

## CORING-WEDGING MACHINE FOR SALADS-DSI



The machine is suitable to core fresh vegetables (heads of salads such as 'iceberg' and 'Chioggia radicchio', cabbages) and to perform the following wedging of the cored product.



### TECHNICAL SPECIFICATIONS

#### 2P (2 rows) Model

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

**Maximum overall dimensions:**  
3,700 x 2,000 x H 3,400 mm

**Installed power:** 5.7 kW

**Voltage:** 230/400 V – 50 Hz

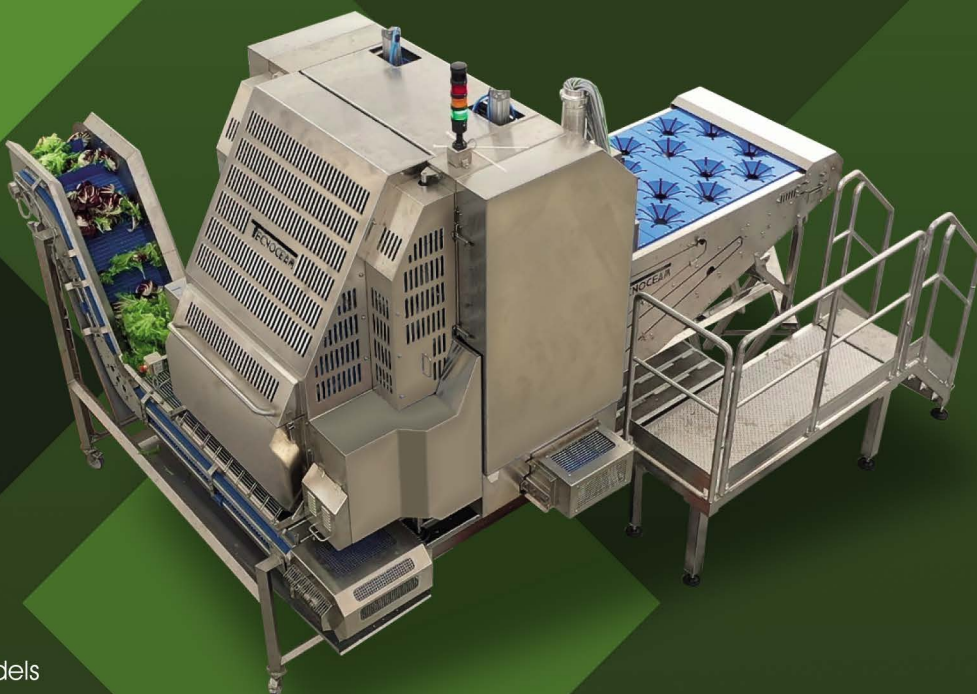
#### 4P (4 rows) Model

**Approximate production range:**  
(variable according to the product feeding regularity/speed and the pre-set process speed)  
max. 80 vegetables/minute

**Maximum overall dimensions:**  
4,300 x 2,550 x H 2,770 mm

**Installed power:** 5.7 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.



# CORING-WEDGING MACHINE FOR SALADS-DSI

## 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 plate conveyor – creating product positioning hole rows – equipped with a manual or automatic air/water cleaning system;
- Coring unit installed inside the machine, under the feeding conveyor, composed by various cutting rotating heads – rising while cutting the product pit using a slide system – and by a group of holders to keep vegetables in position;
- Wedging unit equipped with laser shots counting system and composed by cutting heads consisting of knives-holder units with a variable number of blades;
- Conveyor with PVC waste extractor belt installed below the coring unit;
- Electric control panel installed on a detached structure with control panel and PLC for plant management;
- Operator's keyboard installed on the machine;
- Safety devices in compliance with the EU regulations. Cutting components (cutting units) are properly protected by various kinds of protections (fixed or openable).

The transmission of different movements is obtained by means of pneumatic system, roller drives or electric motors.

