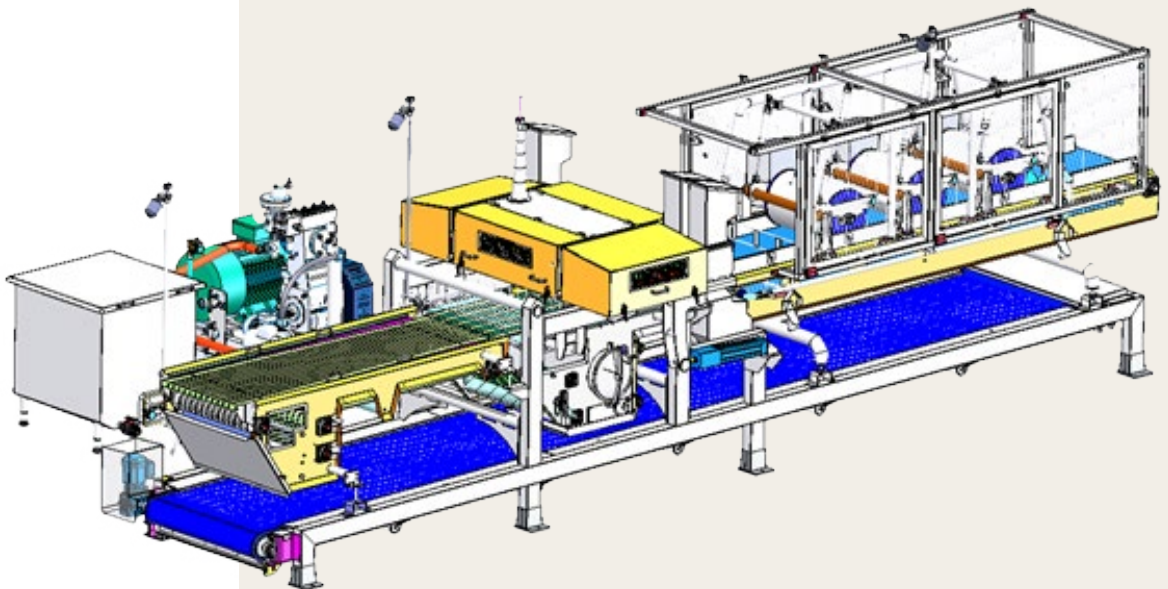




Urtasun Preparation and cutting



Efficient,
precise
cutting
solutions
designed to
prepare every
vegetable
with
consistency
and care

Continuous weighing belt

Purpose

The line consists of a cluster separator (separates bean clusters), a declustering unit (breaks clusters into individual beans), a tip-cutting machine, and a non-tipped separator (recirculates beans that were not properly cut). Each set of machines processes approximately 2 tons/hour, so several sets are installed in parallel. They are arranged in cascade, with each machine discharging product into the next at a progressively lower height.

Benefits



Layout can be adapted to customer requirements



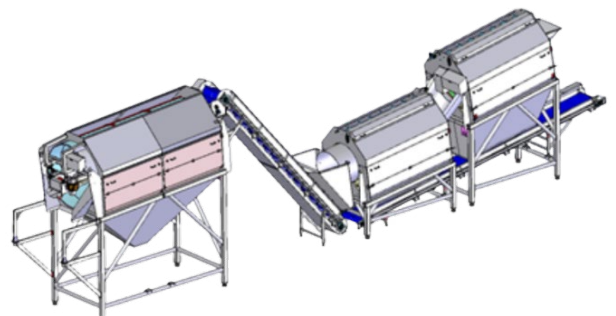
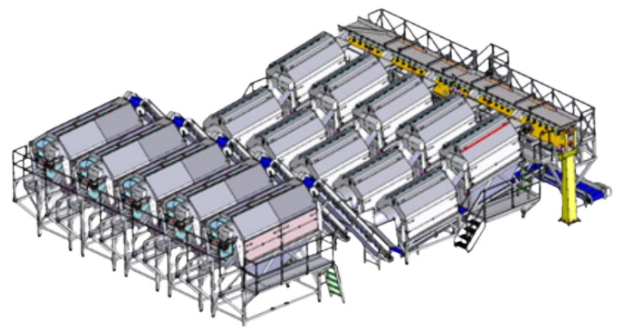
Optimized factory space thanks to cascading layout



The line can be modified over time based on production needs

Details

- Machine dimensions are always standardized
- The desired throughput is achieved by adding more parallel sets



High pressure hydrocutter systems

Purpose

High-pressure water cutting system designed to cut a continuous sheet of blanched spinach. Installed directly after the blancher, the line includes: a layer-forming system when the cutting width is narrower than the blancher (via converging vibrators or water basin), a belt with pressing rollers to control layer height and retained water, a bypass belt to either direct product to the cutter or divert it, the hydro-cutter itself, a diverging belt to separate spinach portions, two acceleration belts. The final step is feeding the spinach portions into the freezing tunnel.

Benefits



Portion dimensions adjustable in length, width, and height; minimum 40 mm for width/length



Water consumption: 10 L/min



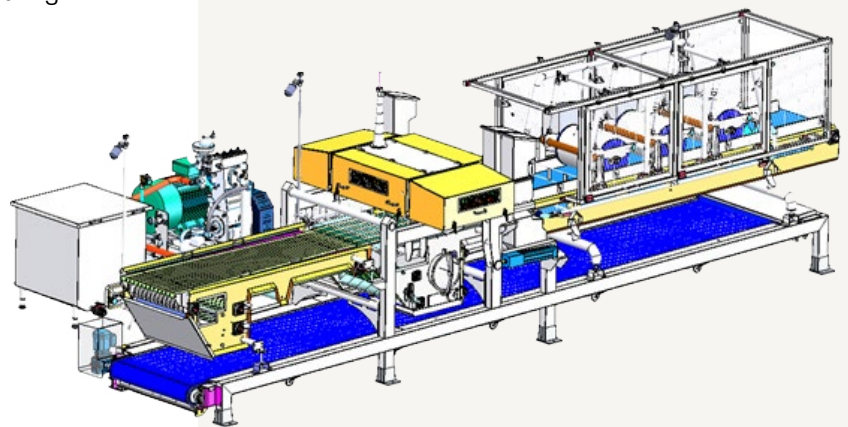
Cutting head can be lifted for full access during cleaning and maintenance



Bypass belt allows routing spinach to different processes

Details

- Maximum pressure: 1,200 bar
- High-pressure pump
- Safety protections in all risk areas



Decorer and cutting system

Purpose

For impact cutting or coring, the product is propelled at high speed through a pipe and across a cutting head. The hydro-cutter/decoring system includes a feed tank that supplies the pumping system. Regardless of the product's buoyancy, the pump draws it in and accelerates it to the optimal cutting velocity. If the product is both cut and cored, the core is separated and discharged into a dedicated channel.

Details

- Filtering drum
- Level sensor in the feed tank
- Automatic valve for filling, emptying, and maintaining the correct operating level

Benefits

 Suitable for coring peppers and cutting artichokes, broccoli, cauliflower, cherry tomatoes, and more

 Cutting head with quick-change system for different blade types

 Centering cone suited to product size

 Separation of peppers/cores/water via perforated belt conveyor

 Automatic filter self-cleaning using high-pressure pump

 Anti-foaming dosing unit

 Can process up to 2,500 kg/h of cored peppers

