

MACHINE SPECIFICATION

Block chopper



Machine name	Block chopper	Manufacturer	Fluidor Equipment B.V.
Publication date	06-05-2024	Address	Ramgatseweg 25, 4941VN Raamsdonksveer, The Netherlands
Version	1.1	Telephone	+31(0)162 581 450

DESCRIPTION

The Block Chopper is designed for chopping (frozen) blocks into flakes, these blocks can be frozen fruit pieces, fruit juice, pastry, cocoa mass, cocoa butter or other blocks can be inserted directly into the infeed opening manually or by an optional loading conveyor. The blocks are crushed by a rotating drum with pins. The size of the crushed pieces can be adjusted by operating a handle that is connected to the bottom knife. For cleaning and inspection the Block Chopper has an inspection cover with safety sensor. Installation of the Block Chopper is also possible on a (mixing) tank.

DESIGN SPECIFICATION

- According actual CE-regulations
- Developed and build according quality system ISO 9001
- Clean design according actual EN1672-2 and HACCP-regulations
- Food contact materials according EC 1935/2004 and FDA
- Good Manufacturing Practice Regulation (EC) 2023/2006
- Components according Fluidor standard components list
- Machine is not prepared for integration into existing C.I.P.-system
- Control cabinet IP55 / NEMA 12 (VX25.....,various sizes, AISI 304)
- Construction + product parts AISI304
- Electric driven crusher equipped with pins horizontally placed in chopper, suitable for deep frozen liquids, cells and liquids containing ice crystals
- Machine is designed to be used 12 hours a day 5 days a week and 52weeks a year
- with proper maintenance and an expected service life of 20 years



REQUIREMENTS

- Layout (dimensional, utility & requirements drawing) available upon request
- Earthquake area extra fixation needed (Anchors option)
- Machine is designed for indoor use in a medium hygiene wet area

TECHNICAL DATA

	EU	USA
· Total weight empty	: 675 kg	1488 lbs
· Product / Cleaning temp	: -20, +90 °C max 60 minutes	-4, 194 °F max 60 minutes
· Ambient temperature	: 5 - 25 °C	41 - 77 °F
· Relative humidity	: 30 - 70%	
· Noise level	: < 85 dB(A) (depending on product hardness in frozen state)	
· IP value (control cabinets + drives)	: IP55	
· Adjustable machine support legs	: 80 -160 mm	3.15 - 6.3 inch
· sections dimensions h*w*d: 1750*1150*1750 mm		69*45*69 inch
· Installed power	: 4 kW	6,8 HP

CAPACITY

- Depending on infeed & product: up to 2.500 kg per hour.

PRODUCT INFORMATION

- Product type : frozen fruit pieces, fruit juice, pastry, cocoa mass / butter or others
- Block size max. h*w*d : 500*550*250 mm 20*22*10 inch

CLEANING

- Cleaning depends on the product and company guidelines
- Manual cleaning after each production batch or before each production run after 12 hours of downtime
- Manual cleaning +/- 30 min

COLLECTION BOX SPECIFICATION

- Max product collection box H*W*D :500*600*1000 mm 20*24*40 inch

MACHINE EXECUTIONS

- One standard execution: Block Chopper with base frame

POWER SUPPLY / CONTROLES

- 3 Phase 400V 50Hz 40 A+ neutral + earth, Siemens controls
- 3 Phase 480V 60Hz 35 A + earth, Allen-Bradley controls, UL prepared

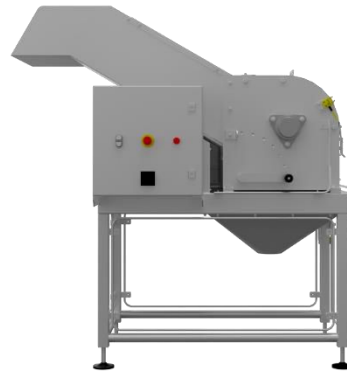
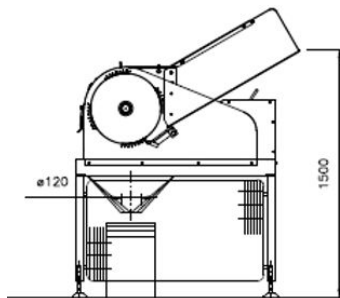
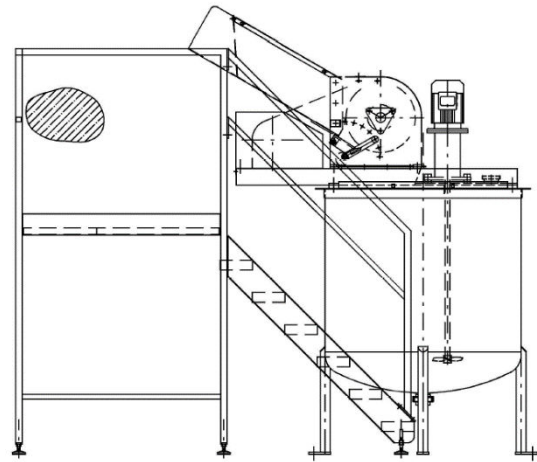
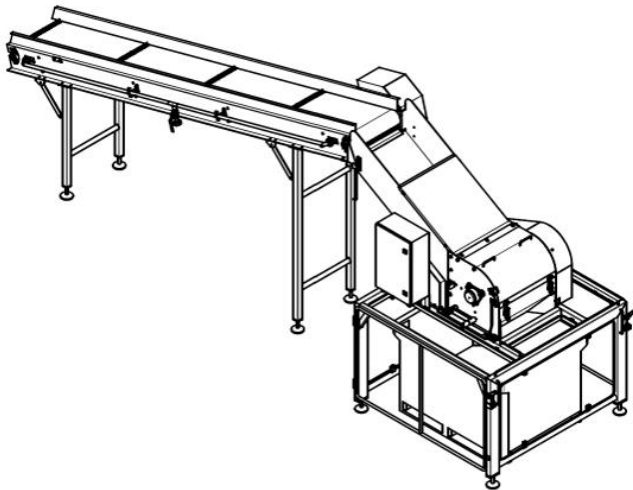
OPTIONS

- Standing enclosure cabinets, IP66 / NEMA 4x (VX25, basic cabinet 800x2000x600, AISI 304)
- To be installed above a tank with agitator..

PROCESS OPTIONS

The Block chopper can be integrated with a collection tank featuring a platform for the operator's convenience. Alternatively, the block chopper can be mounted on a frame equipped with safety fences. This setup allows for a small collecting tank to be positioned beneath the chopper, facilitating the capture of the product.

PROJECT LAYOUT EXAMPLE



ANNEXED DOCUMENTS

- Machine Lay-out
- Fluidor standard components

GENERAL INFORMATION

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