

Preparing, Cutting

# CRC 200 chicory root cutter

A unique machine especially adapted to the shape of chicory for efficient removal of the root with optimal cutting quality. The cutting machine is characterized by its ergonomic design and high level of work safety.

**up to 4,800 pieces/h** Capacity



## Your benefits

- ✔ Particularly user-friendly: ergonomic design and high work safety
- ✔ High processing speed with optimal cutting results
- ✔ Higher yield due to less waste by fixing products in the optimal position

## Portrait

### Clean and safe removal of the root of chicory and other long products

The CRC200 was developed especially for the automated processing of chicory (Belgian endive). It ensures efficient, clean removal of the root and separate discharge of good product and waste.

The chicory is manually inserted into the holders of the specially designed infeed belt and automatically transported to the cutting process in an optimal position. The secured position ensures a clean cut so that only a reduced amount of final cutting is necessary and the number of personnel required is reduced. The speed of the product intake is adjustable, and a maximum of up to 80 chicory per minute can be processed.

Product requirements:

- Maximum length of good product: 200 mm
- Maximum length of root: 200 mm

On request, the machine can be adjusted to process

## Product groups



other long products such as leeks or carrots (top and tail cutting).

## Benefits



### User-friendly, safe operation

The design of the machine enables ergonomic and safe work. The CRC200 can be operated by one person, who inserts the chicory into the product holders positioned on a chain.



### Clean cutting results

The CRC200 was specially developed for processing chicory and therefore achieves optimal cutting results with a high yield and reduced subsequent cleaning because final cutting by employees is no longer necessary.



### Easy maintenance and cleaning

The large safety cover makes the inside of the machine easily accessible in the area of the knife, which simplifies cleaning and maintenance.

## Technical data

|                         |                         |                            |
|-------------------------|-------------------------|----------------------------|
| <b>Electrical power</b> | Power                   | 0.5 kW                     |
|                         | Voltage                 | 1~400 V N/PE               |
|                         | Frequency               | 50 Hz                      |
| <b>Water</b>            | Fresh water connection  | 3/4" GEKA                  |
| <b>Dimensions</b>       | LxWxH                   | 2495 mm x 868 mm x 1937 mm |
|                         | Weight                  | 263 kg                     |
|                         | Infeed/placement height | 860 mm                     |
|                         | Outfeed/delivery height | 1340 mm                    |
| <b>Miscellaneous</b>    | Diameter of raw product | max. 200 mm                |

The data indicated are standard information. In addition, adaptation to other supply networks (e.g. 230V/60 Hz) is optionally possible (except for manual and pneumatic machines). Subject to changes.