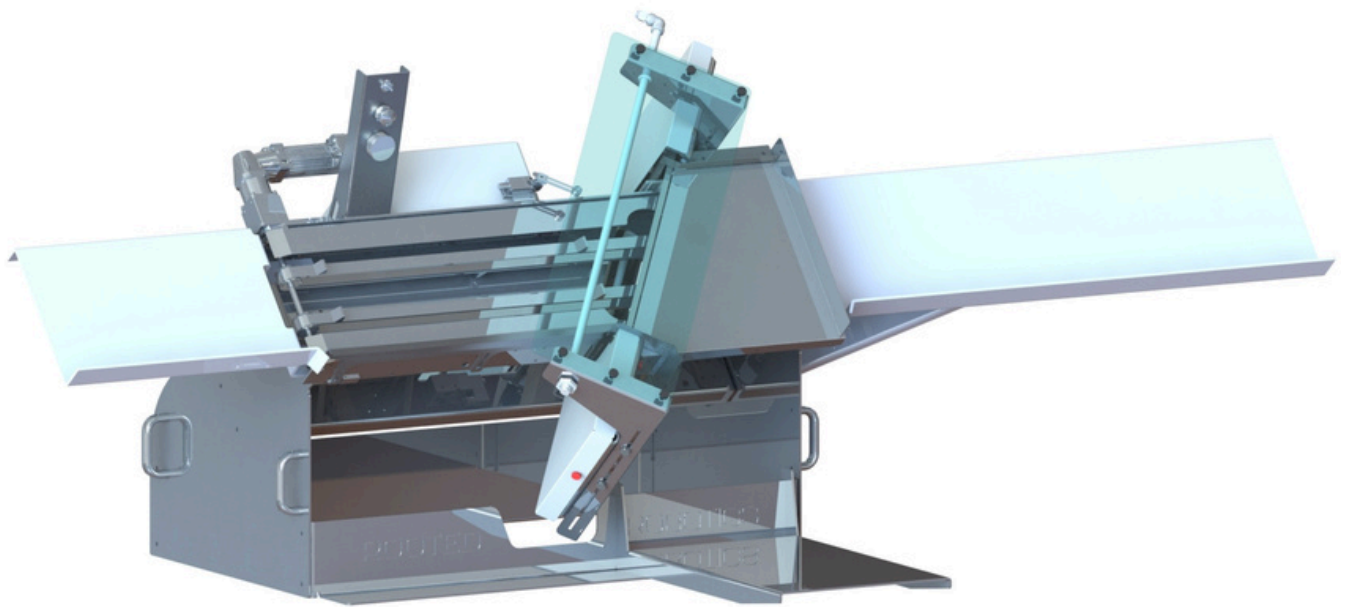


Automatic Blade Height Adjustment Tabletop Harvester User Manual



ORIGINAL INSTRUCTIONS



ROOTED
ROBOTICS

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TABLE OF CONTENTS

1. Introduction
2. Product Overview
3. Key Benefits
4. How the Manual Helps
5. About Us
6. Customer Support
7. Intended Use
8. Safety Information
9. Transport, Handling and Storage
10. Workstation Description
11. Setup and Calibration
12. Cleaning Procedures
13. Maintenance and Repair intervals
14. Troubleshooting and Emergency Procedures
15. Technical Specifications and Drawings
16. EC Declaration of Conformity

INTRODUCTION

Thank you for choosing the Rooted Robotics Tabletop Harvester. Designed to cut any crop in a 310x530mm tray, this machine streamlines the harvesting process, improving efficiency, consistency, and ease of use. Built with durability and adaptability in mind, the Tabletop Harvester is a useful tool for controlled environment agriculture operations of any scale. With an angled cutting design that utilizes gravity for product collection, and automatic blade height adjustment, the harvester eliminates the need for complex collection systems and manual adjustments. The result is a user-friendly machine that minimizes labor costs and enhances product quality while ensuring a fast return on investment.

This manual will guide you through setting up the harvester, adjusting cutting height and belt speed, and maintaining the machine for optimal performance. By automating the harvesting process, the Tabletop Harvester reduces manual labor, increases processing speed, and ensures a consistent, high-quality harvest across every tray.

PRODUCT OVERVIEW

The Rooted Robotics Tabletop Harvester arrives mostly assembled, requiring minimal setup to begin use. Simply unbox the machine, remove any packing materials, connect the electronics box, and reconnect the motor cables before plugging it in to start harvesting. With intuitive controls, operators can quickly adjust blade and belt speed to suit different crop types and tray configurations, making the harvester a flexible solution for diverse farming operations. The machine's simple design allows for easy cleaning and maintenance, with replaceable, off-the-shelf blades ensuring long-term affordability and reliability.

