

Product specification

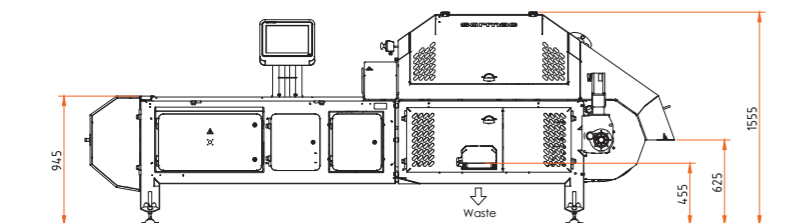
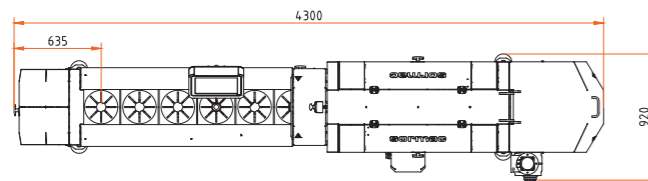
The OptiCor has been designed to core and cut iceberg lettuce with a maximum diameter between 90 and 220 mm.

Options

- Infeed system OCS for automatically filling pockets
- Cutting unit for cutting into 2 or 4 parts
- Outfeed conveyor

Technical data

Type	OC-60	OCS (option)
Connection voltage	400 V, 3 ph, 50/60 Hz	400 V, 3 ph, 50/60 Hz
Installed voltage	2.6 kW	2.6 kW
Dimensions (L x W x H)	4,300 x 920 x 1,555 mm	2,470 x 2,290 x 1,555 mm
Working position	930 mm	860 mm
Compressed air	6 bar	N/A
Air consumption	230 l/min	N/A



OptiCor OC-60



Operating principle

The pockets of the machine are filled manually or automatically by an optional infeed system. They move by means of the start-stop principle.

The alignment system has a camera under the pockets. It is easy for the operator to align the head with the core pointing down based on the camera image. The camera recognizes the position of the core, checks whether it is within the set tolerance and confirms this visually.

In addition, the camera measures the dimensions of the core and calculates the ideal decoring depth. The conical decoring knives adjust accordingly. The alignment system in combination with the ideal decoring depth lead to an optimum yield. And an important benefit: by decoring from underneath, the core is always separated from the end product.

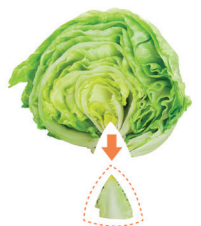
As an option, the head can be cut into 2 or 4 parts after decoring.

Capacity

The OptiCor has a maximum capacity of 35 pieces per minute depending on the operator's skills and crop quality. The capacity remains the same, with or without product dividing.

Key features

- Precision coring through camera-guided operation
- 95%+ yield and less food waste due to conical coring shape with depth control
- 100% waste separation
- 0% risk of plastic in the product stream due to stainless steel pockets



The difference is in the details...

Highest hygiene standard

The OptiCor is fully made from stainless steel sheet metal and meets the latest European guidelines (EHEDG).

Yield of 95% or higher

The decoring depth can be configured depending on the requirement and adjusts based on the core diameter. This can also be adjusted manually.

Small footprint

The OptiCor has an extremely small footprint. This means that the machine can easily be installed in processing lines.

Saves on labor

The automated decoring process guarantees a considerable reduction in labor when compared to manual decoring.

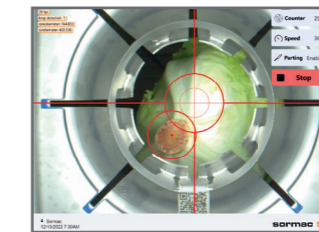
Knives that can be quickly changed

The decoring and optional cutting unit knives can be changed in a few minutes.

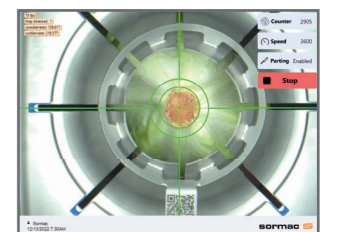
Easy positioning of the head

Using the camera-guided software, the operator easily and precisely positions the head in the correct position for coring.

Incorrect:



Correct:



Infeed system OCS (optional)
for automatic filling of the pockets

Intuitive digital control panel
for the easy configuration of the machine.

Ergonomic working position

Stainless steel pockets
No risk of having plastic shavings.

Stainless steel pusher
Keeps the head in its place when being cored.

Cutting unit for 2 or 4 pieces
Cuts the head into the required number of pieces.

Food safe
All drives are lower than the product flow.

Hygienic design
The frame is completely clear from floors and can easily be accessed.

Core from the bottom side
Guarantees full separation of the product and waste stream.

