

FOOD PROCESSING MACHINES MANUFACTURER

CHAMPIGNON SLICER DRY SLICING



Unit used to champignon slicing – dry technique – champignons movement by the vibrations or on the belt.

CONSTRUCTION:The slicer consists of:

- Elevator with the charge basket – the segmented belt driven by the motoreductor, under the unit dripping tub, leftovers tray.
- Flat conveyor – the solid belt PCV driven by the motoreductor.
- Slicing unit – the disc knives are rotating and slicing champignons. Solid distance between the blades; there are also the cleaning combs, safety cover, and the blade system connected to the motoreductor with the clutch. You can disassemble the blade unit.
- Vibration conveyor – above the electrovibrators situated on the conveyor sides. The pan is supported on the ROSTA springs.
- Power supply, control panel.

WORKING METHOD: champignons are passed to the charge basket in elevator, they are transported on a flat conveyor to the blade vibrating system. After slicing, mushrooms are falling down on vibration conveyor and transported to the container.

TECHNICAL INFORMATIONS:

- Power4,5 kW (~380 VAC, 50 Hz)
- Dimensions2900 x 1600 x 1700
- Slicing thickness..... (3 – 6) mm – can be regulated.
- Capacity~ 4 t / h (with slicing unit width...500)
- There is possibility to disassemble blade slicing system with cleaning combs.
- Control panel.
- Disc knifeD=200 / 160
- Working orientation - horizontal
- Conveyor transporting sliced product outside the unit – belt or vibration

CHAMPIGNON SLICER WET SLICING



Unit used to champignon slicing – wet technique – champignon movement in water flow

CONSTRUCTION: The slicer includes:

- Water section – tank with the filter, pump, specially shaped tank, the water stream regulation.
- Slicing section – set of round knives rotating backwards, knives are overlapping on themselves, alternatively, distance between the knives supported by the separators, cleaning brushes, safety cover. Powered by the motoreductor connected with the knife set and clutch. Knife set – can be disassembled and leaned. Safety cover.
- Vibration transporter – powered with electrovibrators mounted on transporter sides, vibration pan supported on ROSTA springs, dewatering sieve.
- Power section, box with control section.

WORKING METHOD: Champignons placed in in feed basket are transported in water stream, with their top, forward to rotating knife section. After slicing the champignons, mushrooms are falling down on the vibration transporter where they are loosen up and then transported to the basket. Water is filling up automatically and floating around through the net sieve. Unit controlled by the control section.

TECHNICAL INFORMATIONS: about the unit shown on the picture

- Power3,2 kW (~380 VAC, 50 Hz)
- Dimensions2100 x 800 x 1100
- Slicing thickness..... (3 – 6) mm – can be regulated.
- Capacity~ 1,5 t / h (with slicing unit width...300)
- There is possibility to disassemble the blade slicing system with the cleaning combs.
- Control panel.
- Control panel, disc knifeD=120 / 150
- Position and champignon transport and knife direction using water flow
- Outtake transporter for the sliced product (belt t or vibration)