

# SEMI-AUTOMATIC VEGETABLE TOP-AND-TAIL CUTTING MACHINE-SV



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

The machine is suitable to remove extremities with petiole from elongated vegetables such as aubergines, courgettes, carrots and peppers.



## TECHNICAL SPECIFICATIONS

### **Approximate production:**

(variable according to manual feeding pace and speed)

max. 80 vegetables /minute  
(with two operators)

max. 160 vegetables/minute  
(with four operators)

### **Maximum overall dimensions:**

4,375 x 1,980 x H 1,320 mm

**Installed power:** 3 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;
- Central feeding conveyor for the manual picking of vegetables to be topped and tailed;
- Two variable speed side conveyors equipped with properly shaped flights that lead the aligned product towards the cutting unit;
- Cutting unit consisting of two circular blades;
- Two tilting metallic bars acting as pressing guides installed to keep products in position during the cutting;
- 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.

## OPERATING PRINCIPLE:

The product is manually or automatically loaded on the central feeding conveyor. Operators, positioned on both sides of the machine, pick vegetables from this and place them on the two flighted conveyors so that the extremities with piteole to be removed protrude towards the inside.

Such belts lead the aligned products towards the top-and-tail area where rotary circular blades top the extremity with piteole by means of a transversal cut.  
At the same time the specially provided pressing devices ensure vegetables to be kept into the right position.

Waste and process products will fall down in underlaying containers or in specially provided collecting conveyors.

PRODUCT MACHINABILITY: fresh and previously washed.



## ADVANTAGES:

- Precise top-and-tail;
- Long-lasting and quick replacement of the cutting components;
- Possibility to adjust the forward speed of the two side flighted conveyors;
- Easy access to inner components for cleaning and maintenance;

OPTIONAL available upon request:

Variable speed flighted lift conveyor for automatic feeding of the product to be topped;  
variable speed flighted lift conveyor for automatic topped product extraction.



## RELATED MACHINES:

Vegetable washer, Cutting machines,  
Griller/Grill-marker.





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

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