

Industry Leading Waterjet Slicing Machine

HYDROPROCESS is an industry-leading manufacturer of waterjet cutting solutions. Their ChefCut model is an innovative waterjet slicer capable of cutting intricate designs and detail into a wide variety of fresh and frozen food products.



Features

- ✓ **Ergonomic Operation**
Designed with the end-user in mind, this machine features an easy to access, front loading design. Product is easily loaded into a well-lit cutting zone using a food-safe loading device and cutting trays.
- ✓ **Easy Programming**
Machine is easily programmed via an intuitive touchscreen. More complex, custom designs can be prepared via ChefCut Office and loaded via USB or Wi-Fi/LAN Ethernet connection.
- ✓ **Endless Design Options**
Choose from predefined shapes (circles, rectangles, triangles, Christmas trees, hearts, hexagons, fish, bells, etc.) or custom 2D designs that can be easily drafted in the included ChefCut office software.
- ✓ **Versatile**
Use for both frozen and fresh products. This includes delicate products such as slabs of chocolate, nut brittle, gum paste/pastillage, etc.
- ✓ **Fast & Powerful**
Accurately process with up to 3500 bars (over 50,000 PSI) of pressure at a rate of 300 mm/sec (11.8"/sec).
- ✓ **Precision**
Highly precise, accurate processing that provides high quality, consistent cutting without damaging even the most delicate of products.
- ✓ **Hygienic**
Hygienic design featuring easy-to-clean components and NSF certification. This includes an extremely fast 10-minute cleaning cycle and removable catch basin for capturing affluent.
- ✓ **Durable Design**
Stainless steel construction with a continuous weld for easy cleaning and longevity. This machine also features minimal moving parts and a long lasting UHP pump. Motors and pumps are also fully protected in a technical cabinet away from the cutting zone.
- ✓ **Viewport**
Product can be viewed while processing through the transparent safety cover. The cutting zone also features LED lighting.
- ✓ **Humidity Reduction & Moisture Removal**
Misting, humidity, and excess moisture are reduced via an innovative exhaust system. This offers improved visibility while processing and ensures product does not have excess humidity post-processing.
- ✓ **Waste Reduction**
Innovative layout program maximizes output from a single source of material/product reducing scrap and leftover product. This is achieved via optimized overlapping of shapes.
- ✓ **Compact**
Compact, space-saving design. This unit is also equipped with casters for enhanced mobility.
- ✓ **Quiet**
Maximum 73 dBA, with no noise between cuts.
- ✓ **Energy Efficient**
Low water & electrical consumption.

Accessories

- + **Cutting Trays**
2 food-safe cutting trays model PSN3001
- + **Loading Device**
Food-safe loading device model CME3012-V4 used for unloading and loading of product into the machine for processing.

+ Nozzle Kit

An assortment of 15 nozzles: (5) 0.1 mm, (5) 0.12 mm, and (5) 0.15 mm. This assortment enables the cut to be adapted to the product, maximizing efficiency and quality.

+ Preventative Maintenance Kit

Includes key consumable parts designed to be replaced after 1500 hours of operational use.

ChefCut Office

An innovative desktop software program compatible with Windows and Mac OS.

- ✓ Import existing DXF vector files
- ✓ Convert traditional image files into a vectorized format for easy use
- ✓ Manual design of 2D cutting paths using geometry
- ✓ Automatic design of 2D cutting paths from a library of preconfigured patterns
- ✓ Install on up to 2 user stations (additional licenses available for purchase)

Advantages

+ Signature Products

Offer innovative, signature products that set your business apart and add additional revenue streams.

