

# ACCUJET-10



## High Pressure Water Cutting



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## Average Speed:

Up to 6 inches per second depending on type of product and temperature.

## Function:

The state-of-the-art water jet cutting machine allows bakeries to slice intricate custom shapes from bakery products. The two piece industrial duty design results in 40-50% faster cutting speeds than all in one solutions. The machine is controlled with a Windows 10 based HD touch screen and is WiFi enabled allowing remote diagnostic troubleshooting and cut pattern support. The open frame design is 100% stainless steel and built to meet all safety and sanitation standards.

## Benefits

- Achieve a fast ROI through labor savings, improved portion quality, consistency, higher production rates and lower production costs
- Water jet cuts Circles, Hexagons, Triangles, Squares, Diamonds, Trapezoids, Rectangles, Octagons, and event or seasonal shapes
- Full sized industrial high-pressure intensifier offers unmatched pressure and speed
- Stainless Steel open frame design to meet food safety sanitation requirements



# High Pressure Water Cutting

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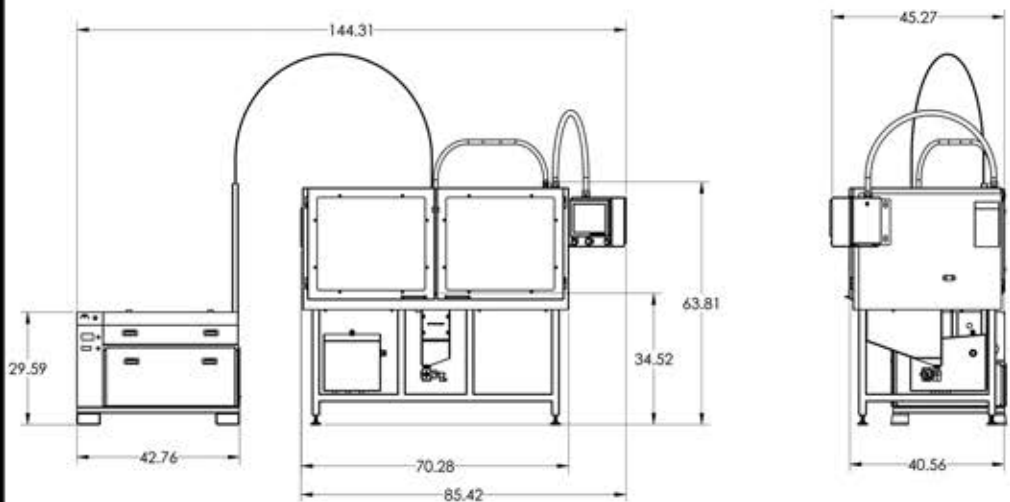
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**FOODTOOLS**  
Industry Leaders in Portion Control



## Power:

Electric 208-240V, 3 phase, 50-60 cycle, 40A  
Air 1 SCFM @ 90 PSIG

## Product Size Ranges:

Up To 18" x 30" (45.72 x 76.2cm)

## Portion Size Ranges

Depends on Product

FoodTools machines are manufactured with heavy duty anodized aluminum, stainless steel, and ultra-high molecular weight plastic. The equipment is designed for complete wash down requirements in production facilities.

Specifications are subject to change and are dependent on the product portioned or additional accessories to standard equipment.

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