



Tender-Cut

Simple technology - Clear advantages

Our Tender-Cut sausage separator machines are the most cost effective solution for individually separating your sausages.

Thanks to the simplicity of this machine, the maintenance cost is negligibly small, making it extremely suitable and interesting for every operation size.

Advantages

- Inexpensive to purchase
- Time and cost efficient
- Lower production and storage costs
- Easy operation and cleaning
- Low wear and maintenance costs
- Swiss quality

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Quality for generations

Our Tender-Cut sausage separator machines are manufactured in two sizes, the standard Tender-Cut with a capacity of up to 4000 kg per hour and the Tender-Cut XL for capacities of up to 6000 kg per hour.

The Tender-Cut sausage separator machines are standard equipped with 84 or 217 individual knives. Optionally, up to 16 complete knife rails can be used, each equipped with 14 knives.

All components and the robust design meet the stringent Swiss quality standards and guarantee a long and reliable service life.

The first Tender-Cut sausage separator machines were put into operation in the late 90s and are often still used today.



Easy handling - Reliable Technology

This machine is very easy to operate thanks to the standard on-off function and the easy speed adjustment. The Tender-Cut has only few electronic parts and technology, making it very cheap to maintain and achieving a long service life.

Consistent results - Swiss precision

Thanks to the optional electric height adjustment the flow rate can be controlled and allowing the cycle time be changed for tough casings in order to ensure the perfect separation of each sausage. Thanks to the razor sharp blades in this machine all your cooked and boiled sausages in natural and collagen casings are cleanly separated.



Individual solutions for your requirements

Specific adjustments are made in accordance with the application and the specific requirements of the customer. For difficult to separate dry sausages another separation device is mounted in the drum, which guides the sausages directly to the blade and thus separates them individually.



Hygiene and Service

Thanks to the fully stainless construction and the easy-to-reach smooth surfaces, the machine can be easily cleaned with a pressure washer. The knife rails can be easily removed from the machine in order to leave no dirt. The individual knife rails are easy to remove and replace thanks to double-sided service doors.

Options

- Knife rails
- Input-Output conveyor belt
- Cleaning trolley for knife rails
- Electrical height adjustment
- Dried sausage device