

High-capacity tomato dicer

The Tridis™ 240T is a reliable dicer delivering very high capacities of top-quality products with excellent cut quality.

The 'T' in the product name signifies a machine specially designed for tomato cutting. The Tridis 240T features a gentle cutting action that prevents crushing of the product and minimises juice loss and product waste.

Applications

This machine is designed to process firm peeled or unpeeled tomatoes into dice. Delivering excellent high-capacity performance, it is heavily used in the canning industry.

Tridis 240T



Features

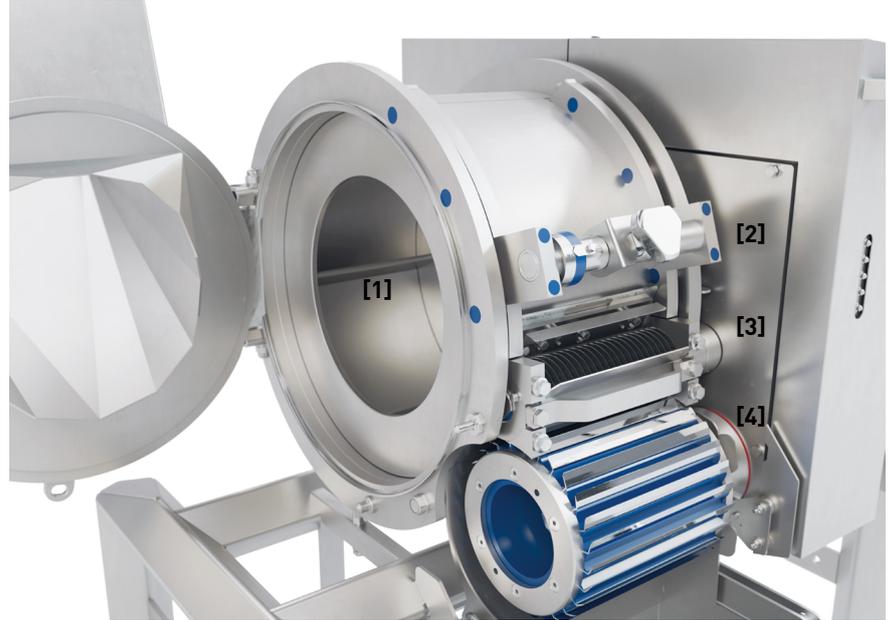
- A fully sealed drum prevents loss of juice during high-speed processing.
- Extra sealing is provided for the covers, guards and some of the cutting tools to avoid production waste.
- The specially developed slicing knives are manufactured in-house to ensure an even cut and easily handle loose skin on tomatoes.
- The machine is designed for flexible and effortless operation with Set & Forget features, uncomplicated replacement and adjustment of cutting tools and no need for special training.
- Different types of impeller wheels can be selected with varying numbers of paddles to suit the product shape and size. The angled paddles are designed to trap the tomato in the pockets between two adjacent paddles. This ensures controlled feeding towards the slicing action.

Operating principle

The tomatoes are delivered to a feed hopper and then enter the drum where a rotating impeller (1) aligns them using centrifugal force.

The impeller paddles carry the product past the slicing knife (2). The slice thickness is adjustable.

As the slices emerge, they are guided between the slicing knife and slice guide before entering the circular knives (3) where they are cut into strips. The strips pass directly through the crosscut knives (4) which make the dice.



Technical data

MAXIMUM PRODUCT INPUT SIZE	POWER SUPPLY	DIMENSIONS (L x W x H)	MACHINE WEIGHT	OPTIONS
L 240 mm x Ø 110 mm (9 1/16" x Ø 4 1/3")	4 kW (5.5 HP)	193 x 136 x 162 cm (75.98 x 53.54 x 63.78")	625 kg (1 378 lbs)	Haake door closure system, slip detection

Food hygiene and operator safety are key in our design

Our machines are designed and manufactured to meet the highest standards for both operator and food safety that comply with, as a minimum, the latest European and North-American regulations on food contact materials.

"Together we cut your product to perfection!"

Worldwide, FAM STUMABO offers **demonstration equipment** and **expert advice** to identify the ideal cutting equipment for the results you want.

Our **fully equipped test centres** around the world are available to let you evaluate product quality and appearance. Send us products for evaluation and we will be happy to advise you.

