

CUTTING-MIXING MACHINE-CUT



TECNOCEAM S.R.L.
VEGETABLES PROCESSING PLANTS

The machine is suitable to weigh, crumble and mix a wide range of vegetables to obtain pasty finished products like 'pesto' ('basil Genovese pesto', dried tomatoes pesto), patés (artichokes, olives, mushrooms, etc.), chickpeas hummus, tahini, creams, sauces, vegetables or fruits mashes, etc.

In particular the cutting machine can automatically work within production lines for the semi-processed base of the 'basil Genovese pesto'. In such plants, the machine is equipped with loading conveyors, ingredient dosing systems onto the loading cells and PLC for the management of processing cycle.

TECHNICAL SPECIFICATIONS

Approximate output range

(variable according to different feeding methods, product type and processing settings):
500 – 3,000 kg/hr.



CUTTING MIXING MACHINE-CUT



MANUFACTURING CHARACTERISTICS:

The machine, completely made of stainless steel, consists of the following essential parts:

- A robust frame to support all machine components equipped with height-adjustable feet;
- Cylindric cutting chamber equipped with variable speed rotating blades for product grinding, lid and automatic door for processed product outpouring into the unloading hopper;
- Shaped hopper equipped with lid and automatic door for inspection/cleaning and suitable for collecting the processed product to be conveyed to the following dosing and/or filling devices;
- Control panel;
- Safety devices in compliance with the EU regulations.

The transmission of different movements is obtained by means of a pneumatic system and electric motors.

NOTE: all machine components meant to be into contact with foodstuff, comply with current EU regulations on this subject.

OPERATING PRINCIPLE:

The product to be treated is inserted into the cutting chamber – through the upper lid – inside which it is quickly and homogeneously grinded by a properly shaped rotating blade unit that is positioned on the bottom.

The cutting chamber can be installed over the loading cells (optional), thus allowing to wholly control the inserted amount of product in real-time with a dosed filling of the cutter. Once the desired grinding level is reached, the obtained product can be unloaded through the specially provided automatic door and then outpoured into the collecting hopper to be conveyed to the next processing stages.

PRODUCT MACHINABILITY: fresh, cooked/preserved, without wooden or particularly dense parts.

DENSITY AND OBTAINABLE DEGREE OF CRUMBLING: variable according to processing time and speed pre-set on the electric panel.

ADVANTAGES:

- Quick, even, regular and at the same time product caring cutting;
- Long-lasting and quick cutting component replacement;
- Possibility to adjust speed and process time from the control panel and to set the automatic production cycles;
- Easy access to inner components for cleaning and maintenance.
- Possibility of sizing and configuration to suit different product characteristics and a production range spreading from crafty to industrial;



Cutting machine working within a basil pesto preparation line



OPTIONAL available upon request:

Flighted lift conveyor for automatic product feeding, loading cells for dosing of loaded and processed product, finished product transfer pumps, additional ingredients dosing systems (salt, spices, oil, etc.), platform with entrance stairs.

RELATED MACHINES:

Vegetable washer, Vegetable pre-cutting machine,
Centrifuge or Dehumidifier tunnel, Cooker, storage tanks.

NOTE: machine images appearing in the present folder are indicative only and could differ from the last model in production.

TECNOCEAM S.R.L.
Strada Nazionale Est, 11
43044 Collecchio (PR) - ITALY
Ph. 0521833738 - Fax 0521 834087
info@tecnoceam.com
www.tecnoceam.com