KEY BENEFITS

Using the Tabletop Harvester offers multiple benefits to your farm, providing a quick return on investment and significant labor savings:

- **Fast ROI:** The automation of harvesting tasks reduces labor costs and time spent on manual cutting, allowing farmers to see rapid returns on their investment.
- **Consistent Harvest Quality:** Adjustable settings ensure precise cuts and uniform product collection, improving overall quality and reducing waste.
- **Ease of Use:** The intuitive control dial allows operators to quickly adjust settings and blade height, reducing training time and ensuring seamless integration into farm workflows with multiple tray sizes.
- **Durability and Low Maintenance:** Constructed with robust materials and off-the-shelf components, the harvester is designed for long-term use with minimal upkeep.

HOW THIS MANUAL HELPS

This manual is designed to guide you through the setup of your Tabletop Harvester. It provides essential steps to get your machine operational, including blade height adjustment, belt speed settings, and initial test runs. However, achieving the best results will require further fine-tuning based on your specific crops and workflow. By actively adjusting and testing different settings, you will optimize your harvester's performance for maximum efficiency and consistent, high-quality harvests. Regular maintenance and calibration will ensure long-term reliability and minimal downtime.

ABOUT US

Rooted Robotics is committed to providing innovative automation solutions for controlled environment agriculture. Our team of engineers, designers, and industry experts works to develop affordable and effective tools that empower growers to operate more efficiently and profitably. With our expertise in automation and farm operations, we are dedicated to equipping farms with intelligent, interfacing machines that enhance productivity and sustainability.

CUSTOMER SUPPORT

For additional assistance or troubleshooting about your Tabletop Harvester, our team is here to help. Please contact us at:

Email: customer-support@rootedrobotics.com

Phone: +1 (720) 999-9927

Website: www.rootedrobotics.com

INTENDED USE

The Tabletop Harvester is designed for cutting leafy greens, microgreens, baby greens, and mushrooms grown in standard 1020 grow trays (up to 3 inches tall) in controlled environment agriculture facilities.

Intended Operators: Trained Adult operators in commercial agriculture settings.

Intended Environment: Indoor, dry, temperature-controlled facility with appropriate electrical supply.

Operating Limits: 110V AC (US), 230V AC (EU).

- Do NOT use for cutting wood, meat, bone, or any material other than soft plant matter in grow trays.
- Do NOT operate with guards removed or safety devices disabled
- Do NOT use outdoors or in wet conditions.
- Do NOT use with trays exceeding 3 inches in height or non-1020 format trays.
- Do NOT operate the machine without reading this manual and watching setup videos.
- Do NOT allow untrained or unsupervised persons to operate the machine.

SAFETY INFORMATION

Signal Words and Symbols

- DANGER – Indicates a hazardous situation that, if not avoided, will result in death or serious injury.
- WARNING – Indicates a hazardous situation that, if not avoided, could result in death or serious injury
- CAUTION – Indicates a hazardous situation that, if not avoided, could result in minor or moderate injury

Residual Risk Warnings

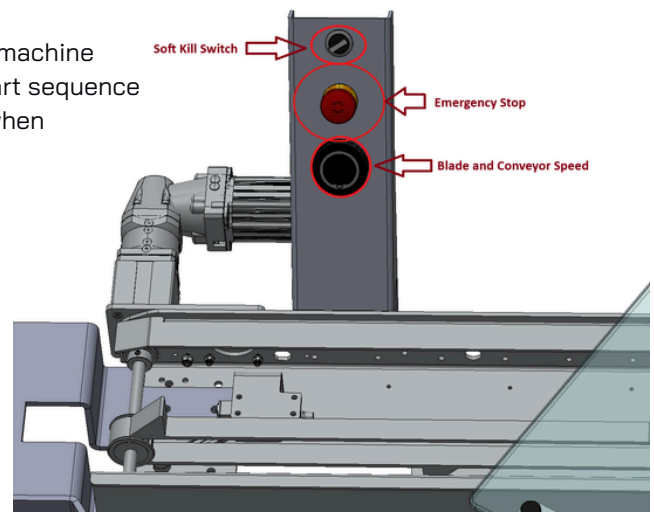
- Blade contact is still possible during blade changes and maintenance, even with no power present at the blade
- Pinch points exist at the conveyer belt and rollers. Keep hands, hair and loose clothign clear of the belt feed area during operation.
- The machine contains voltages up to 110V AC (US) or 230V AC (EU) internally. Do not open the control panel enclosure.

Recommended Personal Protective Equipment (PPE):

- Cut resistant gloves for normal operation, blade inspection, blade changes, blade changing, and manual blade tracking checks
- Safety Glasses for normal operation, cleaning with compressed air, cleaning with sanitizers.
- Hearing protection for extended blade operation and compressed air use.
- Closed toed shoes for all stages of machine life cycle.

Emergency Stop

- The E-stop button is located in the middle of the control panel, between the soft kill switch and the control dial. The e-stop has a bright red mushroom head with a yellow background making it easily identifiable
- To activate the E-stop, press it in firmly. Upon this press all motor power is cut from the machine with the blade stopping immediately.
 - To reset the machine, twist the E-stop button clockwise to realse. The machine will NOT restart automatically, the operator must initiate a deliberate restart sequence
 - The E-stop should be used any time an unsafe condition is observed, when any injuries occur, or at any point the operator feels unsure about the machine behavior. The E-stop must also be activated for routine cleaning and maintenance.

