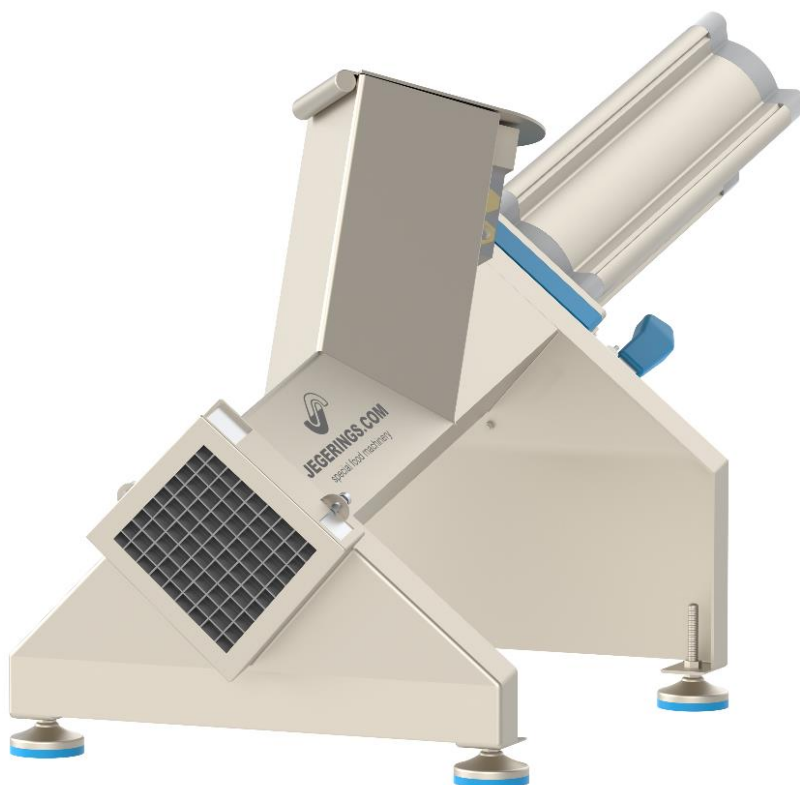


**French Fries Cutter FFC-350**

[www.jegerings.com](http://www.jegerings.com)



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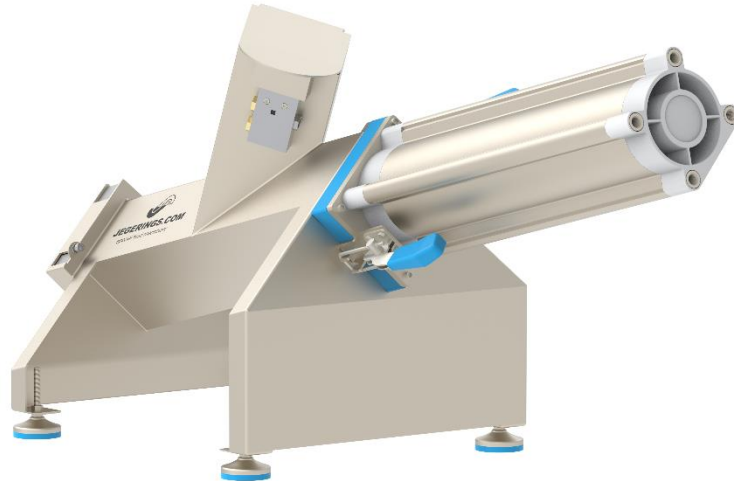
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## General

The French fries cutter FFC-350 is perfectly suited for cutting potatoes into fries. Apart from cutting potatoes, this machine is also well-suited for cutting other root vegetables such as cassava and carrots into sticks/fries. This cutting machine has a fully pneumatic operation and thus no electrical parts. The FFC-350 is made of stainless steel and is very safe to operate because it is impossible to reach with hands between knife set and moving pressure piece.



[Product demonstration video of the FFC-350 cutting French fries and carrot sticks](#)

## Advantages

- Due to the shape and angle of the tube, the potatoes or carrots are always cut lengthwise.
- No broken or bend fries as with rotary fry cutters
- Multiple cutting possibilities: sticks 8 x 8 mm – 10 x 10 mm -12 x 12 mm.
- Easy to (dis-)assemble knife set and pressure piece for quick changing to another cutting size, and for hygienic cleaning.

## Operation

- The operation of the FFC-350 is very simple. First you open the lid and insert the product. After you close the lid, the pressure piece will automatically press the product through the knife set.
- The FFC-350 can be mounted on a table. The cut fries can be collected in a basket in front of the table.

## Technical data

<b>Dimensions</b>	330 x 830 x 380 mm
<b>Air pressure required</b>	6 – 8 Bar
<b>Weight</b>	11.8 kg

## Dimensional drawing

