W.C. Smith Caramel Cutter

Automatic 18-inch Caramel Cutter





High Precision & Fast Candy Cutter

The W.C. Smith 18-inch Caramel Cutter ensures efficient and consistent cutting for candy and baking sheets. With its adjustable and removable bevel knives, you can easily cut various sizes and remove the knives for easy cleaning.

The W.C. Smith Caramel Cutter is perfect for caramels, nougats, peanut chews, brownies, sheet cakes, and petit fours.

KEY FEATURES

- Single 21 Knife Arbor Assembly set up for 0.875-inch cut
- 2 Cutting depth from 5/8 inch to 1-1/4 inches
- Adjustable and removeable stainless steel double bevel knives for re-spacing and easy cleaning
- 4 Includes 5 pieces of 18-inch square caramel wax boards
- 5 Conveyor belt to feed caramel wax board into cutter and exit
- Adjustable belt and blade speed with PLC touchscreen control
- 7 Locking casters

PRODUCT SPECIFICATIONS

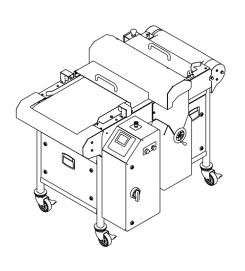
Dimensions	41.4 width" x 45.5 length" x 55.8" depth
Electrical	208 - 240 VAC, 60/50 Hz
Weight of Unit	750 lbs
Warranty	1 year limited product warranty

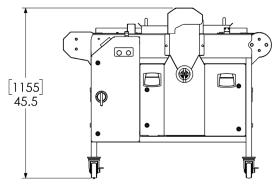


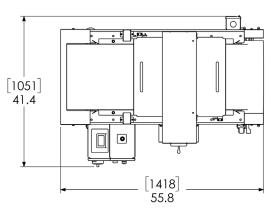






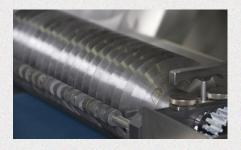






HOW IT WORKS

Step 1: Remove four thumb nuts and lift out the arbor



Step 2: To produce a square piece of caramel, cut slab, and rotate board 90°



Step 3: Send board through the cutter



Step 4: Send board through the cutter the 2nd time



Step 5: Cut Caramel Slab

