

CORING-WEDGING MACHINE FOR PEPPERS-DSP

The machine is suitable to core fresh peppers and to wedge them.



TECNOCEAM
S.R.L.
VEGETABLES PROCESSING PLANTS



Mod. 1P (1 row)

TECHNICAL SPECIFICATIONS

Approx. production range (variable according to the product feeding regularity/speed and the pre-set working speed):

Mod. 1P = 15 – 50 peppers/min. ; Mod 4P = 50 – 160 peppers/min.

Product calibre (for all models): Ø min. 80 mm – max. 100 mm; length min. 100 mm – max. 180 mm.

Max. overall dimensions: Mod. 1P = 3.720 x 1.062 x H 2.328 mm ; Mod. 4P = 6.980 x 3.800 x H 3.350 mm.

Installed power: Mod. 1P = 3 kW ; Mod. 4P = 7,6 kW. **Voltage** (for all models): 230/400 V – 50 Hz



Mod. 4P (4 rows) with product feeding and extraction conveyors

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 PEPPERS-DSP

MANUFACTURING CHARACTERISTICS:

The machine, made of stainless steel, consists of the following essential parts:

- A robust frame to support all machine components equipped with height-adjustable feet;
- Two parallel conveyors, positioned on the external machine sides, for feeding of peppers in correspondence with the operator's working station (available in the 4 rows model only);
- Modular metallic conveyor with plastic gripper rows for products housing;
- Pit cutting unit (available for all models);
- Coring device;
- Upper slide unit equipped with holders;
- 4-flaps cutting unit;
- Rotary rubber brusher for product flap extraction from grippers;
- Waste collecting screw (available in the 4-rows model only) or waste outfeed hopper (available in the 1-row model);
- Operators' side platforms;
- 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 with the petiole positioned downwards in the grippers/plastic cups advancing intermittently from the metallic modular conveyor on which they are placed.

The following operations are then carried out:

- Rotating blade cuts the petiole, that protrudes down through the central gripper hole (this cutting unit is available in the 4- rows model only);
- Coring, obtained by means of a rotating blade, penetrating into the product from bottom through the central gripper hole. The removed core then falls down into the waste screw. At the same time, from the top holders go down to firmly grip the pepper in the proper position inside the gripper;
- 4-flaps product cutting by means of a cross blade descending from above.

Once the process is finished, in the final part of the modular metallic conveyor peppers flaps are removed from grippers by means of rotating brushes and conveyed to the next machine in the line. The removed cores come out through the specially provided outfeed hopper (in the 2- rows model) or are gathered in the waste auger located in the lower part of the machine (in the 4- rows model).

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



(Extraction of cored and cut into flaps product)



ADVANTAGES:

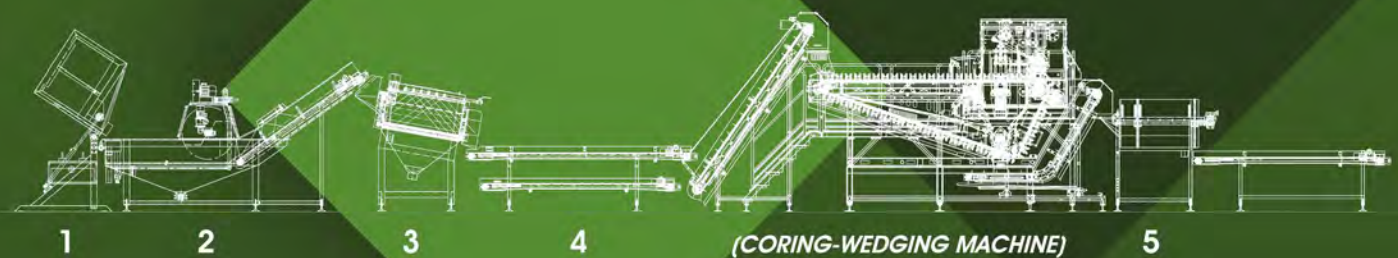
- 50-70% reduction of manpower on trimming conveyors (the machine repays itself in a short time);
- Fast, delicate, precise and regular cutting;
- Long-lasting and quick replacement of cutting components;
- Adjustment operations are easy and quick: possibility to vary the whole machine speed from the control panel and also to process peppers of different diameters simply widening or tightening the arms of the plastic grippers;
- Easy access to inner components for cleaning and maintenance.

OPTIONAL available upon request:

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

RELATED MACHINES *(see the layout below)*:

(1) Bin tilter, (2) Bubbling vegetable washer, (3) Brushing machine, (4) Sorting conveyor, (5) Rotating drum for seeds separation, 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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