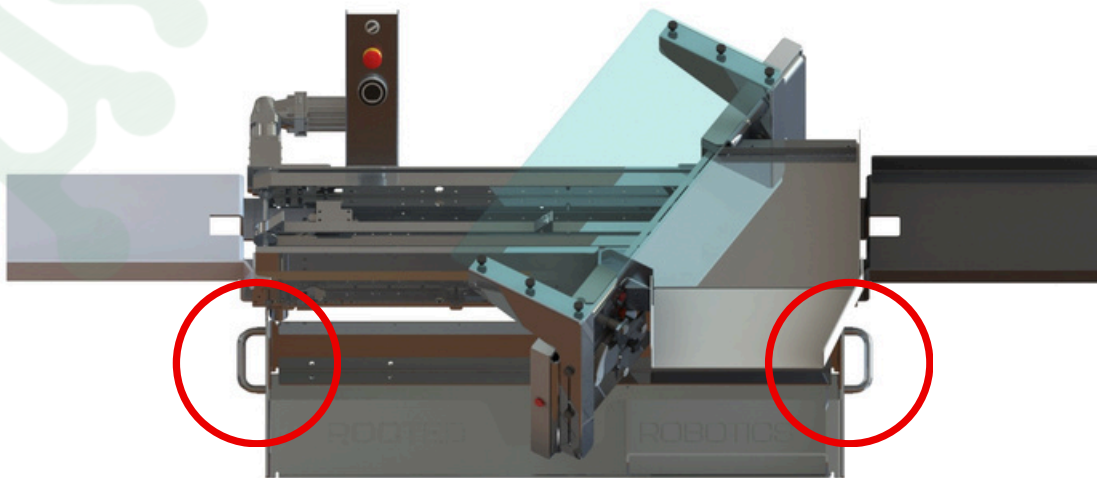


TRANSPORT, HANDLING AND STORAGE

- Always use designated lifting points and grip locations (see figure below).
- Machine mass: 130lbs (59kg) – requires minimum two (2) people and/or mechanical aid to lift.
- Dimensions: 51 x 36 x 36 in (1295 x 915 x 915 mm)
- **WARNING:** Sharp edges and blade inside packaging – wear cut resistant gloves during unpacking and setup.
- Stability requirements for work surface: minimum surface dimensions, weight capacity >200lbs, level, non-slip.
- Storage conditions: indoor, dry, ambient temperature, blade detensioned for long-term storage.
- Clear workspace of tripping hazards (packaging materials) before positioning machine

WORKSTATION

- The Operator(s) for the tabletop harvester machine should place the harvester at a comfortable working height, with the tray intake belt located around chest level. Ensure the harvester is located on a stable surface.
- The operator(s) should be located at the infeed side of the machine when loading trays into the harvester and the outfeed side when collecting the harvested trays.
- When placing 1020 trays onto infeed belt, operator should NOT manually push trays towards the blade, instead allowing the conveyor to catch trays and direct them towards blade
- Allow multiple feet of space between the machine and all walls or other machinery to allow for smooth operation, maintenance and cleaning.
- Before operation of the machine, ensure no untrained bystanders are in the operating zone of the machine.



SETUP AND CALIBRATION

The Rooted Robotics Tabletop Harvester arrives mostly assembled, requiring minimal setup to begin use. Follow these steps to properly set up and calibrate your machine:

1. Unbox the harvester and remove any and all packing materials.
2. Place the harvester on a stable surface.
3. Bolt on the tray extension guide and tray insertion guide if desired for operation.
 - a. Hardware is included. Extension gusset bolts to existing bolts on the side of the harvester, these nuts must be unscrewed to mount gusset to the same bolts.
4. Remove the blade cover and wearing protective gloves, manually spin the bandsaw wheels to ensure the blade is still tracking correctly. (see Blade Removal, Replacement and Alignment video: <https://youtu.be/zqqaS8FKRTQ>)
5. Mount blade cover with thumb screws and set to desired height (lowest height recommended for most crops).
6. Mount separation plate gusset to the bandsaw spine, and then mount the separator plate to the machine.
7. Plug in quick connect hoses to lower and upper air bars, and connect it to the 6-8 bar air supply.
 - a. Open ball valves to allows air to flow through bars.
8. Plug in the machine and power it on.
9. Adjust the blade height according to the crop type by choosing the setting of the desired cut height on the dial. Numbers go from 1-70, and correspond to heights of 37mm to 95mm above the bottom of the tray (dictated by the minimum tray height specification and largest crops).
10. To dial in blade heights for each recipe, choose a height, and check the blade height above an empty tray of the same size. The use may fine tune this height by changing the setting in the recipe.

