STAINLESS STEEL BUTTER BLOCK CUTTER

This Butter Block Cutter was designed to cut tempered blocks of butter into 75 x 75mm segments. To cut the butter into blocks, they would need to be turned through 90 degrees and placed back onto the cutting frame for the second cut. The Butter Block Cutter is manufactured from Grade 304 Stainless Steel throughout and the cutting operation is via a guided pneumatic cylinder and pusher plate. When the cylinder extends it pressing the butter through the cutting blades and into a tote bin placed underneath.

The butter cutter is enclosed in a stainless sheet metal design on both sides and the back with a meshed gate on the front which must be opened to allow the butter blocks and cheese to be loaded and unloaded. This gate has to be closed to allow access to the pushbutton station to operate the machine. Control of the cutting operation is via dual pneumatic push button control mounted either side of the opening at the front. The cut and retract operations are on a hold to run principle with separate dual push buttons for each operation i.e. one pair to cut and another pair to retract.

All parts of the Butter Block Cutter and components such as the butter pushing block and the cross blade cutting frame will be easily removable for cleaning purposes. The whole Butter Block Cutter is mounted on stainless steel rubber based adjustable feet which can be used to level the machine once in position.



Stainless Steel Butter Block Cutter



DESCRIPTION BLOCK SIZE INFEED LIFT HEIGHT DISCHARGE HEIGHT OVERALL HEIGHT OVERALL WIDTH OVERALL DEPTH DISCHARGE CONTAINER BASE ARRANGEMENT CONTROL CIRCUIT BUTTER BLOCK CUTTER 400 x 300 x 300mm 800mm UNDERSIDE OF CUTTING FRAME 760mm 2062mm 1235mm 800mm STANDARD 200 LITRE TOTE BIN BOLTED TO THE FLOOR PNEUMATIC

BUTTER BLOCK CUTTER APPLICATION STORY

This Butter Block Cutter was required to help prevent damage to the mixing blades in an industrial mixer caused when complete blocks of butter were loaded. The complete block was heavy enough to bend and break the mixer blades when it was dropped into the mixer. By cutting the butter into 75 x 75mm segments no further damage was caused. In addition, when the butter blocks were cut into segments, they melted more quickly in the process and thereby reduced the cycle time for the preparation of mash potato.

FREQUENTLY ASKED QUESTIONS

What is the range of temperatures that the cutter will accept?

Basically the colder the block of butter, the longer it will take to cut and if it is still frozen, it will not cut until it has thawed somewhat. We cannot be specific about how long this might take because there are too many variables involved, such as the starting temperature of the block, the block size, the ambient temperature etc. When a 400 x 300 x 300mm Butter Block has reached a temperature of over 5° Celsius, at its core, the block takes approximately 15 seconds to cut. It should be noted that if a frozen block is loaded to the machine, damage to the machine is possible.

How many blocks per hour will the machine handle?

If it is assumed that we are using a similar block size at a similar temperature and estimate an unwrapping and loading time of 45 seconds, then the throughput would be around 60 blocks per hour.

What are the cut sizes achieved by the cutter?

The normal cutting frame aperture size is 75×75 mm although this can be adjusted, at the time of manufacturer to suit specific requirements.

What is the air consumption per cut?

Approximately 80 Litres/Minute.

Note: ISCA are a leading US supplier of 400lb dump buggies compatible with this product.



