

# CORING-LONGITUDINAL CUTTING MACHINE FOR PEPPERS-DTOP



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

The machine is suitable to core fresh peppers - by means of cutting both extremities - and to perform on them a longitudinal cut so that then they could be opened by hand.



## TECHNICAL SPECIFICATIONS

### 1P Model (1 row)

**Approximate production range:**  
(variable according to the product feeding regularity/speed and the pre-set working speed)  
max. 40 peppers/minute

**Product calibre:**  
Ø min. 80 mm – max. 120 mm;  
length min. 150 mm – max. 200 mm

**Maximum overall dimensions:**  
4,025 x 1,430 x H 3,100 mm

**Installed power:** 3.5 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.



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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;
- Metallic base modular conveyor with special plastic pepper-holders fixed on it;
- Top-and-tail unit made of 4 circular blades to cut the two extremities;
- Coring unit and longitudinal cut of topped peppers;
- Upper unit with 4 product holders;
- 2 unloading waste side hoppers;
- Processed product unloading hopper;
- Operator's side platform;
- Control panel;
- Safety devices in compliance with EU regulations. Cutting components (cutting units) are duly protected by carters (fixed or openable).

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

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

## OPERATING PRINCIPLE:

Peppers are manually loaded - they are placed horizontally with their petiole towards the operator - inside the housings, and they are dragged step by step by the modular conveyor that transports them in the cutting area.

Processing starts with the coming down of the 4 circular blades performing the cutting of the 2 pepper extremities (with the conveyor in still mode).

After that, with conveyor in still mode, the coring cylindric device linked to the longitudinal cutting blade is inserted laterally, as a consequence of that, the core is removed and the pepper is cut; then the pepper may be opened by hand for the next process stage.

During top-and-tail and coring/longitudinal cutting operations, the proper product positioning is ensured by the action of a pressing unit with 4 heads moving downwards/upwards.

At the end of the process, waste is loaded in specially provided containers placed in correspondence with the two side hoppers, while peppers fall down automatically - in the final part of the modular conveyor - on the base of the lift linked to the machine, which conveys them to the next process stage.

PRODUCT MACHINABILITY: fresh, with firm flesh and pre-calibrated.





## ADVANTAGES:

- 50-70% reduction of manpower on trimming tables (the machine repays itself in a short time)
- Fast, delicate, precise and regular cutting;
- Long-lasting and quick replacement of cutting components;
- Adjustment operations are easy and quick (top-and-tail unit blades are adjustable in spacing between each other according to product length, allowing to process peppers of various lengths);
- Easy access to inner components for cleaning and maintenance.

## OPTIONAL available upon request:

Flighted lift conveyor with hopper to manually pick up the product to be processed, flighted lift conveyor for the automatic extraction of processed product.

## RELATED MACHINES:

Bubbling vegetable washer,  
Brushing machine, Sorting conveyor,  
Vegetable cutting machine.



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

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