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Continuous cutting machines NILMA

Nilma S.p.A. (Italy) · TCB 203 · TVN 202 · NRC · STRIPPER · from 3 mm · up to 1500 kg/h

Application

Four continuous machines for cutting large volumes of vegetables, root crops, fruit and leaf greens. They are used in catering plants, hospitals, canteens, food factories and in the fresh-cut sector — wherever hand cutting can no longer keep up and the quality of the cut directly affects the appearance and the shelf life of the product.

What to cut with what

Machine	Cut and capacity
TCB 203	cubes, sticks, julienne from 3 to 30 mm · 300–1500 kg/h · product up to 80 × 80 mm
TVN 202	slices, sticks, julienne, shredding and grating · 100–1500 kg/h · belt feed, five programs
NRC	lengthwise slices over the whole length of the product · 300–400 kg/h · aubergines, courgettes, carrots, potatoes
STRIPPER	strips of leaf greens 12–72 mm wide · 150–700 kg/h · lettuce, spinach, rocket, chard, radicchio

Common to all four

Stainless steel, removable blade groups, safety devices on the feed and on the discharge, adjustable cutting speed. All four are built into a line together with a finishing table and an Atirmatic continuous vegetable washer.



The TCB 203 with cut vegetables — photo by the manufacturer Nilma S.p.A.

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TCB 203 — cubes, sticks, julienne

The product is poured into the hopper and comes out an instant later cut to the required shape and size. The cutting system works on centrifugal force: the product is pressed against the blades instead of being crushed, so the cut is clean and the juice stays inside. A special device adjusts the cutting speed to the type of product, so the machine works equally well with hard carrots and with tender juicy vegetables. It dismantles completely — both to change the blade unit and to wash it.

Parameter	Value
Cutting shapes	cubes, sticks, julienne
Cutting size	from 3 to 30 mm
Capacity	300–1500 kg/h depending on the cutting size and the product
Maximum product size	80 × 80 mm
Power supply	single-phase 230 V 50 Hz
Installed power	0.75 kW
Weight	102 kg
Dimensions	941 × 756 × 1468 (h) mm
Materials	stainless steel 18/10; cast parts of anticorodal alloy; blades of hardened stainless steel
Mobility	on four swivelling stainless steel wheels with a brake

Capacity examples

Product	Cut and capacity
Onions	cubes 3 × 3 × 3 mm — 300 kg/h
Carrots	cubes 10 × 10 × 10 mm — 700 kg/h
Courgettes	cubes 20 × 20 × 20 mm — 1000 kg/h
Potatoes	sticks 20 × 30 × 30 mm — 1500 kg/h

Sets of blades and guides: 3 × 3 × 3 · 5 × 5 × 5 · 7.5 × 7.5 × 7.5 · 10 × 10 × 10 · 15 × 15 × 15 · 20 × 20 × 20 · 20 × 30 × 30 mm; other sizes on request. The previous model TCN 202 (901 × 756 × 1329 mm, 98 kg, 0.75 kW) was supplied to Ukraine before the TCB 203 appeared.

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TVN 202 — belt feed

The TVN 202 brings the product to the blade group on a conveyor belt with adjustable speed, while a pressing belt holds the product in place — that is why the cut is even both on leaves and on dense vegetables or juicy fruit. The machine is fully programmable, and interchangeable discs give the required shape and thickness.

Parameter	Value
Cutting shapes	slices, sticks, julienne, shredding, grating, crinkle slices
Capacity	100–1500 kg/h depending on the cut and the thickness
Feed opening	120 × 90 (h) mm
Power supply	1/N~230 V 50 Hz + PE
Installed power	0.95 kW
Weight	143 kg
Materials	stainless steel 18/10, cast parts of anticorodal; food-grade PVC belts 120 mm wide, removable for washing
Mobility	on four stainless steel wheels with a brake

Discs

Cut	Discs
Slices	two-blade disc with the thickness adjusted by sliding, 1–10 mm · two-blade disc adjusted by spacer rings, 1–10 mm
Sticks and julienne	discs from 2 × 2 to 15 × 15 mm
Grating	discs from 2.5 to 10 mm
Crinkle slice	8 mm disc

Control panel with an electronic display: power on, selection of the disc, the mode and the thickness, start/stop, voltage indicator, emergency stop mushroom, belt movement in both directions with indication, five cutting programs in memory, indication that the blades are running. Safety devices on the feed belt, on the casings and on the discharge.

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NRC — lengthwise cutting

The NRC cuts vegetables lengthwise, using the whole length of the product: the result is long slices of equal thickness for grilling, deep frying or crudités. The hopper is shaped to orient the vegetable correctly under the disc blade; its length together with the interlocks of the cutting zone and of the container keeps the blades out of reach while the machine runs. The cutting speed is adjusted to the consistency of the product.

Parameter	Value
Cut	lengthwise slices over the whole length of the product, and also sticks
Products	the best result on aubergines, courgettes, carrots and potatoes; cutting for grilling, deep frying and crudités
Capacity	300–400 kg/h
Maximum product size (Ø × L)	100 × 250 mm
Power supply	1~230 V 50 Hz + PE
Power	0.4 kW
Dimensions	730 × 1040 × 1645 (h) mm
Weight	125 kg

Discs

— two-blade slicing disc: the thickness is set by spacer rings from 1 to 6 mm;
— single-blade slicing disc: from 6 to 10 mm;
— stick disc with two groups of blades: from 2 × 2 to 10 × 10 mm;
— stick disc with one group of blades: 10 × 10, 12 × 12 and 15 × 15 mm.



