

TRANSVERSAL CUTTING MACHINE-TR

The machine is suitable for both ring slicing of elongated vegetables such as aubergines, carrots, courgettes, cucumbers, peppers, celery stems, leeks, etc. and cutting in regular sections of compact and compressible heads (iceberg lettuce, savoy cabbage, etc.) and of leafy vegetables (lettuce, etc.).



TECHNICAL SPECIFICATIONS

SUPER Model

Approximate production range:
(variable according to feeding method, product type and process settings) 300-2,000 kg/hr

Obtainable cutting width:
(variable according to cutting unit knife number, feeding conveyor forward speed and to blade rotation speed) 3 – 50 mm

Maximum overall dimensions:
2.-850 x 950 x H 1,820 mm

Installed power: 3 kW

Voltage: 230/400 V – 50 Hz



LUXUS Model (it is particularly suitable for leafy products)

Approximate production range:
(variable according to feeding method, product type and process settings) 500-2,000 kg/hr

Obtainable cutting width:
(variable according to cutting unit knife number, feeding conveyor forward speed and to blade rotation speed) 3 – 50 mm

Maximum overall dimensions:
3,100 x 1,360 x H 2,170 mm

Installed power: 4,5 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.

TRANSVERSAL CUTTING MACHINE-TR

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;
- Product loading hopper;
- Two small belts in "V" position with PVC mat to convey the loaded product to the cutting area;
- PVC upper pressing belt with pen terminal with adjustable height;
- Cutting blade holder rotor;
- Product unloading hopper placed in the machine front door, opening which the cutting blades can be seen;
- Control panel with PLC included;
- 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 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 processed is loaded (in regular amount and not in excess) by hand or by means of a flighted automatic lift conveyor (optional), then it is picked up and sent to the cutting area by two feeding small belts in "V" position.

A third small belt adjustable in height, positioned above the other two, close to the blade holder rotor has the function to delicately press the product before it enters the cutting chamber, so to perfect its right orientation.

The simultaneous action of the three small belts allows both the working product forward movement and its alignment and holding.

Soon after the small belts, there is a blade holder unit, which is equipped with a variable number of special knives, rotating at high speed around its axes. Blades slice vegetables while these are still properly led and held in cutting position by small belts. The sliced product can easily be unloaded through the specially provided hopper and then be sent to the next process stages.

PRODUCT MACHINABILITY: fresh and previously trimmed/topped, not dried nor frozen.



ADVANTAGES:

- Quick, precise, delicate and regular cutting;
- Long-lasting and quick replacement of cutting components;
- Various cutting units are available to match different products;
- Continuous cycle complete automation and customisation preventing any production stops;
- Easy access to inner components for cleaning and maintenance;



OPTIONAL upon request:

Interchangeable cutting units equipped with different blade numbers for a quick replacement in case of product exchange or cutting type; operator panel supporting telescopic arm (a panel fixed on the machine is the standard); cart for safe storing of spare cutting units (which can be used as a support desk for their maintenance); flighted lift conveyor for product automatic feeding.



RELATED MACHINES:

Trimming conveyor,
Sorting conveyor, product transfer
conveyors, Vegetable washer.



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