



Knives  
and Fraisers



Knife Maintenance  
Station



Drum-Beet-Slicer  
Model 2000-600-60

The inventor of drum beet slicer technology in 1913, Maguin, has initiated all developments in this field.

The technology has now been adopted worldwide. The drum beet slicer offers the best result when supplemented by Maguin knives and knife maintenance machines.

Maguin offers individual machines or the complete slicing station including the engineering and installation studies.

#### MAIN FEATURES

- / very quick loading/unloading of knife blocks, power assisted and PLC controlled
- / supersonic air knife cleaning
- / lightweight knife blocks
- / identical knife block arrangement
- / automatic stop at contact with hard objects
- / very fine and continuous height adjustment of the knives
- / locking of the knife blocks while in operation
- / minimal and easy maintenance (body made of 3Cr12, reinforced and easily accessible wear parts)
- / control and maintenance panel with touch screen

#### ADVANTAGES

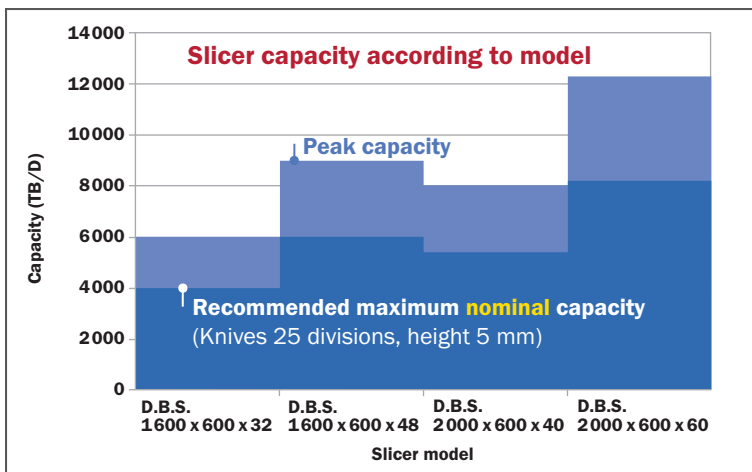
- / high capacity
- / unrivalled cossette quality
- / results in optimum siline and accurate performances, adapted to each type of diffusion
- / powerful starting torque
- / full testing before shipment
- / simple installation and use
- / hundreds of references

## TECHNICAL DETAILS

**Drum technology** allows a **maximum production capacity** in a specified volume with an increased percentage of **"V" shape cossettes** and with **minimal power consumption**. The drum beet slicer is made up of a horizontal axis rotating drum, equipped with single or double line knife blocks. The cutting blades are perpendicular to the flow of beets. The cutting speed is even.

The beets are guided into a compression zone, the geometry of which is essential for the flow and the quality of cossettes.

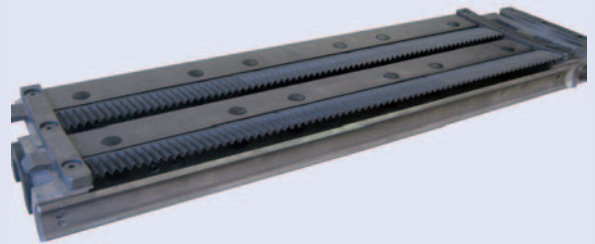
The standard slicers have a cutting width of 600 mm (3 x 200 mm knives) with a drum diameter of 1600 or 2000 mm. **Special versions** are possible for using **Russian or Ukrainian knives**.



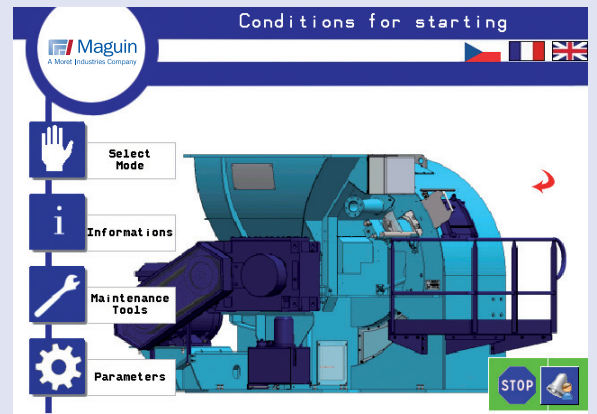
According to knife type, slicer model and settings, maximum capacity can reach over 10000 t/d on one slicer.



Drum beet slicer drive, stone flap, air cleaning



Double line knife block



Touch screen control panel