

MACHINE SPECIFICATION

Block chopper



Machine name	Block chopper	Manufacturer	Fluidor Equipment B.V.
Publication date	03-03-2026	Address	Ramgatseweg 25, 4941VN Raamsdonksveer, The Netherlands
Version	1.2	Telephone	+31(0)162 581 450

DESCRIPTION

The Block chopper is designed to chop (frozen) blocks into flakes. Typical products include frozen fruit pieces, fruit juice, pastry, cocoa mass and cocoa butter. Blocks are fed into the infeed opening manually or by using an optional loading conveyor.

The rotating drum with pins crushes the blocks. The size of the flakes is adjusted with a handle connected to the bottom knife.

For cleaning and inspection the Block chopper is equipped with an inspection cover with a safety sensor. The Block chopper can also be installed on a mixing tank.

DESIGN SPECIFICATION

- According actual CE-regulations
- Developed and built 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 CIP-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 52 weeks 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 |
| · section 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

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|-------------------------|---|
| · 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

MAINTANENCE AND SERVICE

Remote support is available for this installation. Through a secure connection, we can analyze the installation, review data logging, provide remote maintenance support, and assist in resolving technical faults.

In addition, we offer tailored service agreements. This may include timely delivery of spare parts with instructions, or full maintenance based on defined service intervals.

Service options can be agreed with the customer during the project phase, helping to ensure reliable operation of the installation and reduced downtime.

RECOMMENDED MAINTENANCE INTERVALS

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|----------------------------------|---|
| · General inspection | : Every 1 week |
| · Emergency stop circuit testing | : Every 3 months |
| · Minor maintenance | : Every 6 months or 500 operating hours |
| · Major maintenance | : Every 12 months or 1000 operating hours |

COLLECTION BOX SPECIFICATION

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|------------------------------------|--------------------------------------|
| · Max product collection box h*w*d | : 500*600*1000 mm 20*24*40 inch |
|------------------------------------|--------------------------------------|

MACHINE CONFIGURATIONS

- One standard configuration: Block chopper with base frame

POWER SUPPLY / CONTROLES

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

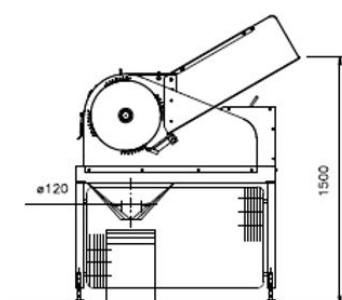
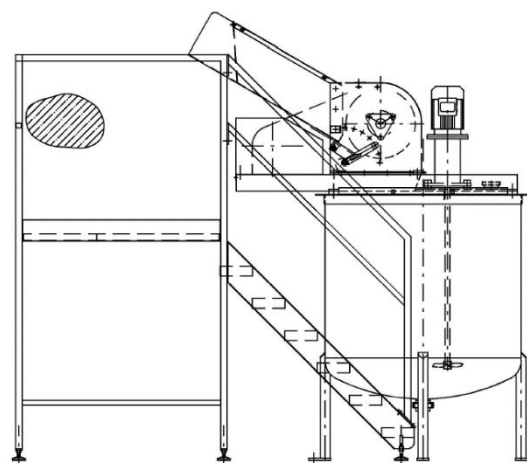
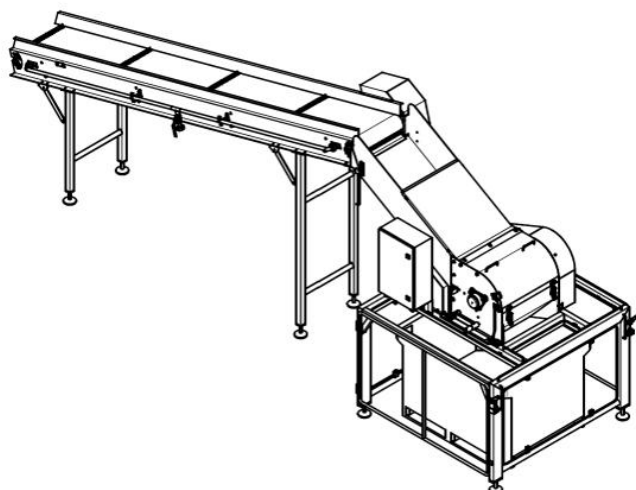
OPTIONS

- Standing enclosure cabinets, IP66 / NEMA 4x (VX25, basic cabinet, 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 layout
- Fluidor standard components

GENERAL INFORMATION

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