



**TECNOCEAM** S.R.L.  
VEGETABLES PROCESSING PLANTS

## TRIMMING CONVEYORS - NM

The conveyors are suitable to trim vegetables products of various types and dimensions.

### MANUFACTURING CHARACTERISTICS: **NM-1 Model** (single conveyor)

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

- Support frame - equipped with height-adjustable feet – and containment sides;
- Two anti-slip side platforms (optional);
- Variable-speed single conveyor with a blue polyurethane belt for the feeding of the product to be trimmed and the transfer of the already trimmed product to the next machine in the line.
- Variable number of PE chopping boards for product trimming;
- Control panel;
- Safety devices in conformity with EU regulations.

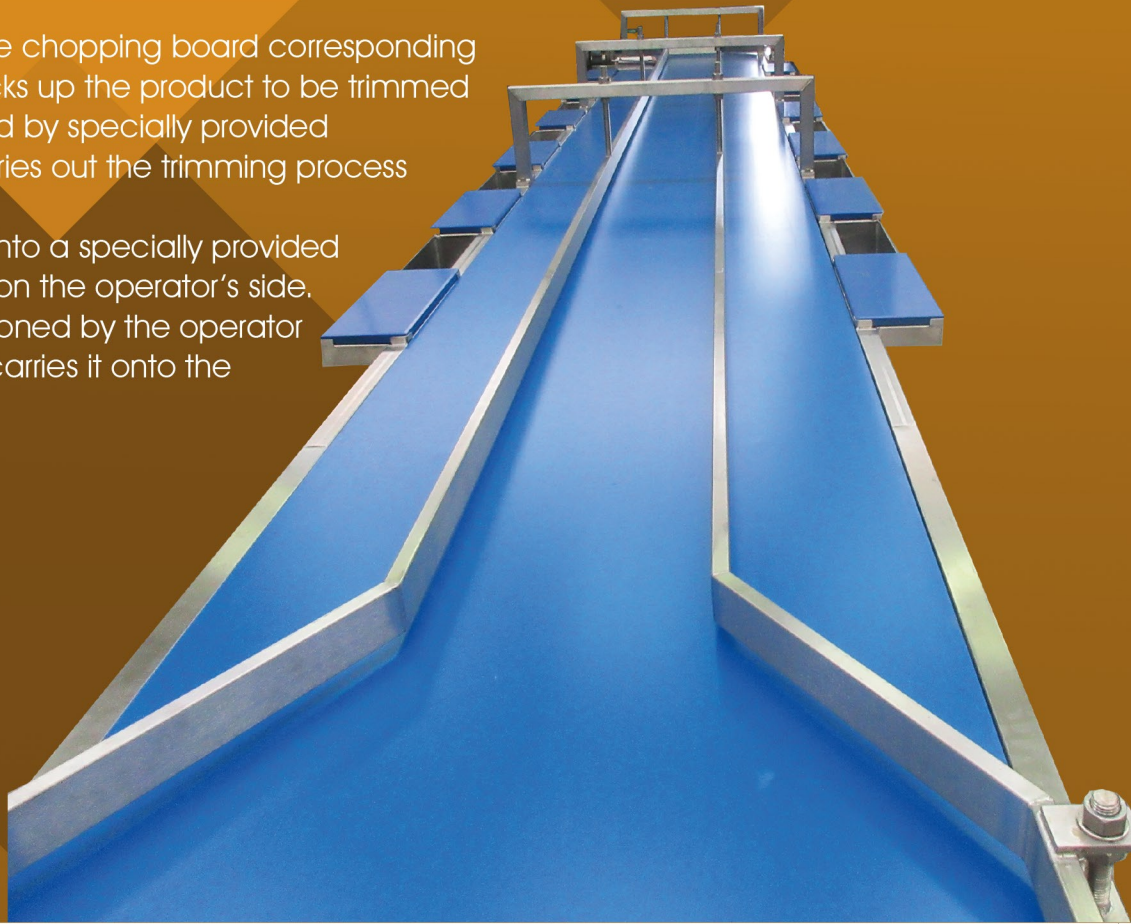
The transmission of different movements is obtained by means of electric motors (the conveyor is supplied with an inverter or a variable-speed drive to vary the forward speed).

### OPERATING PRINCIPLE:

An operator stands before the chopping board corresponding to his/her workplace, then picks up the product to be trimmed from the central lane – limited by specially provided containment sides – and carries out the trimming process manually.

Removed waste is dropped into a specially provided collecting container placed on the operator's side.

The trimmed product is positioned by the operator on the conveyor's lane that carries it onto the next machine in the line.







### **NM-2 Model** (double conveyors) - MANUFACTURING CHARACTERISTICS:

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

- Support frame - equipped with height-adjustable feet – and containment sides;
- Variable-speed upper conveyor with a blue polyurethane belt for the feeding of the trimmed product to the next machine in the line.
- Fixed-speed lower conveyor with a blue polyurethane belt for transfer and feeding of trimming waste in specially provided containers;
- Variable number of PE chopping boards for product trimming;
- Control panel;
- Safety devices in conformity with EU regulations.

The transmission of different movements is obtained by means of electric motors (the upper conveyor is supplied with an inverter or a variable-speed drive to vary the forward speed).

### OPERATING PRINCIPLE:

An operator stands before the chopping board corresponding to his/her workplace then picks up the product from the stacked crate on his/her side and carries out the trimming process manually.

By means of specially provided hopper-chutes, removed waste is dropped onto the lower conveyor that leads to the disposal collecting containers provided. The trimmed product is positioned by the operator on the conveyor's lane that carries it onto the next machine in the line.







### **NM-3 Model** (triple conveyors) - MANUFACTURING CHARACTERISTICS:

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

- Support frame - equipped with height-adjustable feet – and containment sides;
- Variable-speed upper conveyor for the transfer of the trimmed product to the next machine in the line.
- Variable-speed central conveyor for an automatic product feeding;
- Product containment side positioned under the central conveyor to provide an automatic feeding stop in case of a build-up.
- Variable number of PE chopping boards for product trimming;
- Fixed speed lower conveyor to dispose of the trimming waste.
- Control panel;
- Safety devices in conformity with EU regulations.

The transmission of different movements is obtained by means of electric motors (the upper and central conveyors are supplied with an inverter or a variable-speed drive to vary the forward speed).

#### **OPERATING PRINCIPLE:**

An operator stands before the chopping board corresponding to his/her workplace then picks up the product from the stacked crate on his/her side and carries out the trimming process manually. After this conveyor there is a barrier for the overfill function, provided with spring and mechanic pressure sensor with switch. Pushing pressure on the barrier eventually applied by the loaded product makes the conveyor stop, thus giving the operators the time to trim it and dispose of it.

Removed waste is positioned by means of the specially provided hopper-chutes into the lower belt that leads to the disposal collecting containers provided.

The trimmed product is eventually positioned by the operator on the upper conveyor that conveys it to specially provided collection devices or to the next machine of the line.

NOTE: all conveyors' components meant to be in contact with foodstuff, comply with current EU regulations on this subject.

#### ADVANTAGES:

- Robust and long-lasting components and manufacturing materials;
- Possibility to customise your conveyor and to equip it with a variable number of cutting boards/working stations depending on production needs.
- Easy access and ease-of-use for operators for trimming, cleaning and maintenance.

OPTIONAL available upon request:  
two anti-slip side platforms

RELATED MACHINES:  
Vegetable cutting machines,  
Vegetable washer.

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

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