



Cutting rooms



Factories

Ideal for meats with bone: chops, ribs, entrecotes...and without bone: stepping lots, bacon, loin, fish, deli, some cheeses... Fresh and frozen up to -7oC.

Suitable for medium and large productions.

Suitable for construction plants and cutting centres.

The **TC-700** and **TC-1100** are ideal for:



Cheeses



Sausages



Meats



Fish and
seafood



TC-700

Ideal for small spaces such as kitchens and small settlers



TC-1100

Ideal for medium and high productions



Tilted chamber.



Blade.



Conveyor belt.



Double blade.



Smooth blade.



Toothed blade.

For fresh and frozen products up to -7°C for meats with and without bones.

Features

- Easy maintenance and cleaning
- Acordande with CE rules
- Available in version: electric and hydraulic TCE-700 / TCE-1100
- Two feed systems: cut-to-cut and continuous
- Two speeds: 90 and 180 cuts per minute
- Adjustable cutting width from 2 to 90mm
- Automatic push cylinder recoil at the end of the cycle
- Claw for clamping the part to be cut and side tensioner, to adjust the part regardless of its shape and volume.
- tilted chamber to limit the friction of the product to be cut

Technical data

Exterior dimensions/mm:
Power/Kw:
Cutting section dimensions/mm:
Electrical connection:
Weight (with tape):

TC-700	TC-1100
1810x1365x808	2374x1360x808
3kw	3kw
200x230x720	200x230x1070
400V 50/60Hz 3Ph	400V 50/60Hz 3Ph
300	330

Equipment

Conveyor belt (for automatic cutting output)
Blades (smooth, mixed, toothed or double)

Information about analog programmer

Feed system: cut-to-cut and continuous
Speeds
Cutting width

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