



Cutting and coring machine for wedges

Model OS12
Citrus

The wedging and coring machine OS12 for citrus has been designed to core and slice oranges into segments. The structure consists of a rotating plate with 8 workstations for fruit. Above the plate, on the opposite side to the loading side, we find the mechanisms for the two operations. The first mechanism moves up/down by means of a pneumatic piston and allows rotation of the coring tube by means of a three-phase electric motor. The core tubes are interchangeable. The second mechanism always moves up/down by means of a pneumatic piston and is equipped with pads that push the fruits through the die-cutters, allowing them to be cut into wedges. The plate rotates at regular intervals and at the speed chosen by the customer; when the plate stops, the three work operations take place at the same time: the operator loads the fruit and the two mechanisms perform the coring and cutting operations.

The OS12 machine consists of welded tubes, on wheels (with brakes) to allow easy movement. The machine is equipped with a stainless steel electrical panel with PLC and inverter for the synchronization of operations.



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SPECIFICATIONS

CAPACITY	30 - 40 pieces p/min
OPERATORS	1
DIMENSIONS (LXWXH)	1000 x 1285 x 2000 mm
WEIGHT	400 kg
POWER	0.46 kW
AIR PRESSURE / CONSUMPTION	6 bar / 105.5 l/min
WATER PRESSURE / CONSUMPTION	-
FRUIT SIZE	Ø 60 - 110 mm
CORING DIAMETER	Ø 14 - 16 mm



We have the expertise