

PANEER SLICING & DICING MACHINE



PANEER SLICING & CUTTING MACHINE



APPLICATION

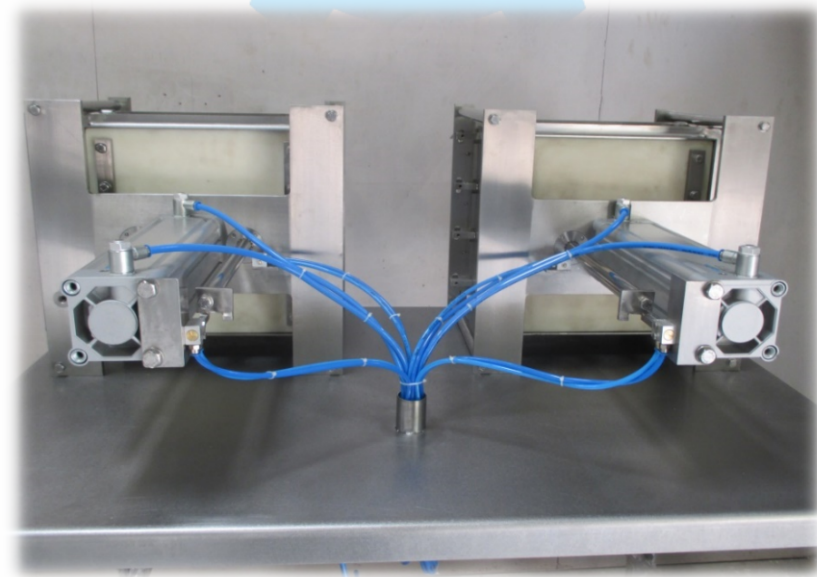
This machine will be used for Cutting and dicing of Paneer as per the Customer Requirements.

OPERATING PRINCIPLE

The Paneer blocks (After removal of moisture) are kept at the top of Nylon/Derlin blocks, which are provided with suitable slots for allowing the top cutter to move freely on the surface. The Pneumatic cylinder is then pushes the block to the top of the chamber. The SS wires/blades are provided at the bottom of the chamber. When the Paneer block is pressed with Pneumatic cylinder, the blades cut the Paneer as per the requirement. This can be pushed by another Pneumatic cylinder through a SS chute and the cut Paneer pieces are collected by the customer.

If the dicing has to be done, then the cut pieces of the Paneer are pushed horizontally by another pneumatic cylinder to outlet section of Dicer. As per the requirements of the dicing, suitable sizes of wires/cutters are permanently fixed with proper stiffeners. When the cut pieces are pressed against the cutters, the required pieces as per the requirement are dropped to another chute for collection.

This machine uses three pneumatic cylinders for various applications, like pushing vertically, pushing horizontally for slicing as well as dicing.



DESIGN AND FEATURES

The machine is made from SS 304 and the Cutters are made from Annealed and hardened steel wires. The machine is mounted on suitable SS skid frame with 4 nos heavy duty castors for easy movement. The CIP provision is provided for easy cleaning of the system components. The complete machine is covered in all sides by SS doors. The Opening and Closing of the doors is user friendly. All the components of this machine is polished and aesthetic view is maintained

MATERIALS

- | | |
|-------------------------------------|----------------------------------|
| • Cutter Frame | : SS 304 |
| • Main Frame | : SS Rectangular /Circular pipes |
| • Top & Bottom Supports | : SS 304 5 mm Thick plates |
| • Control Panel | : SS 304 |
| • Pneumatic Cylinder | : Festo/Janatics/SMC |
| • Support blocks for Keeping Paneer | : Food grade Nylon/Derlin |

OPTIONS

1. Can be used for Only Cutting as per the customer requirement
2. Cutting and Dicing as per the customer requirement



CAPACITY

- Cutting : 200 gm. /500 gm. /as per customer requirement Equal portions
- Dicing : 16x16 /as per customer requirement

PANEER SLICING MACHINE PHOTOGRAPHS



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PANEER DICING MACHINE PHOTOGRAPHS



PANEER SLICING AND DICING SPECIFICATIONS

S.N	DETAILS OF ITEMS	REMARKS
1	Capacity	225 kg to 500 kg (Depends on sizes)
2	MOC	SS304
3	Pneumatic Actuator Make & Type	Festo / SMC – Horizontal / Vertical
4	SS Frame	SS 304/Angle, Box Pipe
5	Bottom Plate for Paneer Block	Food Grade Nylon/Derlin with suitable serration for blades up & down movement
6	Top Plate for Holding Sliced Paneer	Food Grade Nylon/Derlin with suitable serration for blades up & down movement
7	No of Pneumatic Cylinders	Depending upon required sizes
8	SS 304 Chute	For collection of Cuts/Dices
9	Pneumatic Cylinder type	Horizontal/Vertical
10	Enclosure with	Poly carbonate sheet of 4mm / 6mm
11	Cutter Blade	Annealed and Hardened SS material

