

DICING MACHINE - TC

The machine is suitable to perform slicing, stick cutting and dicing of vegetables (carrots, potatoes, cucumbers, aubergines, peppers, tomatoes, etc.) and fruits (apples, pears, pitted peaches, etc.) fresh or treated for preservation.



TECHNICAL SPECIFICATIONS

Approximate production range:
(variable according to feeding mode, product type, process settings)
200 – 5,500 kg/hr

Cutting width:

19 Model:

slice width: 3 - 27 mm
stick/cube section: 3,5 - 19 mm (nominal)
according to the equipment used.

30 Model

Slice width: 3 - 27 mm
stick/cube section: 19 - 30 mm (nominal)
according to the equipment used.

FOR BOTH MODELS

Maximum overall dimensions:
1,000 x 860 x H 1,400 mm approx.

Installed power: 1.5 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;
- Manual feeding system (on gradual mode) or automatic by means of a lift conveyor (optional);
- Loading hopper;
- Rotating drum;
- Fixed cutting unit composed by a blade for the first horizontal cut for slicing, a unit with cross-cutting knives shaped like an "L" for the second cut (stick cutting) and a unit with circular blades for the third longitudinal cutting (dicing);
- Unloading hopper for sliced final product;
- Control panel;
- Safety microswitch to preserve blade integrity, is activated by the detection of solid foreign bodies (pits, etc.);
- Safety devices in compliance with the EU regulations. Cutting components (cutting units) are duly protected by various kinds of protections (fixed or openable).

The transmission of different movements is obtained by means of electric motors with toothed belt transmission.

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

OPERATING PRINCIPLE:

The product is loaded – by hand or by means of a lift conveyor – into the specially provided hopper and then conveyed into the rotating drum. This drags it and pushes it by means of centrifugal force towards the first horizontal cutting blade, which performs the slicing.

The first cutting blade is fixed but its match is adjustable by means of a specially provided small graded wheel to vary slice thickness (the lower the slice thickness, the longer the required time for product cutting, therefore less output per hour).

Slices can be cut in sticks that can be furtherly diced installing the specific cutting units. Sliced vegetables are eventually ejected by means of specially provided unloading hopper and then conveyed to the following processing stages and to packaging.

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



ADVANTAGES:

- Fast, delicate, precise and regular cutting;
- Long-lasting and quick replacement of cutting components;
- Extreme flexibility: depending on the installed equipment the basic machine can be transformed with simple operations from a slicing into a stick cutting machine or a dicing machine.
- Easy access to inner components for cleaning and maintenance.




OPTIONAL available upon request:

More units for a second cutting (stick cutting) of various sizes, more units for the third longitudinal cutting (dicing) of various sizes, an inverter to adjust the speed of the cutting units, flighted lift conveyor for automatic product feeding.



RELATED MACHINES:

Abrasive peeling machine for tubers, Vegetable washer, Top-and-tail cutting machine for tubers (carrots, potatoes, etc.), Top-and-tail cutting machine for carrots and courgettes, Trimming and/or sorting conveyors.



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

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