



# FLEXIBLE & HYGIENIC CUTTING DEVICES FOR CROUTONS SNACKS



# CROUTON BREAD SNACKS

## CLIP-ON EXCLUSIVE FLEXIBLE CUTTING DEVICE

Extruded croutons are lightly toasted or dried mini-breads traditionally served in soups and salads and also enjoyed as snacks. They may be different shapes and sizes, cut at angles of either 90° or 45°.

Clextral has developed a flexible cutting device for extruded croutons with a hygienic design. Changeover from one cutting angle to another can be completed in minutes.



### KEY POINTS OF CLEXTRAL CROUTON CUTTER:

**Accurate cutting** for two angles: 45° or 90°.

**Flexibility of use:** fast and simple tool change.

**Large range of products:** soup or salad, sizes, shapes.

**Simple & hygienic design.**

45° CUTTING



90° CUTTING



### ROPE GUIDING

Guide for maintaining the extruded ropes before cutting.



The CLIP-ON CROUTONS UPGRADE KIT for existing equipment includes: oil pump, conveyor, croutons cutter, die and optional coloring unit.



### PLC INTERFACE

Control of the cutter by local OIT with smart touch interface which can be connected to twin-screw extruder supervision.



### CLEXTRAL CEC 300 CUTTER

For capacities of 300 kg/h.

Equipped with snack or cube die.



### CLEXTRAL CEC 600 CUTTER

For capacities of 600 kg/h.

Equipped with snack or cube die.



### CONTINUOUS COLORING UNIT

One or two ropes.

Colors recycling loops.