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Preparing, Cutting

TT450 top and tail machine

Ideal for use in automated lettuce processing with a low personnel requirement – the top and tail machine is designed for automatically cutting the stalk and leaf tips of frisée, endive and romaine lettuce

up to 3.600 kg/h Capacity



Your benefits

- ✓ Perfect and consistent cutting quality at high processing speeds
- ✓ High yield with minimal waste thanks to optimized cutting technology
- ✓ Low personnel requirement: only 2 people are needed to operate the machine
- ✓ Easy operation and cleaning thanks to good accessibility

Portrait

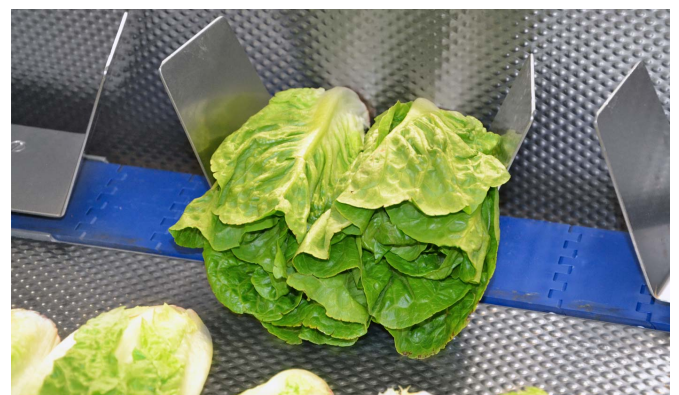
Precise and consistent cutting quality with versatile processing options

The TT450 is designed for professional use in the preparation area of automated lettuce processing. The TT450 is a top and tail machine for automatically trimming the stalk and leaf tips of frisée, endive and romaine lettuce or all green lettuces with flat stalks. The TT450 allows a considerable increase in productivity by up to 110 % per person compared to manual processing, as well as an improved yield of up to 6 % more at the same time.

The TT450 is equipped with an automatic waste sorting system, which can optionally be supplemented with additional discharge and waste belts.

The robust industrial design and the open construction with a removable cover and easily opened hinged doors enable quick and easy cleaning and thus optimal hygiene.

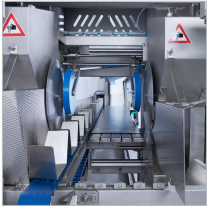
Product groups



The machine is characterized by its intelligent operation, which is also very simple and safe:

- The lettuces are transported to the cutting unit via a chain-based infeed belt and held in an optimal cutting position by gentle hold-down technology.
- In the infeed area, an adjustable product guide plate, positioned at an angle to the cutting point, is installed to ensure that each product is cut to the same length on the stalk side. The product infeed speed is adjustable and can therefore be adapted to meet customer requirements. The position of the knives can be adjusted to optimally adjust the yield to suit different raw materials or requirements. The adjustment of the knife positions takes place via a manual crank and can be adjusted in a controlled manner via a scale.
- The stalk and leaf tips (may be necessary in case of dry leaf tips or brown discoloration) are removed in one step, and the cutting lengths of the stalk (10–60 mm) and leaf tips (120–450 mm) are variably adjustable. Either both functions can be carried out together or only the coring procedure can be selected.
- Waste chutes guide the waste onto a waste belt (optional) positioned horizontally underneath the machine as standard and return it to the intake area at the rear of the machine. The good product falls out of the product holders at the turning point of the product infeed and can be forwarded for further processing with an optionally available discharge belt.

Benefits



High productivity – minimal waste

The TT450 enables a considerable increase in productivity by up to 110 % per person compared to manual processing, as well as achieving an improved yield of up to 6 % at the same time. The TT450 impresses users with its high processing capacity of up to 30 heads of lettuce per minute and per person.



Optimal maintenance and cleaning

The robust stainless steel construction makes the TT450 ideal for long, low-maintenance use.

The entire system, including the conveyor belt, is easily accessible for service work and cleaning. All covers are easy to open and a safety check is carried out: the machine stops when the covers are open.



Simple operation and easily adjustable knives

The TT450 is easy and safe to operate with only two people and without interrupting operation.

The positioning of the top/tail blades based for different products or product characteristics to optimize the yield can be carried out quickly and effortlessly.

Technical data

Electrical power	Power	1.6 kW
	Voltage	3–400 V N/PE
	Frequency	50 Hz
Dimensions	LxWxH	4500 x 1305 x 1800 mm
	Weight	810 kg
	Infeed/placement height	965 mm
	Outfeed/delivery height	415 mm
Miscellaneous	Diameter of raw product	max. 380 mm
	Length of raw product	max. 450 mm

Cutting thickness	10–60 mm
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The data indicated are standard information. In addition, adaptation to other supply networks (e.g. 230V/60 Hz) is optionally possible (except for manual and pneumatic machines). Subject to changes.

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