WARNING

HEAVY EQUIPMENT — RISK OF SERIOUS INJURY

MINIMUM TWO-PERSON LIFT REQUIRED. Do not attempt to lift, move, or reposition this machine alone. A minimum of two (2) persons is required for all lifting and handling operations.

USE MECHANICAL TRANSPORT WHERE POSSIBLE. Use an appropriately rated hand truck, cart, or dolly whenever transporting this machine. Verify that the transport device is rated for the weight of the machine before use.

USE PROPER LIFTING TECHNIQUE. Bend at the knees, keep your back straight, and grip the machine at designated lift points only. Do not twist while lifting. Ensure firm footing and a clear path before moving.

CHECK WEIGHT BEFORE HANDLING. Machine weight is clearly marked on the equipment nameplate and on the exterior of the shipping packaging. Refer to the weight marking before any lifting or transport operation to ensure adequate personnel and equipment are available.

Failure to follow these instructions may result in serious musculoskeletal injury, crushing hazards, or damage to equipment.

SETUP AND CALIBRATION

10. Start the belt and gradually increase speed by adjusting the control dial. (note: some amount of belt vibration without a tray present is normal)
11. Stop the belt.
12. Start the blade on the “Low” setting and allow it to run for 30 seconds to 1 minute to ensure it is still tracking correctly.
13. Increase the blade speed first to “low” and allow it to run for 30 seconds to 1 minute, then do the same on “high”.
 - a. If the blade comes off at any point, hit the emergency stop and see our “Blade Removal, Replacement and Alignment” video. (<https://youtu.be/zqgaS8FKRTQ>)
13. Run a test tray through the harvester to evaluate the cut quality and belt speed.
14. Fine-tune the blade height and belt speed as necessary until achieving a clean and consistent cut.
15. Repeat the test three times to confirm accuracy before beginning full-scale operation.
16. To use the air knives, adjust the air knife setting to lower, upper, both, or none, based on the desired operation.
 - a. To switch to the blower attachment instead, unscrew the quick connect fitting, and attach the blower fitting in the box. Connect the hose to the barb, and the blower to hose custom attachment to the other end. Be sure to switch the setting to “lower only” for the air knife mode, as the blower is separate.
17. Following these steps will ensure optimal performance, consistent results, and minimal downtime in your harvesting operation.

WARNING

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 DANGER **MOVING BLADE — RISK OF AMPUTATION OR SEVERE LACERATION**

KEEP HANDS AND BODY CLEAR OF BLADE AREA. Do not reach into, lean over, or place any part of the body near the cutting zone while the machine is powered on or the blade is in motion. The blade can cause amputation, severe laceration, or death.

DO NOT REMOVE OR BYPASS BLADE GUARDS. All guards and safety covers must remain in place during operation. Never operate the machine with guards removed, damaged, or disabled. Replace damaged guards before resuming operation.

WAIT FOR BLADE TO STOP COMPLETELY. After powering off the machine, do not approach the blade area until the blade has come to a complete stop. Coasting blades retain full cutting force.

This label must be affixed near the blade area and remain legible at all times. Do not obscure or remove.

 WARNING **LOCKOUT REQUIRED BEFORE CLEANING OR MAINTENANCE**

Before performing any cleaning, maintenance, or blade service, complete the following lockout procedure:

Step 1 — Press the Emergency Stop (E-Stop) button to immediately de-energize the machine.

Step 2 — Disconnect the machine from the power source. Unplug the power cord from the outlet or isolate the supply at the disconnect switch.

Step 3 — Wait for the blade and all moving components to come to a complete stop before proceeding.

Step 4 — Verify zero energy state. Attempt to restart the machine to confirm it will not operate. Return the start control to the OFF position after testing.

Step 5 — Proceed with cleaning or maintenance only after confirming the machine is fully de-energized and the blade is stationary.

CLEANING PROCEDURE: Refer to the Cleaning and Sanitation section of this instruction manual for approved cleaning agents, methods, and recommended cleaning frequency. Do not use high-pressure water spray directly on electrical components or controls.

Failure to lock out equipment before cleaning or maintenance may result in unexpected machine startup, causing amputation, severe laceration, or death.


CAUTION:

Always be sure that the e-stop is engaged before interacting with the machine for cleaning and maintenance.



CLEANING PROCEDURES

Purpose

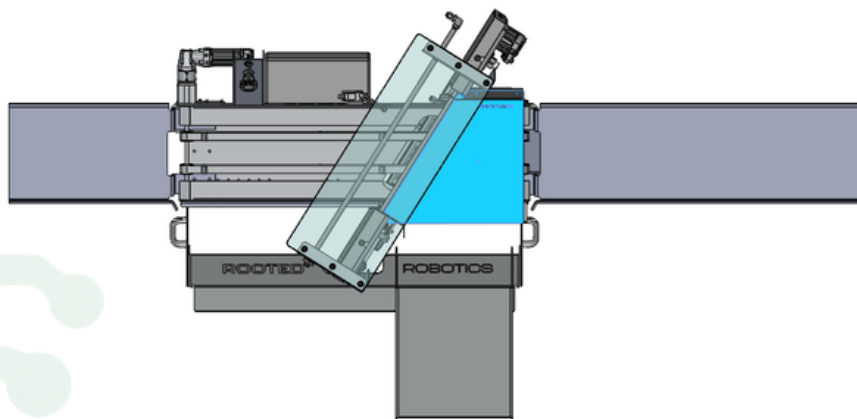
Keep all food contact surfaces visibly clean during use and thoroughly cleaned after use to protect product, quality and safety. Failure to clean the machine as instructed can result in oxidization, premature wear of components, as well as significant risk of food pathogen propagation.

