

WATERJET CUTTING SYSTEM

Spectrum Series 1826SPA

The Xilix Spectrum series 1826SPA Waterjet Cutting System uses high-pressure water for a fast, precise and hygienic cut. Powered by a servo driven direct drive pump, this system is the best way to increase yield and cut production time while adding consistency and creativity to your pastry and dessert cutting application.

Advantages

- Create and cut unlimited custom shapes
- Cut products fresh or frozen
- Exact portion and size control
- Higher yield with reduced waste
- No messy knives, blades or wires
- No compressed edges
- High cutting speed
- Easy wash-down and clean-up

Features

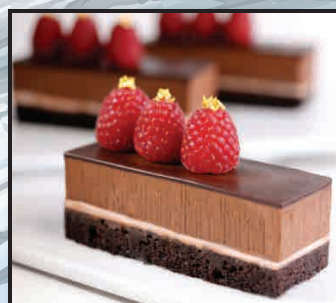
- Cuts interior features
- Choose from existing shape library
- Draw your own shapes
- Download SVG or DXF files
- Easy to use software
- On screen pressure control
- Between cycle pump shutdown reduces noise and electricity consumption

Specifications

- Cut speed: 500 ipm (212 mm/sec)
- Cutting area: 18" x 26" (450 mm x 660 mm)
- Cutting height: up to 5"
- Adjustable cutting pressure: 30,000-50,000 psi
- Machine footprint: 72" x 29" x 53"
(1830 mm x 737 mm x 1346 mm)



The Perfect Solution for the Pastry & Dessert Industry



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systems llc

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SAMPLE CUTS

xilix
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SPONGE CAKE, LAYERED CAKES, & MOUSSES WITH VARIOUS TOPPINGS



CHOCOLATE



PIZZA



BREAD



ICE CREAM & SORBET