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





## OPERATING PRINCIPLE:

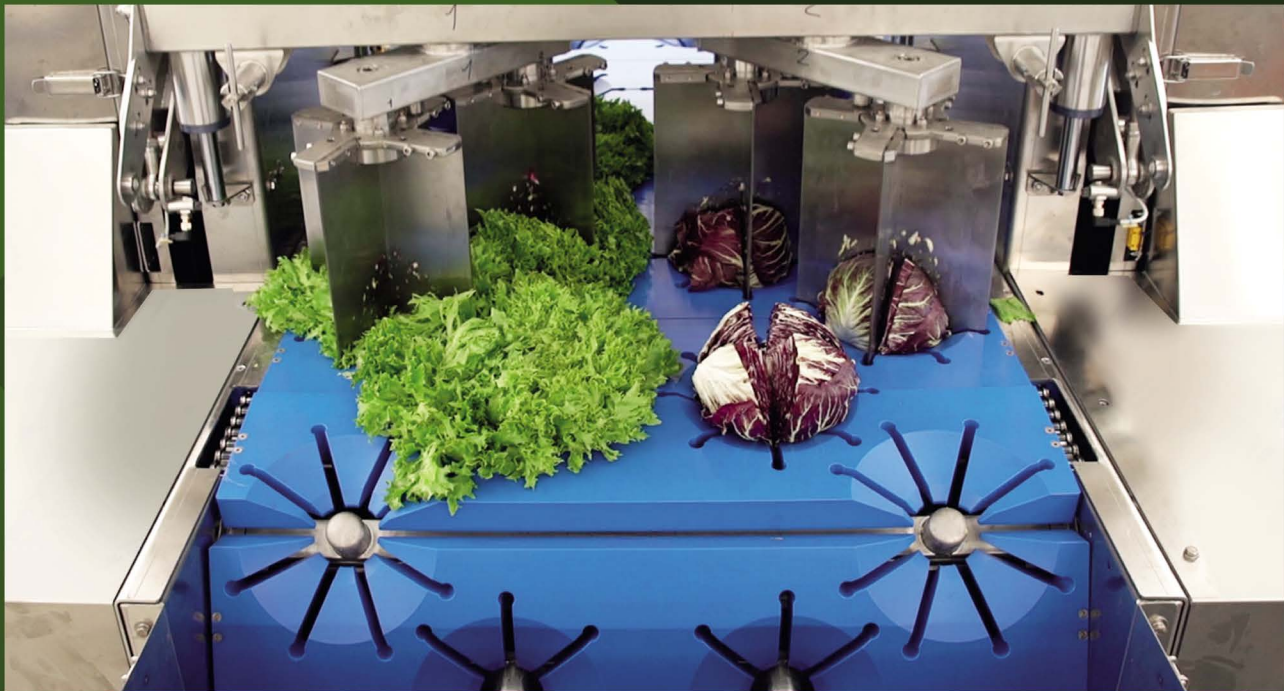
The product, placed by hand onto the plate conveyor, enters the cutting area and stops under the holders that pneumatically controlled, keep the heads still into the conveyor's holes during the coring process.

The coring unit moves up and the knives cut the product pit.

Once the cut is finished the coring unit moves down to the end position, the holders move up freeing the product and the feeding conveyor transports the cored heads towards the wedging unit. Wedging heads move down to cut the cored product and then move up again towards the upper end position waiting for the next cutting cycle.

Once the process is finished, the machine conveyor transports the sliced product towards the exhaust to be picked-up by a collecting basket positioned for this purpose or by another machine for further processing.

Pits and waste falling down from cutting units are transported by the extraction conveyor towards waste outfeed and finally picked up by a specially provided basket.



## ADVANTAGES:

- 50-70% reduction of manpower on trimming conveyors and waste reduction (the machine repays itself in a short time)
- Fast, delicate, precise and regular cutting;
- Long-lasting and quick replacement of cutting components;
- Possibility to install a variable number of blades in the cutting unit according to the amount of the desired wedges; the knives for coring are interchangeable;
- Easy and fast adjustments operations with possibility to vary the entire machine speed from the control panel;
- Easy access to inner components for cleaning and maintenance.

OPTIONAL available upon request:

Series of blades with different inclinations to obtain a coring with various diameters and depths, flighted lift conveyor with hopper to pick up by hand the product to be processed, flighted lift conveyor with automatic extraction of processed product.



RELATED MACHINES:

Outfeed Sorting conveyor,  
Vegetable washer, Centrifuge,  
Transversal 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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