Approved agents and methods

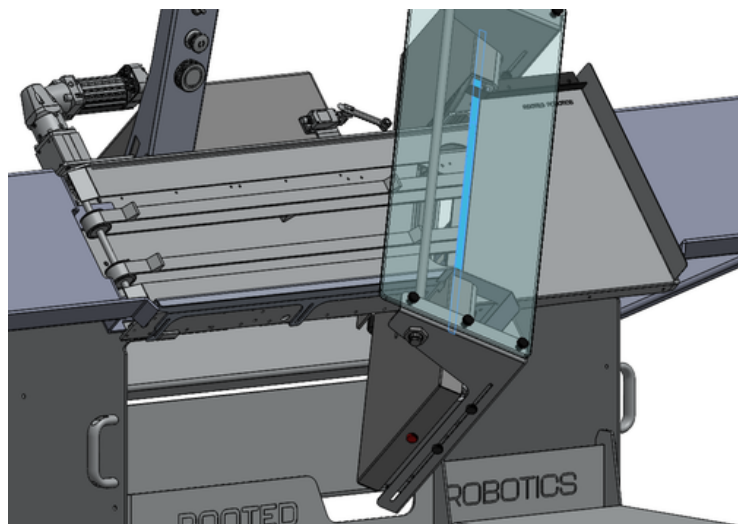
- Use potable water, food grade detergents, peroxide or peracetic acid based sanitizers. mix and apply as directed on the label
- **Do not** use chlorinated cleaners.
- Wipe with a cloth or hose down with a handheld nozzle. **Do not** use a pressure washer.

Routine cleaning during operation (every 200 trays or once per harvest day, whichever comes first)

1. Clean blade, produce separator plate, and bandsaw housing to remove plant residue (see photo instructions below)
 - Use a food surface sanitizer to wipe down the produce separator plate (shown in **BLUE**). Remove the four thumb-screws to detach the separator plate assembly from the harvester to make cleaning easier.



- Remove separator plate and clean the harvest blade (shown in **BLUE** below). Use a rag saturated with food grade sanitizer to pinch the blade (edge facing away from your hand) and feed the blade through the rag until the full circumference of the blade has been cleaned.



CLEANING PROCEDURES



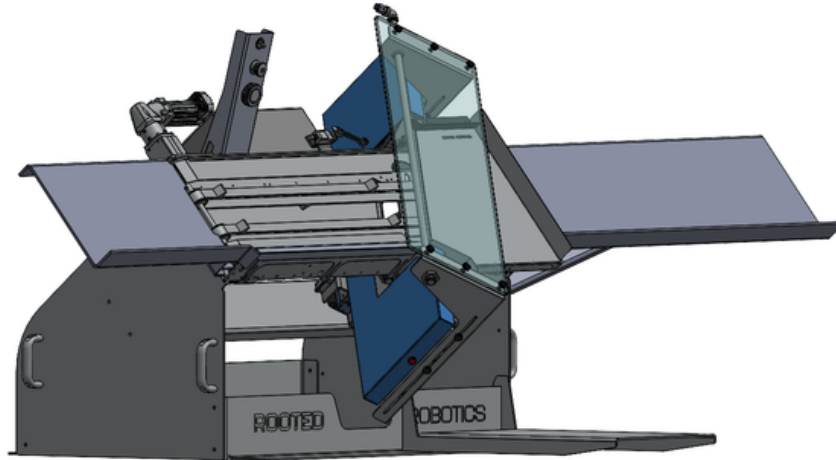
CAUTION:

