



SPIRAL SLICING MACHINE-TS

The machine is suitable for spiral strip slicing ("tagliatelle-like" or "spaghetti-like") of vegetables such as carrots, courgettes, turnips, daikon, etc. to be eaten raw or in ready-to-eat salad bowls.



TECHNICAL SPECIFICATIONS

Approximate production:

(variable according to product type, loading speed and cutting dimensions)
max. 24 vegetables/minute

Process product calibre:

diam. min. 30 - max. 48 mm;
length min. 80 mm – max. 150 mm.

Cutting dimensions:

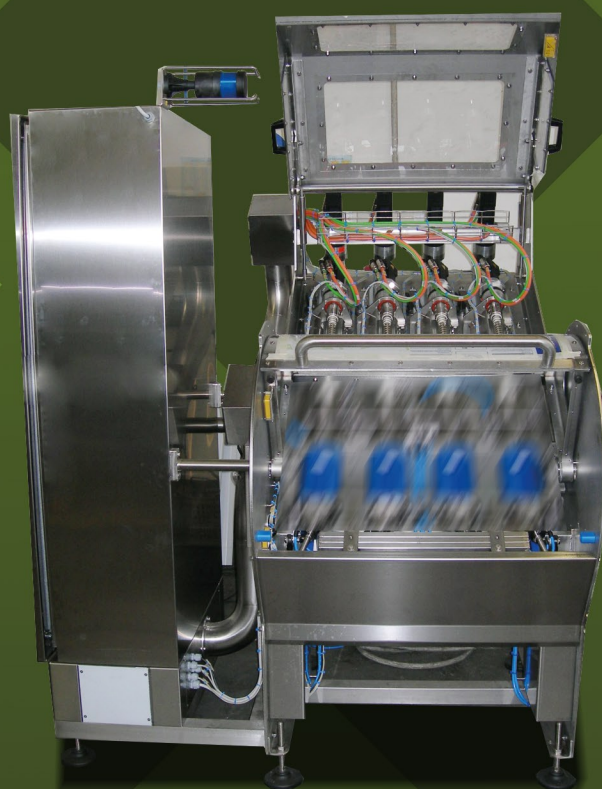
'spaghetti': width 3 x 3 mm
'tagliatelle': width 4 / 5 / 6 / 7 / 8 x 1 mm

Maximum overall dimensions:

1,800 x 1,800 x H 2,000 mm

Installed power: 4.6 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;
- Manual feeding system with four product housings;
- Adjustable and interchangeable cutting unit consisting of four longitudinal cutting stations with product cutting slots, sharpener blades and four transversal cutting units to pre-set the product outfeed length;
- Adjustable torque both in rotation and thrust speed;
- Cutting unit washing system;
- Waste ejecting unit;
- Sliced product outfeed hopper;
- Control panel;
- Safety devices in compliance with the EU regulations. Cutting components (cutting units) are duly protected by fixed or openable carters.

The transmission of different movements is obtained by means of 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 is manually loaded by the operator inside the cutting stations. Specially provided pistons to grab and set the product in rotation, perform the longitudinal cutting. The transversal cutting unit cuts the product at regular and adjustable intervals setting the length. During the process, operator can open the washing water supply valve to clean the cutting unit.

At the end of the cutting cycle, there is an automatic waste ejection and an acoustic warning device informs the operator that the machine can be loaded again to start a new cycle. Sliced vegetables are eventually ejected and then sent to the following process stages and to packaging.

PRDUCT MACHINABILITY: fresh, with firm flesh, previously calibrated and topped and tailed.

CUTTING WIDTHS AND TYPES OBTAINABLE: adjustable widths and thicknesses, interchangeable sharpeners for spiral strip slicing ("tagliatelle-like" or "spaghetti-like") with a rectangular/square section.



ADVANTAGES:

- Quick, precise and delicate cutting;
- Minimal product waste;
- Long-lasting and quick replacement of cutting components;
- Various sharpeners are available to obtain different cutting types;
- Easy access to inner components for cleaning and maintenance;



OPTIONAL available upone request:
Interchangeable sharpeners in case of
product or cut type change.



RELATED MACHINES:

Abrasive peeling machine for tubers,
Vegetable washer, Vegetable top-and-tail
cutting machine, Roller sorting conveyor.



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

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