-10-1

Standard continuous cutting-variable speed

Standard range: 15 cuts/minute - minimum

90 cuts/minute - maximum

DC-10-2

Cut to length - constant speed

Standard range: 1 cut/minute - minimum

20 cuts/minute - maximum

DC-10-3

Cut to length unit - variable speed

Standard range, continuous cutting:

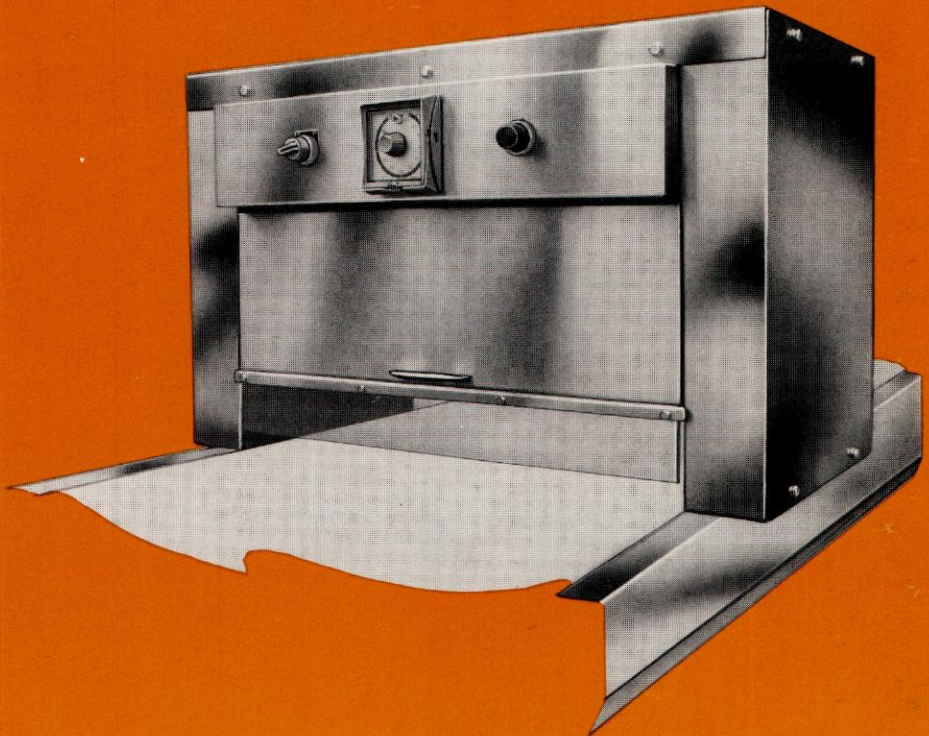
22.5 cuts/minute - minimum

135 cuts/minute - maximum

Standard range, intermittent cutting:

1 cut/minute - minimum

20 cuts/minute - maximum



Anets

FOOD PREPARATION SYSTEMS

You can customize an Anets Food Preparation System to your production needs...no matter how large or small. You can add Anets Automated Accessories to a Production Table or use as portable units for new variety, more profitable volume. A unified System provides more precise control and can cut costs without impairing quality and finished appearance.

You can turn your present rotary cutter pastry and donut table into a guillotine blade variable cut machine. New Anets Model DC-10 mounts to any standard 24-inch wide belt conveyor table. Choice of three models providing stroke ranges of 15 cuts to 135 cuts per minute in continuous cutting, 1 cut to 20 cuts per minute in intermittent cutting.

This new versatility permits knife adjustments to cut dough pieces from 1/2-inch wide up to 60-inches in length! Weights of cut dough piece can be adjusted by changing its length with the DC-10. Cutter can be set to desired dough length for coffee cake production.

This versatile, variable cutter can be placed anywhere on the conveyor bed. No table modification is necessary except for mounting holes. When cutter is not in use, blade stops in full-up position.

Add an Anets Dough Metering Unit and Butter Pump with the DC-10 Variable Cutter to make your pastry table a fully automated roll-in system. Isolated auxiliary control activates additional accessories.

