

TVN 202

Continuous cutting machine



SIDE DISHES... AND MORE

Slicing, cutting into sticks, juliennes and grating any type of vegetables, fruit, fish or other products are essential needs in centralized kitchens, food processing and Fourth-range plants. When large amounts of product have to be cut to the highest standards, the only solution is a versatile, fast and user-friendly appliance like the **TVN 202** continuous cutting machine. In the **TVN 202** machine a conveyor belt carries the product, with an adjustable speed, towards the knife-group, while a pressing belt on the infeed area holds it in position.

The appliance is completely programmable and this facility, combined with the different cutting discs available, enables the production of shapes and thicknesses exactly as required.

The accurate and uniform cutting ensures a long product shelf-life and an impeccable side-dish presentation, whether leaf vegetables, firm vegetables or even juicy fruits. **TVN 202** is a technologically advanced appliance ensuring labour savings, better presentations, an increased shelf-life of products and a high productivity.

Milma

LA SCIENZA DELLE GRANDI CUCINE



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MACHINE FEATURES

Made of AISI 304 stainless steel. Melted parts made of Anticorodal alloy

Removable infeed belts (width: 120 mm) made of food-grade PVC

Examinable product outfeed equipped with a water inlet

Safety protective case for motor, knives and belts

Equipped with four stainless steel wheels with brake

OPTIONS

Scythe-bladed knife-group made of tempered stainless steel

Two-bladed disc with thickness adjustable by sliding from 1 to 10 mm

Two-bladed disc with thickness adjustable by means of spacers from 1 to 10 mm

Stick-cutting discs from 2x2 to 15x15 mm

Grating discs from 2,5 to 10 mm

8-mm crimping disc

OPERATIVE FEATURES

Electronic dash equipped with: on/off button, disc-mode-thickness selection button, start/stop button, power light, emergency-stop button, belt controller, five storable cutting programs, blades working display

Safety devices on the infeed belt, the protective case and on the product outfeed

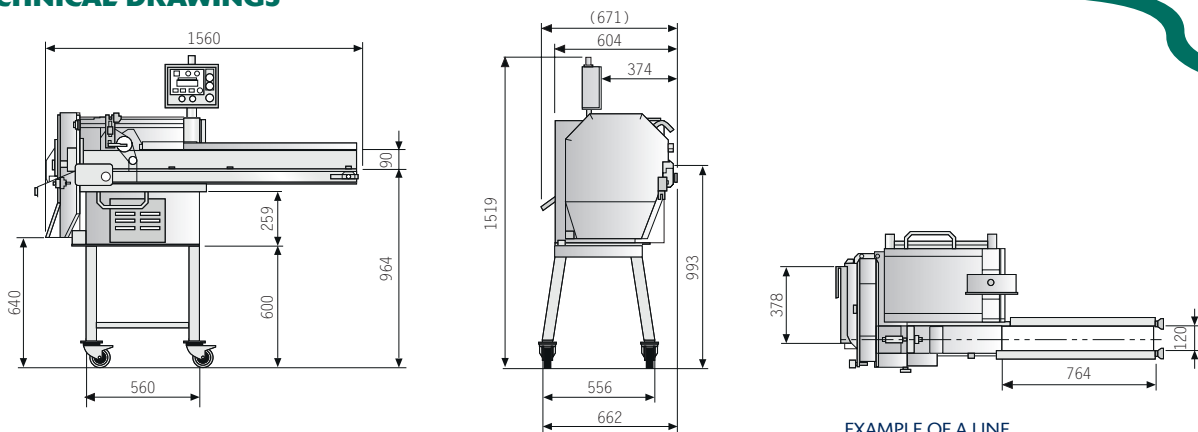
Average output from 100 to 1,500 kg/h depending on the type of cut and thickness

TECHNICAL DATA

Voltage V	1/N ~ 230 V 50 Hz + PE
Power kW	0,95
Weight kg	143
Product infeed dimensions mm	120x90 (h)



TECHNICAL DRAWINGS



EXAMPLE OF A LINE WITH TVN 202

- 1 - Sorting table
- 2 - TVN 202
- 3 - Connection belt between TVN 202 and Atimatic 400
- 4 - Atimatic 400 continuous washing machine



APPLIANCE CONSTRUCTED TO HARMONISED STANDARDS AND COMPLETE WITH CE MARKING

Company with EN ISO 9001 certified Quality Management System

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