

ITALIAN

# FOOD & PACKAGING TECHNOLOGY



## TECNO 3

*Chocolate and confectionery technology*



Corneliano d'Alba (CN) Italy

[www.tecno-3.it](http://www.tecno-3.it) [tecno3@tecno-3.it](mailto:tecno3@tecno-3.it)

[www.beantobarmachine.com](http://www.beantobarmachine.com)



### Continuous melters for cocoa mass and chocolate

*Continuous and quick melting in small spaces*



## Multifruit Coring

The Multifruit Coring is designed by CTI Foodtech to output very high quality cored fruits destined to the top segments of the food market. This machine is capable of ejecting the core from the fruit, containing the whole pit/core, at the speed up to 320 fruits per minute. Thanks to the continuous orientation system (international patent), this machine can automatically position the fruits stem-down before removing the core. The high percentage of good positioned fruits and the cutting, made by punches, reduce considerably the employ of labor during the sorting operations.

The Multifruit Coring can process apples, peaches, and pears with a capacity of about 3,000 kg per hour. The machine has ejectors



Multifruit Coring (CTI Foodtech).

driven by brushless motor, a continuous orientation system (6 steps) and a standard discontinuous orientation system, a coring system with tubes (various diameters) for a cleaner cutting and a touchscreen for function monitoring.

Thanks to the automatic lubrication system, the constant lubrication of all the moving parts is

guaranteed, thus reducing need for maintenance. The conveyor belt for cores is made in PVC while the electronics are made by Mitsubishi.

(CTI Foodtech - Via Acquasanta 13 - Zona Industriale 84131 - Salerno - Italy - Tel. +39 089 301943 - email: [mail@ctifoodtech.com](mailto:mail@ctifoodtech.com) - [www.ctifoodtech.com](http://www.ctifoodtech.com))

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