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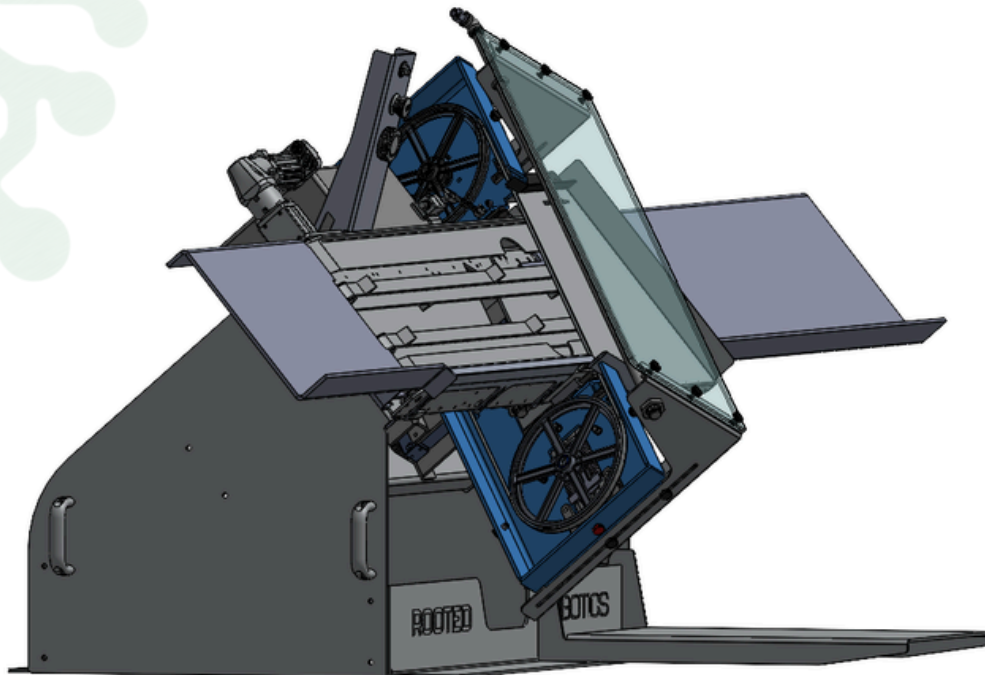


2. Use compressed air to blow out debris from the blade housing

- Remove the thumb screws that attach the blade cover (shown in **BLUE**) to the harvester band saw spine
- Wipe out blade cover to remove debris



- Use a air compressor, can of compressed air, or electric blower to remove plant and media debris from the harvester band saw spine (shown in **BLUE**)



CLEANING PROCEDURES

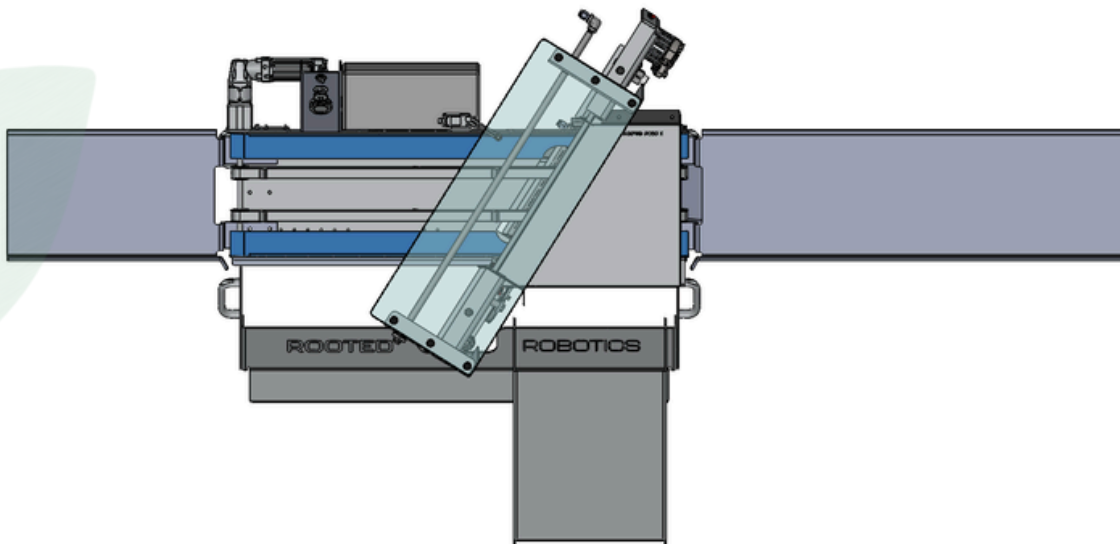


CAUTION:

