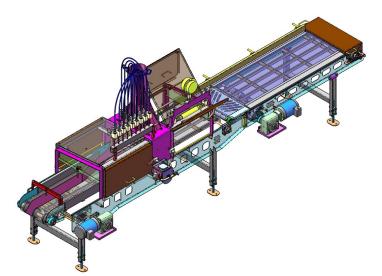
## 2290 HEINZEN HYDROBLADE

Introducing the most efficient waterjet cutter available for processing fruit, vegetables, and frozen foods. Partnered with KMT, Heinzen sets the gold standard in waterjet technology!

## **FEATURES**

- Innovative Channelized<sup>™</sup> Stainless Steel Construction
- High Pressure Waterjet-Based Cutter
- Diamond or Sapphire Tip Available
- Product Rides on a Stainless Steel Open Mesh Conveyor Belt
- Cutting Action Removes Cells in the Cut Area, Reducing Brushing and Extending Shelf Life
- Custom Designs available for Segmenting, Butt, and Tip Cutting
- Mist Reduction System Available
- · Caster Mounted for Portability
- Multi-Head Models Available: 1 to 8 Heads



## **SPECIFICATIONS**

Motor Conveyor: 1HP, 460V

Orifice Diameter: 0.0010" - 0.0007"

Belt Speed: 30-50 FPM

• Factory Air: 1 CFM @ 85 PSI

Systems Water: 4-2 GPM @ 35 PSI

- Requires Water Intensifier with 15-120hp
  Rating = 15hp per Cutting Head
- Requires Rigid High Pressure Plumbing Rated at 50,000PSI
- Requires Motor Control Center for Safety Sensors, VFD, Interfaced with Intensifier Control
- Required Drain for Cooling Water for Hydraulics

## **PRODUCT APPLICATIONS**

- Celery
- Romaine
- Frozen Foods





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