+ High Productivity

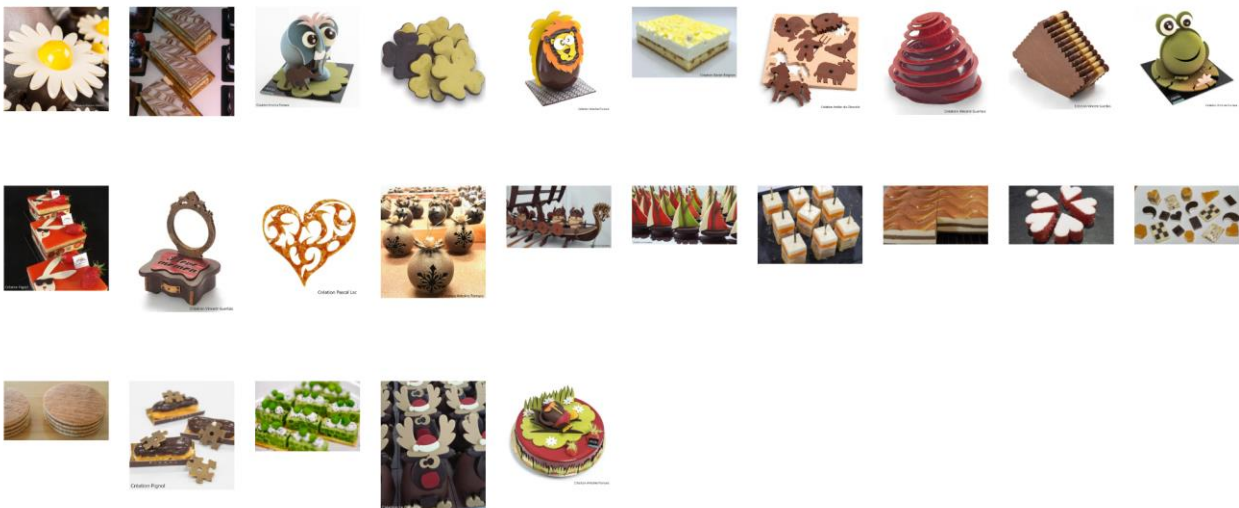
Astonishingly quick processing times result in high productivity and reduced prep times. Also easily changes between different product types.

+ Cost Savings

An innovative waste reduction system results in maximized profits and improved cost savings.

Products

The HYDROPROCESS | ChefCut waterjet cutting machine can process a wide array of both fresh and frozen products.



Technical Specifications

ChefCut	
Product Types	Fresh or Frozen: cakes, chocolate, pastries, food products, etc.
Max. Product Dimensions	23.5 x 15.75" 600 x 400 mm
Max. Product Thickness	3.5" 90 mm
Max. Cutting Speed	11.8"/sec 300 mm/sec
Max. Pressure	3500 bar 50763 PSI
Nozzle Specifications	0.10, 0.12, or 0.15 mm ø (via included nozzle kit) Motorized height adjustment
Operating Temperature	Must be used in a climate controlled environment with ambient temperatures of 54° - 71° F 12° - 22° C
Noise Level	< 73 dBA (depending upon pressure, nozzle diameter and production environment)
Certifications	NSF & CE
<i>Electrical Specifications</i>	
Electrical Specifications	440v 3ph 32A 60Hz (step-up transformer can be used for clients with 220v service)
Power	UHP Pump: 7.5 kW Total Power: 10 kW Power Consumption (with 0.15 mm nozzle): 5 kWh
<i>Additional Utilities</i>	
Compressed Air	6.5 bar 94.27 psi 5m ³ /hour Required, with service line to be installed by client.
Water	Required, with service line to be installed by client. Water must also meet minimum specifications per the install document. This may include the need to install a water softener if indicated.
Drain	Required, with service line to be installed by client.
Exhaust	Required, with service line to be installed by client.
<i>Connectivity</i>	
Networking	Fixed IP address on either Wi-Fi or LAN ethernet to be provided by the client. Must also have active internet connection.
Software	ChefCut Office included, compatible with Windows 7/10 or MacOS (max. 2 install licenses/purchase with ability to purchase additional licenses if needed.)
<i>Standard Dimensions (L x W x H)</i>	
Standard Dimensions	63 x 31.5 x 71" 1600 x 800 x 1800 mm
Net Weight	1830 lb. 830 kg
<i>Shipping Dimensions (L x W x H)</i>	
Shipping Dimensions	67.5 x 39.75 x 79" 1710 x 1008 x 2007 mm
Shipping Weight	2271 lb. 1030 kg

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Specifications are subject to change without notice, as we remain committed to delivering the best equipment possible. Technical specifications and warranty information will be provided in your quote.