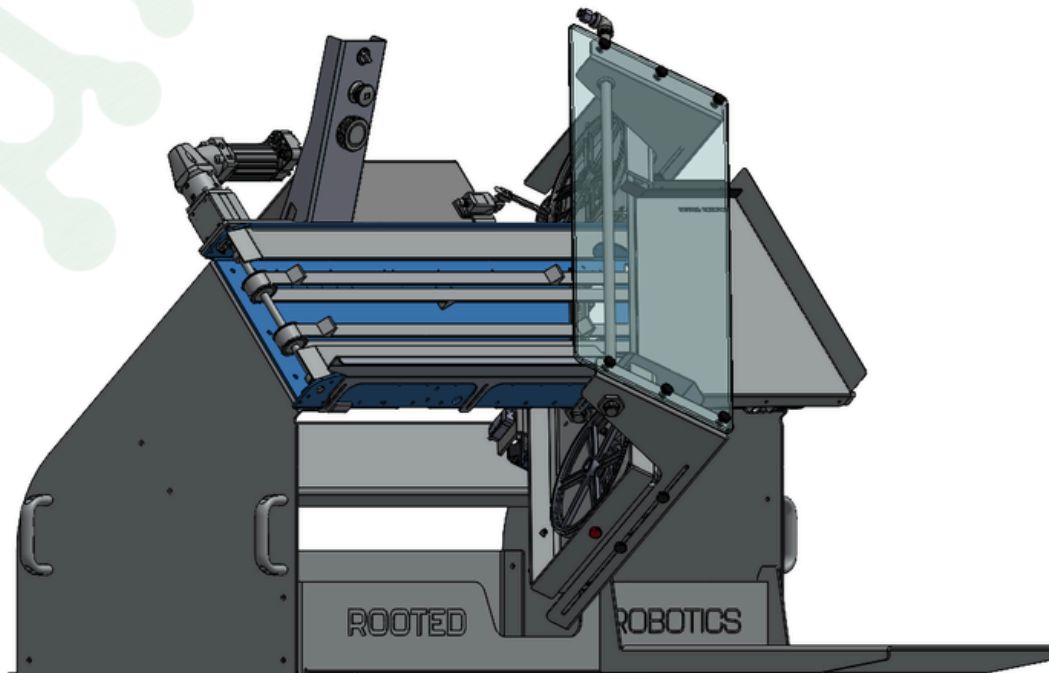
Always be sure that the e-stop is engaged before interacting with the machine for cleaning and maintenance.



3. Use air compressor, can of compressed air, or electric blower to blow out debris from the tray support rails (shown in **BLUE**)



4. Use air compressor, can of compressed air, or electric blower to blow out debris that has accumulated in the conveyor trough (shown in **BLUE**)



**CAUTION:**

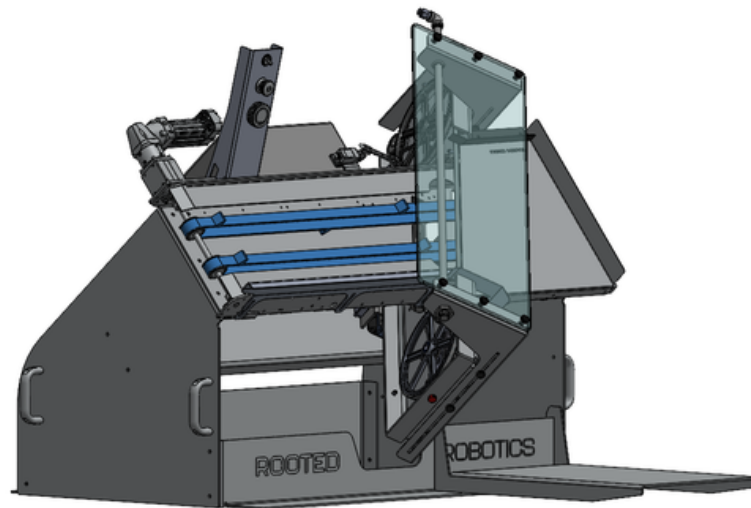
Always be sure that the e-stop is engaged before interacting with the machine for cleaning and maintenance.



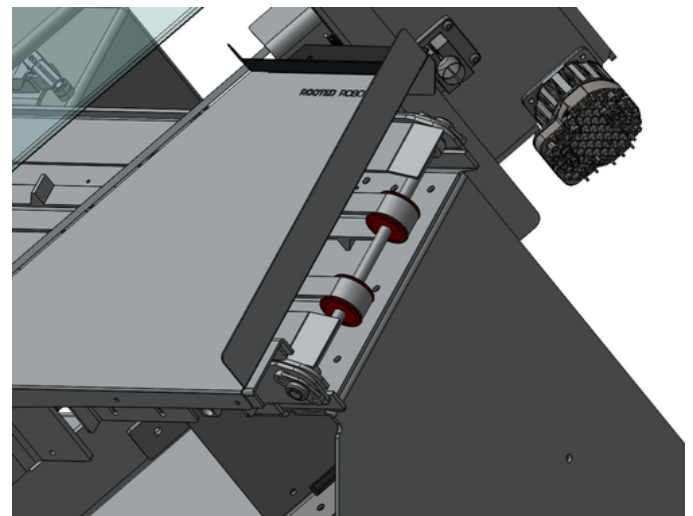
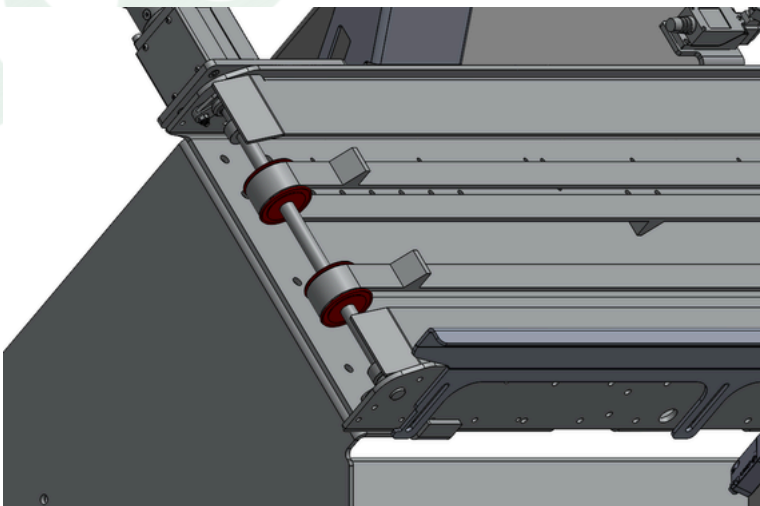
CLEANING PROCEDURES