The NRC — photo by the manufacturer Nilma S.p.A.

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STRIPPER — leaf greens

The STRIPPER cuts leaf greens into strips as if it were done by hand: lettuce, chard, spinach, rocket, radicchio. The exclusive cutting system does not crush even the most delicate leaf. One operator produces from 1000 to 7000 garnishes an hour. The blade group is removable — it is easy to change and to wash.

Parameter	Value
Capacity	STRIPPER I — 150–250 kg/h · STRIPPER II — 700 kg/h
Blade groups	STRIPPER I — 12, 18, 24, 30 and 36 mm · STRIPPER II — also 72 mm
Feed opening	STRIPPER I — 250 × 190 mm · STRIPPER II — 380 × 150 mm
Motor power	STRIPPER I — 1.1 kW · STRIPPER II — 1.75 kW
Power supply	3~230/400 V 50 Hz + PE
Feeding	STRIPPER I — manual hopper · STRIPPER II — continuous belt feed

Design

— AISI 304 stainless steel, polished;
— the STRIPPER I stands on adjustable feet, the STRIPPER II on four swivelling stainless steel wheels with a brake;
— polyethylene product collecting container with a safety device (STRIPPER I);
— ABS protective casing with a safety device (STRIPPER I); on the STRIPPER II the safety device is on the discharge opening;
— the blade group is interchangeable and removable for washing;
— wall-mounted control panel with start/stop buttons and a voltage indicator;
— the STRIPPER II is supplied on its own or in a line with a finishing table and an Atirmatic continuous vegetable washer.



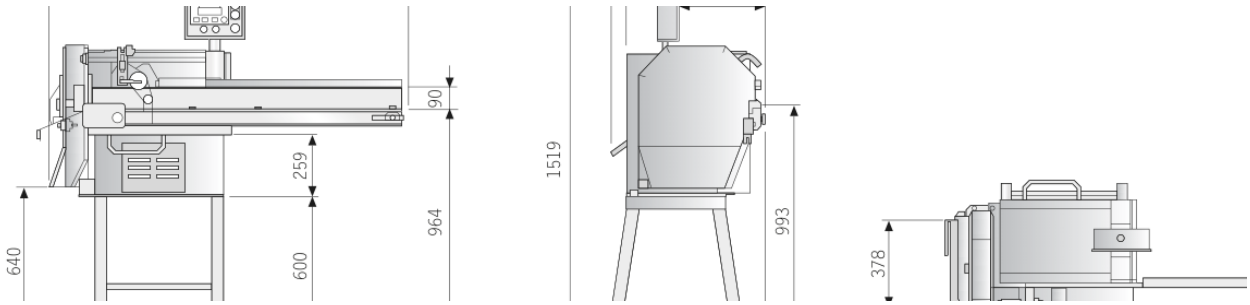
The STRIPPER I with manual loading and the STRIPPER II with belt feed — photos by the manufacturer Nilma S.p.A.

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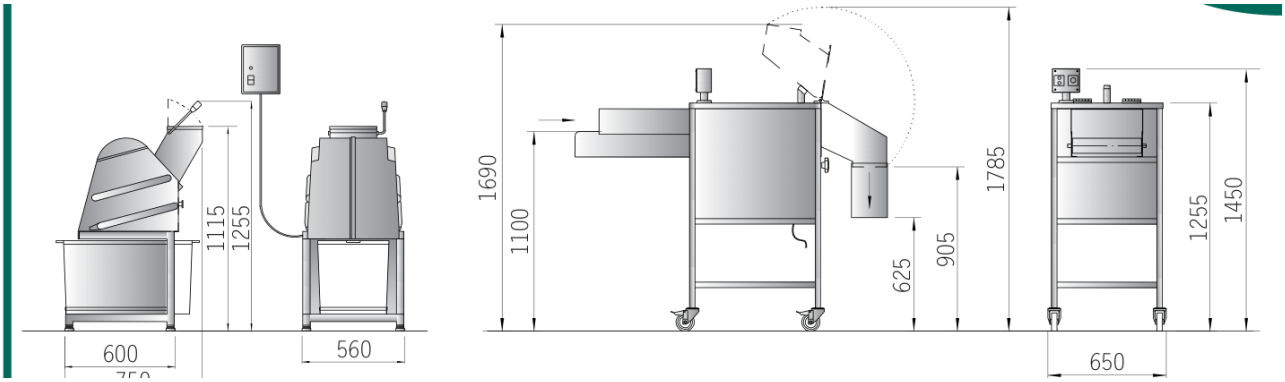
Working in a line

All four machines are designed for a continuous cycle and are built into a vegetable preparation line. The manufacturer's typical layout: finishing table → cutting machine → belt conveyor → Atirmatic continuous vegetable washer. For the TCB 203 the manufacturer shows a finishing table for four work places.

Dimensional drawings



TVN 202 — drawing by the manufacturer, dimensions in mm



STRIPPER I and STRIPPER II — drawings by the manufacturer, dimensions in mm

Supply and service

Delivery and packing, installation and commissioning, staff training, a 12-month warranty, post-warranty service, blades and spare parts. The machine and the set of blades are selected for the product and the cutting size required.

The data are indicative; the manufacturer reserves the right to change them without notice. The exact configuration is agreed when ordering.