

TCB 203

Continuous cutting machine for cubes and sticks



CUBES AND STICKS: ONE MACHINE

Our **TCB 203** vegetable cutter has been designed to continuously cut into cubes and sticks large quantities of vegetables, tubers, fruit and other food products.

TCB 203 is simple and quick to use. It simply needs the product to be loaded into the hopper and, in a matter of seconds, the product will come out perfectly cut into the desired shape and measure. The cutting system uses the principle of centrifugal force to push the product towards the set of knives, without squashing it.

A special device makes it possible to adjust the cutting speed, ensuring a perfect result also for the most delicate and juicy products, to the benefit of a perfect presentation and a longer shelf-life.

TCB 203 allows to obtain, with minimal processing waste, cubes and sticks starting from 3 mm up to 30 mm with a maximum hourly capacity of 1.000-1.500 Kg.

Every part of **TCB 203** can be readily disassembled to change the knife set or to clean the machine.

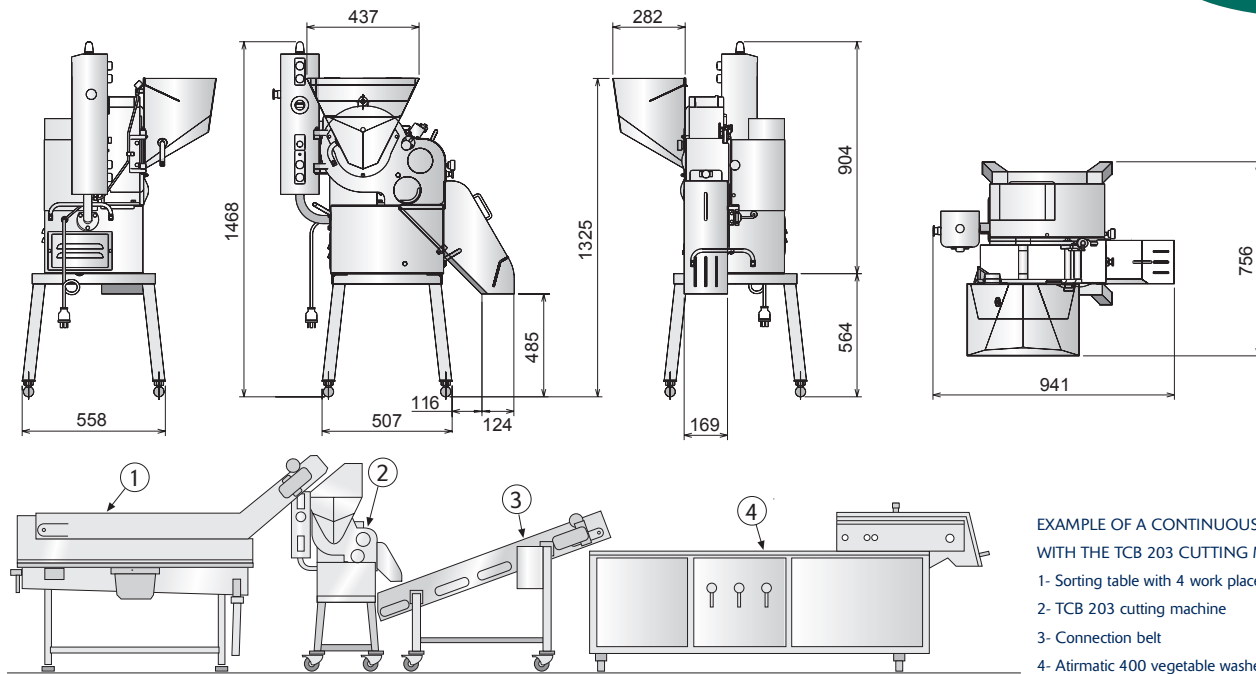
TCB 203 is an innovative cutting machine ideal for large kitchens and food producers, that ensures large production outputs, minimum labour needs, impeccable performance and a long product shelf-life.

Lilma

LA SCIENZA DELLE GRANDI CUCINE



TECHNICAL DRAWINGS TCB 203



EXAMPLE OF A CONTINUOUS LINE WITH THE TCB 203 CUTTING MACHINE

- 1- Sorting table with 4 work places
- 2- TCB 203 cutting machine
- 3- Connection belt
- 4- Atirmatic 400 vegetable washer

FEATURES

CONSTRUCTION

- Full 18/10 stainless steel construction, anticorrosive alloy parts. Treated stainless steel blades.
- Loading hopper, protective casing, knife group and unloading hopper easy to disassemble for cleaning.
- Machine equipped with four st/st wheels with brake.

FUNCTIONS

- St/st control panel with: main switch, on/off control, power indicator, emergency button, speed adjustment knob, working speed display, malfunction light.
- Safety guards on self-loading hopper, on product outfeed and casing opening.
- Maximum size of product to be processed: 80x80 mm.
- Output rate: 300 to 1500 Kg/h (depending on product and dice size).

Production examples:

Product	Dice size	Output rate
Onions	3 x 3 x 3 mm	300 kg/h
Carrots	10 x 10 x 10 mm	700 kg/h
Zucchini	20 x 20 x 20 mm	1000 kg/h
Potatoes	20 x 30 x 30 mm	1500 kg/h

ACCESSORIES

- Complete sets of blades and blade guides for the following dice sizes: 3x3x3 - 5x5x5 - 7,5x7,5x7,5 - 10x10x10 - 15x15x15 - 20x20x20 mm 20x30x30 mm. Other sizes available on request.

Technical data

Power supply	1 ~ 230V 50 HZ
Installed power	kW 0.75
Weight	Kg 102
Dimensions	941x756x1468 (h) mm



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