Cutting

SPIRELLO 150 vegetable spiral cutting machine

The classic model for modern and fresh cuisine: automatic cutting of decorative vegetable spirals or strips of supreme quality – for vegan spaghetti or in fresh salads

340 kg/h Capacity

Your benefits

- Perfect and consistent cutting quality at high processing speeds
- High yield with minimal waste thanks to intelligent cutting technology
- Large selection of cutting tools for different product sizes
- Low personnel requirement: only 1 person is necessary to operate the machine
- Easy operation and cleaning due to good accessibility

Product groups

Portrait

Exemplary in precision and performance: cuts large quantities of colorful vegetable spirals

The SPIRELLO 150 is a cutting machine for processing large quantities of vegetables into perfect and decorative spirals or strips.
A colorful variety of products such as carrots, potatoes, pumpkin, radishes, zucchini/courgettes, celery or other firm vegetables and fruits can be cut cleanly and in a matter of seconds. The SPIRELLO 150 impresses users with its high precision, durability and efficiency.

With up to 680 revolutions per minute, the SPIRELLO 150 cuts vegetables into meter-long spirals within seconds. These spirals can then optionally can be shortened using a length limit knife via interval switching with seven levels.

The machine is equipped with removable magazines, one of which can be fitted with the raw product while the vegetable in the second magazine is processed. This means that the SPIRELLO 150 can be operated without interruption. An optimal cutting result is achieved via a variable speed control with seven levels depending on the nature of the product.

The machine has an automatic separation system for good product and waste product. The SPIRELLO 150 impresses users with a extremely minimal amount of waste because the vegetable product is completely cut into spirals – except for a very small piece from the top.

An optional discharge belt is available for fast and effective discharge.

Benefits

High productivity – minimal waste

Good product and waste product are automatically separated. The SPIRELLO 150 impresses users with an extremely minimal amount of waste because the vegetable product is completely cut into spirals – except for a small piece from the top. The integrated PLC control also allows flexible conversion of the machine to suit the product or product size being processed.

Excellent cutting results – in every format

The SPIRELLO 150 cuts large quantities of vegetables into meter-long, decorative spirals quickly and cleanly. These spirals can optionally be shortened using a length limit knife via interval switching (seven levels). An optimal cutting result is always achieved. The vegetables are held in place by product centering devices, which are adapted to the product according to the customer's wishes (processing of vegetables with a diameter of up to 150 mm, length of up to 300 mm, and weight of max. 2.5 kg).

Simple operation and outstanding performance

The SPIRELLO 150 can be operated by just one person and without interruption – at up to 680 revolutions per minute.
Equipped with two interchangeable magazines, the SPIRELLO 150 can be filled with raw product without having to interrupt the processing of the vegetables. Knives can be changed quickly and effortlessly to suit different products or product characteristics.

Optimal maintenance and cleaning

The robust stainless steel construction makes the SPIRELLO 150 ideal for long, low-maintenance use. The fully accessible interior and smooth surfaces allow quick and easy cleaning and maximum hygiene.

Technical data

Electrical power	Power	0.9 kW
	Voltage	230 V N/PE
	Frequency	50 Hz
Dimensions	LxWxH	600 x 845 x 1700 mm
	Weight	180 kg
Air	Working pressure	6 bar
Miscellaneous	Length of raw product	max. 300 mm

The data indicated are standard information. In addition, adaptation to other supply networks (e.g. 230V/60 Hz) is optionally possible (except for manual and pneumatic machines). Subject to changes.