



DUAL-BLADE CUTTING MACHINE-TB

The machine is suitable for cutting in stripes or slicing leafy greens (i.e. salad such as escarole, radicchio, 'grumolo' chicory) and more in general elongated shape vegetables (celery, leek, aubergines, peppers, carrots, etc.).



TECHNICAL SPECIFICATIONS

Approximate production:

(variable according to product fed type/quality and to process settings) 500 - 1,500 kg/hr

Cutting width: 1 - 40 mm

Maximum overall dimensions:

2,900 x 1,900 x H 2,100 mm
(standard model)

Installed power: 4 kW approximately

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;
- Robust upper frame welded to the main one;
- Product feeding conveyor with food-grade plastic belt, equipped with containment sides;
- Three conveyors (two side conveyors and an upper one) with food-grade belt to compact the product to be cut;
- Cutting unit composed by two large diameter circular blades for orbital cutting, two automatic sharpening units, a big one and a small one, positioned outside and inside of the cutting blades respectively;
- Food-grade plastic belt conveyor for sliced product extraction;
- Control panel;
- Safety devices in compliance with the EU regulations. Cutting components (cutting units) are duly protected by fixed or openable carter.

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

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

OPERATING PRINCIPLE:

The machine can be fed by hand or by a conveyor in the line.

The operating principle is based on the combined action of the product lower feeding conveyor and that of the three compacting conveyors (the upper one and the side ones) - timed to one another - providing both the product forward movement and its regular compacting.

Downstream of conveyors the product meets a couple of rotary circular blades that rotate both around their axis and around a shared axis so to produce a combined cutting motion. Due to a specially provided frame representing the cutting mouth, the blades meet the product while it is still kept compact.

The sliced product is finally deposited on the extraction conveyor and sent to the next process machines.



ADVANTAGES:

- Quick, precise and at the same time product caring cutting;
- Minimal product waste;
- Possibility to vary cutting width acting on the inverters controlling the conveyor forward speed and the blade rotation speed;
- Possibility to adjust inclination of the upper compacting conveyor according to quantity and consistency/shape of the product to be cut, without compacting it excessively;
- Possibility to set process parameters from control panel (also with machine in motion);
- The only machine on the market allowing knife sharpening in approximately 5 minutes without removing the blades for an always perfect cut;
- Easy access to inner components for cleaning and maintenance.



OPTIONAL available upon request:
Balancing counterweight for single blade cutting
(suitable to obtain particularly high width cutting).

RELATED MACHINES:
Trimming conveyor, Sorting conveyor,
Vegetable washer.



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



Example of compact processing line for salads with trimming work stations, Dual-Blade Cutting Machine, Bubbling Washers and Semiautomatic Centrifuges



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