



CUTTING MACHINE TO JULIENNE (STRIPS)-TJ

The machine is suitable to slice or julienne tubers of various dimensions (potatoes, red beets, carrots) and vegetables like courgettes, etc.



TECHNICAL SPECIFICATIONS

Approximate production range:

(variable according to feeding mode, product type, process settings)

500-1.500 kg/hour

Obtainable cutting width/sizes:

slices: min. 0.8 – max. 3 mm

julienne: 3 section sizes

1.6 x 1.6 mm

2.2 x 2.2 mm

2.8 x 2.8 mm

Maximum overall dimensions:

manual feeding model:

1,210 x 600 x H 1,560 mm

model with automatic lift:

3,050 x 1,050 x H 2,150 mm

Installed power:

manual feeding model: 1.85 kW

model with automatic lift: 2 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 or self-locking castors;
- Product loading hopper;
- Adjustable cutting units – according to desired width/dimensions - and interchangeable for either slicing or julienne;
- Funnel-shaped hopper to unload the sliced product;
- Control panel;
- Safety devices in conformity with EU regulations. Cutting components (cutting units) are duly protected by fixed or movable guards.

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 product to be cut is loaded into the machine loading hopper by hand or by means of a lift conveyor (OPTIONAL) and then placed in the cutting chamber.

The chamber base consists of a disc rotating on a vertical axis equipped with three paddles.

The product is pushed by centrifugal force against the inner wall of the cylindrical chamber, on the inner surface of which shaped blades are circularly positioned.

Vegetables are then sliced and the sliced product is ejected through slots adjacent to the blades, it can then be unloaded through the specially provided hopper and eventually be conveyed to the following production stages.

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



ADVANTAGES:

- Fast, delicate, precise and regular cutting;
- Long-lasting and quick replacement of cutting components;
- Various cutting units to obtain different types of cuts (flat/undulated slices or julienne in various widths) are available;
- Easy access to inner components for cleaning and maintenance.



OPTIONAL available upon request:

Interchangeable cutting units in case of change of product or cutting type, flighted lift conveyor for an automatic product feeding.



RELATED MACHINES:

Destoner, Abrasive peeling machine for tubers, Vegetable washer, Top-and-tail cutting machine for carrots and courgettes, 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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