

AUTOMATIC TOP-AND-TAIL CUTTING MACHINE FOR CARROTS AND COURGETTES-SCZ



TECNOCEAM S.R.L.
VEGETABLES PROCESSING PLANTS


The machine is suitable for top-and-tail the extremities of carrots and courgettes and to cut them in sections.



TECHNICAL SPECIFICATIONS

Approximate production:

(variable according to quality and product calibre and to process settings)

150 – 400 vegetables/min.

(700 – 2,000 kg/hr)

Product dimensions:

Ø min. 25 mm - max. 65 mm;

3 calibres: Ø 25 – 35 mm, 35 – 60 mm, 60 – 90 mm

length min. 150 mm – max. 300 mm

Section cut length:

50, 60, 100, 120 mm

Maximum overall dimensions:

2,900 x 2,900 x H 2,100 mm

Installed power: 6.5 kW

Voltage: 230/400 V – 50 Hz



NOTE:

these data are referred to standard models and are subject to variations due to machine updates and/or specific client needs.

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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;
- Loading hopper;
- Flighted lift conveyor – with adjustable speed by means of an inverter – for product automatic feeding;
- Two "V" shaped conveyors for alignment of products to be fed to the cutting unit conveyor;
- Cutting unit consisting of a flighted conveying stainless steel chain (interchangeable according to product calibre), two circular blades and two side conveyors installed under the machine body, that lead products on the right and then on the left to top-and-tail them;
- Control panel;
- Safety devices in compliance with the EU regulations. Cutting components (cutting units) are duly protected by fixed or openable carters.

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

The transmission of different movements is obtained by means of electric motors.

OPERATING PRINCIPLE:

The product is manually or automatically loaded in the feeding hopper.

The lift flights pick the product from the hopper and transport it on the "V" shaped conveyors. These lead the product inside the cutting unit where a chain and two circular blades are installed.

The flights positioned under the cutting unit protection carter prevent products from being overlapped. Transfer chain leads the product towards the circular blades, while the transversal conveyor moves it sideways to top-and-tail it by a first circular blade.

After that, a second transversal conveyor conveys the product on the side opposite the first one, where a second circular blade tops the other extremity.

At the end of top-and-tail operations, the cutting unit (optional) installed in the unloading section of the topped and tailed product, can proceed with the cut in sections of variable lengths.

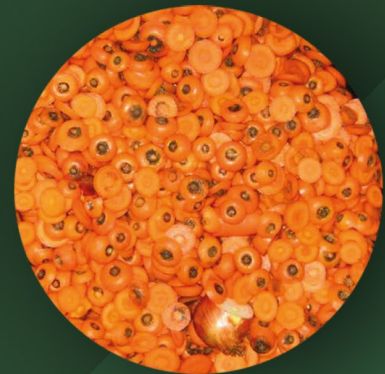
Once the cycle is finished, the processed product and the process waste are discharged by their respective hoppers.

PRODUCT MACHINABILITY: fresh, previously washed and calibrated in diameter (10 - 15 mm). Courgettes must have a straight shape, not a curved one.

ADVANTAGES:

- Reduced waste amount with precise top-and-tail;
- Automatic vegetable positioning;
- Long-lasting and quick replacement of the cutting components;
- Continuous cycle automation and customisation;
- Easy access to inner components for cleaning and maintenance;

OPTIONAL available upon request: cutting unit consisting of more circular blades, that can be automatically activated or not from the control panel in the cutting process (the product can be simply topped or also cut in sections); cutting unit with different spacing among blades to obtain sections of different lengths (section length is variable according to spacing among cutting unit blades).



RELATED MACHINES:

Abrasive peeling machine for tubers,
Sorting roller for peeled product to
be topped and tailed.





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