Anets

DC-10 VARIABLE CUTTER

Add new versatility to your rotary cutter pastry and donut table ...provide new accuracy in dough sizes and weights. An Anets DC-10 unit fits on any 24-inch wide belt conveyor.

DC-10-1

Standard continuous cutting-variable speed

Standard range: 15 cuts/minute - minimum

90 cuts/minute - maximum

DC-10-2

Cut to length - constant speed

Standard range: 1 cut/minute - minimum

20 cuts/minute - maximum

DC-10-3

Cut to length unit - variable speed

Standard range, continuous cutting:

22.5 cuts/minute - minimum

135 cuts/minute - maximum

Standard range, intermittent cutting:

1 cut/minute - minimum

20 cuts/minute - maximum

CONSTRUCTION FEATURES AND SPECIFICATIONS

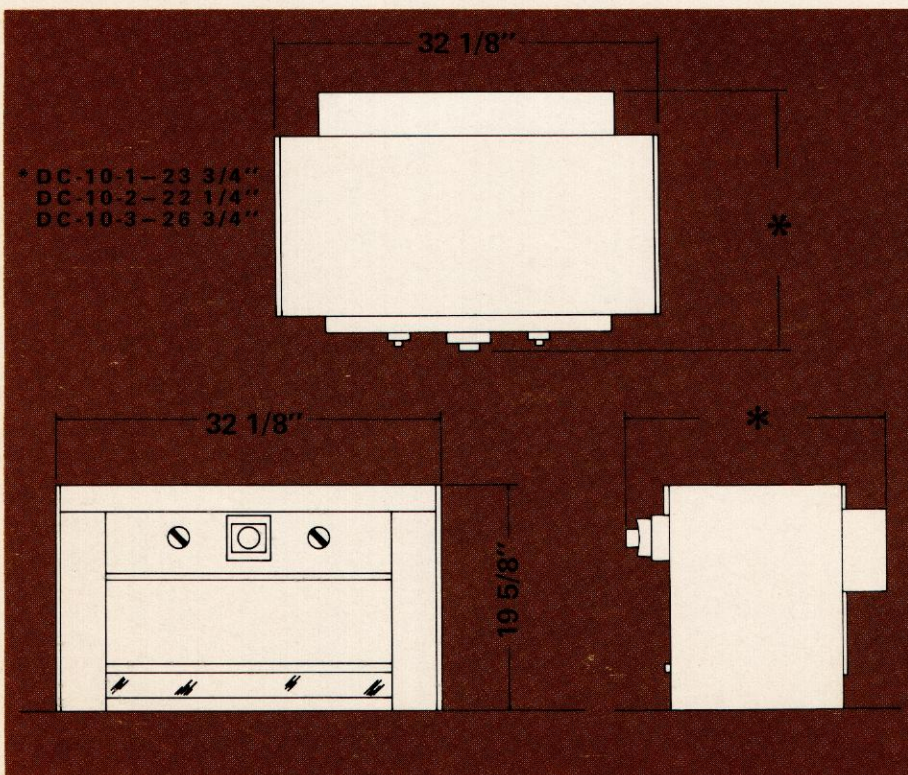
- Stainless steel housing, 10-gauge 304 with #4 finish, for sanitation and ease of maintenance.
- One-piece welded frame for maximum structural strength. 16 gauge stainless steel covers.
- 1/2 HP T.E.F.C. drive motor.
- Exclusive parallel pivot arm has a unique cutting action. Micro-adjustment tension control.
- Heavy-duty 3/4" x 1 1/2" solid steel cross head.
- Cam activated blade return mechanism.
- Automatic safety shut-off if door is opened.
- Isolated auxiliary control output for activation of additional accessories such as butter pump, fillers, etc.

Service Requirements

Electrical (all models): 115V, single phase, 60 Hertz.

Air (DC-10-2, 10-3 only): 1/4-inch line, 80 PSI, .5 CFM

backed by more than 50 years of specialized experience



Manufactured
Exclusively
by

**ANETSBERGER
BROTHERS, INC.**

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