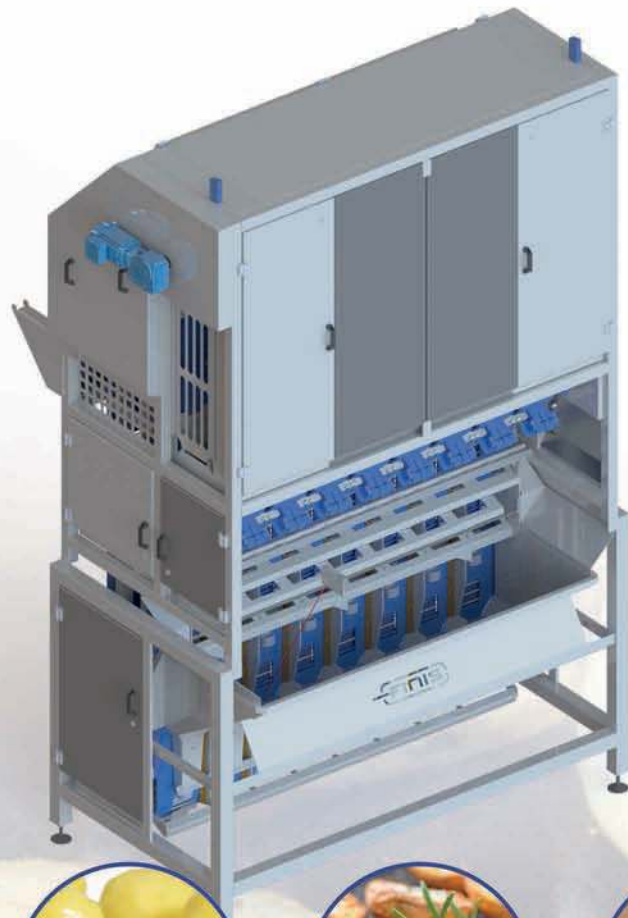


EXPERIENCE OF A CENTURY



Four Armed Bandit

Potato halving and quartering machine



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The growing market for ready-made products leads to new chances for the potato processors. Scaling-up in combination with flexible adjustment to changing product varieties, innovations in the ready meal market, and further reduction of costs are often reasons why customers wish to adapt their processing lines. By listening very carefully to the requirements of our customers and even their customers, we are able to define their exact needs. The machine enables us to cut potatoes in two or four equal parts. It is the most accurate machine in the market.

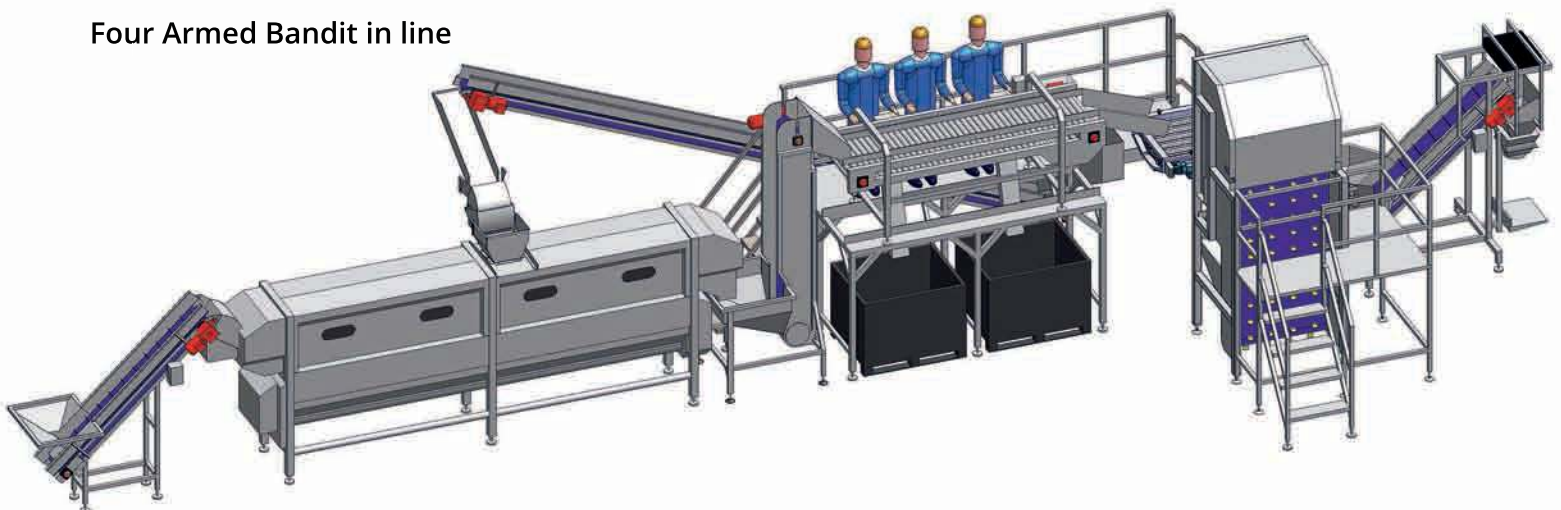
The benefits of the four armed bandit

- + Fully automated proces for quartering or halving
- + Perfect alignment of the product with a better guidance while slicing
- + Different models with high capacity
- + Designed for easy and low maintenance

The Four Armed Bandit

With the use of an infeed belt, potatoes are singulated out of a bunker and positioned on to special designed holders. Once the potatoes are carefully positioned, 4 arms will gently centre the potato on it's holder and guides the product thru the halving or quartering knife. The machine can be changed within 1 minute from halving to quartering or back to halving. With the gentle guidance and perfect alignment, the machine can promise a better endresult and an even cooking time on every piece.

Four Armed Bandit in line



Capacity range in potatoes per hour & footprint

Lanes	Pieces (p.h.)	Cms (lxw)	Inch (lxw)
2	18.000	134 x 84	53 x 33
4	36.000	134 x 139	53 x 55
6	54.000	134 x 194	53 x 77
8	72.000	134 x 249	53 x 116

Improvements and developments

- New hmi control panel +
- New holders for a wider range +
- Longer living knives +
- Vertical system, smaller footprint +
- Quick change between 1/2 and 1/4 +
- One single drive, low running costs +