

TC700/11





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:









Fish and seafood



We design, manufacture and market.

Seriousness, commitment, quality and service... loyalty to our customers.

TC700/1100
Chop cutters



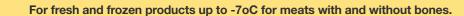








Diada



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):

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



Smooth blade.

TC-700 1810x1365x808 3kw 200x230x720

200x230x720 400V 50/60Hz 3Ph 300



Toothed blade.

TC-1100 2374x1360x808 3kw 200x230x1070 400V 50/60Hz 3Ph

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