



**PROGRAMMABLE
ROTATIVE CUTTER
WITH CORER**



CLEAR-CUT ADVANTAGES

Fixed weight or any number

LPR02 is a compact, semi-automatic electropneumatic machine that can cut a target number of portions, or fixed weight wedges from a cheese wheel of any size. The cut is accurate and neat, thanks to the 2 mm thick stainless-steel blade and the continuous centring mechanism. Ultrasound cutting technology is also available as an option.

Coring tube of any size

The core extractor can be suited up with core tubes of different sizes. The pneumatic centring system guarantees accurate coring. Coring the cheese wheel makes it possible to cut smaller portions also when cheese wheel would otherwise require more than 30 cuts and guarantees a clean cut without a garbled tip. The coring section is independent from the portioning section, further optimizing productivity.

Optimise yield, minimise give-away

LPR02 can cut the cheese wheel into any number of wedges, not only even number, and cuts fixed weight directly.

Quick, accurate, smart

Semi-automatic, in INOX stainless-steel, LPR02 allows to quickly set of the parameters via the easy and intuitive 5" touch-screen control panel, available in several languages and easily cover all typical needs, it can be configured to interconnect with the existing Industry 4.0 network and offer tele-service.

Reliable and safe

The integrated safety system in LPR02 immediately cuts off operations and stops the blade action if the infrared barrier is broken by the operator (safe-hands barrier). Since 1975 we design machines that are both ergonomical and meant for everyday continuous use, easy to operate and totally safe.

Three cutting programs

- 1. Fixed weight** (one last wedge will be lighter)
About 3% variation between wedges depending on cheese shape and density / one last, lighter, wedge
- 2. Average weight** (all wedges will have same size and weight)
Variation between 3% and 5%. Wedges can be slightly lighter or heavier than target weight
- 3. Number of wedges**
Any number of wedges (even and odd number)

BUILDING ELEMENTS USED

STRUCTURE	AISI-304 stainless steel for food environment
OPERATIVITY	Electro-pneumatic
ELECTRICAL PARTS	Siemens
PNEUMATIC PARTS	SMC
SAFETY PARTS	Telemecanique

HOW IT WORKS

The cheese wheel is weighed manually, the weight is automatically passed on to the control panel and the software calculates the number of portions to be cut based on the target weight and the chosen program, calculating the wedges' size. Once the cheese wheel is placed on the cut area and the START button is pressed, the cheese wheel is centred and cut, rotated, centred again and cut till the end.

The scale on the side and the specific software makes it possible to accurately cut fixed weight portions from cheese wheels of any size and weight.

The operator panel comprises of one 5" touch screen panel and physical buttons to operate the START, STOP, EMERGENCY STOP and RESET functions.

The coring section is activated by pressing two buttons at the same time for safety reasons; the wheel is centred, cored and a third button activates the core extractor that pushes the core out of the coring tube.

Scan the code
and watch the video



TECHNICAL DETAILS

Cheese

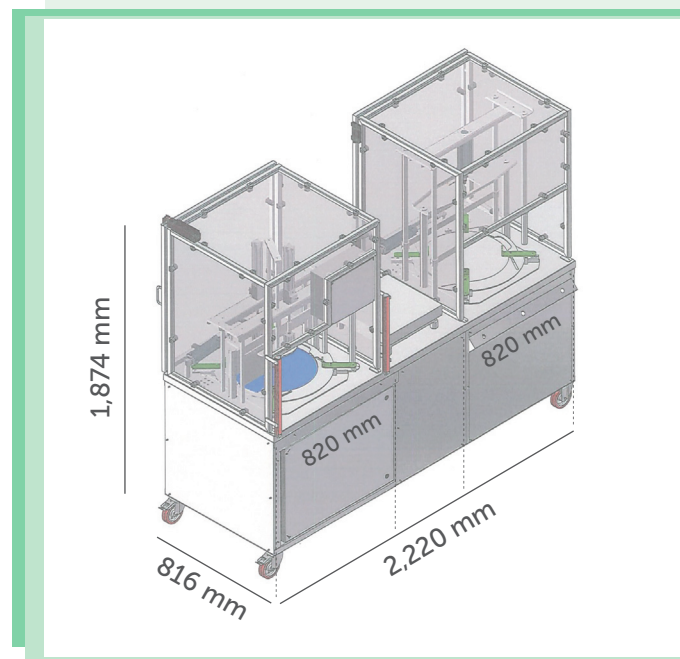
TYPE	Wide range of cheese, both soft and hard
DIAMETER	Up to 450 mm (for the standard version)
HEIGHT	Up to 150 mm (for the standard version)
PRODUCTIVITY	40-45 cuts/minute (loading/unloading not considered)

Connections

ELECTRIC	220 V monophase (for the standard version)
PNEUMATIC	6 bar - 300 litres/cycle

Design

LOADING	Manual
UNLOADING	Manual
MACHINE typology	Suitable for food processing
MACHINE structure	On wheels with brakes or adjustable feet
DIMENSIONS	w. 2,220 mm x h. 1,874 mm x d. 816 mm
WORK	928 mm
SCALE	Dimensions 300x300 mm, max load 15 kg, 5 g accuracy automatically passing the data onto the control panel
INTERFACE	5" resistive touch screen resistivo with 3 cutting programs Buttons for START, STOP, SAFETY RESET, EMERGENCY STOP Software available in IT, EN, DE, FR, ES, PT, RU, CZ, HU, BG, SI
CENTRING	Four centring arms plus continuous centring bell
CUTTING	2 mm stainless steel blade - ultrasound technology as an option
CORING	Core tubes starting from 35 mm diameter
CLEANING	Can be foam-washed. IP65 control panel, INOX AISI304 steel
MANUALS	Operation and maintenance manuals in Italian and English



SPECIAL OPTIONS

TEFLONATED BLADE to optimise cutting smoothness

ULTRASOUND CUTTING TECHNOLOGY with titanium blade, Facchinetti design, made in Switzerland

CENTRING ARMS in plastic, food-grade, material and optional shapes for specific projects

LOADING/UNLOADING trays for specific projects