Daily Cleaning Post-Harvest

1. Perform all cleaning processes outlined in "Routine Cleaning During Operation" section
2. Clean the main drive beltS and pulleys
 - Clean white drive beltS (shown in **BLUE** in the section view photo below) by wiping down the smooth surface with a rag with food surface sanitizers. Clean the toothed face of the beltS with a garden hose using a jet hose attachment to spray down the belt. This is most easily done by running the belt (keep the blade off) as you hose down the machine.



- Clean primary drive pulleys (shown in **RED** in the cross section view below) by using a garden hose and jet hose attachment




CAUTION:

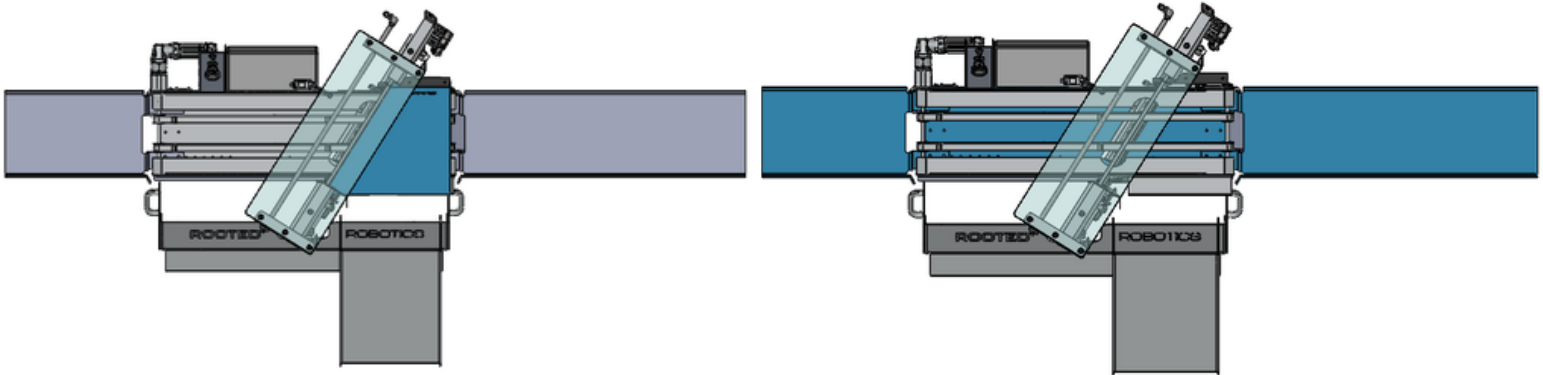
Always be sure that the e-stop is engaged and the power is unplugged before attempting to perform inspection and maintenance.



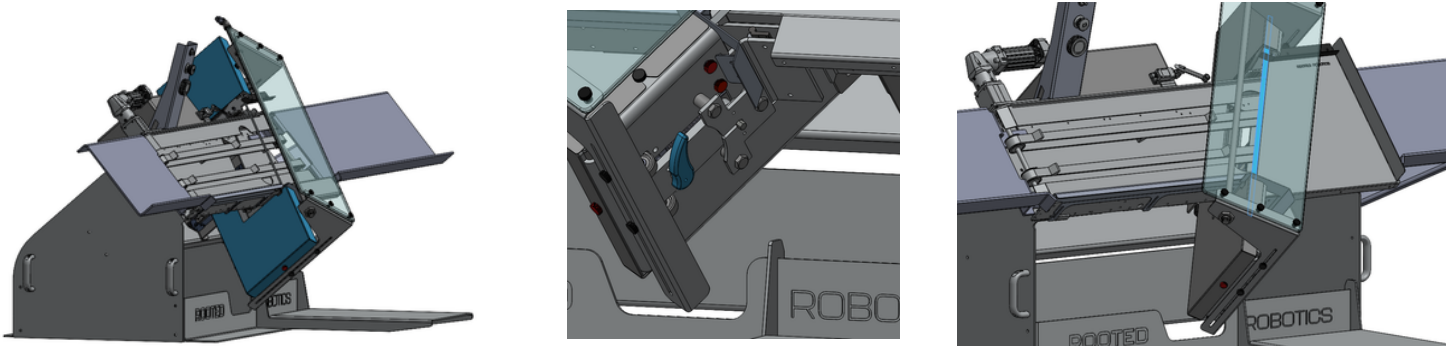
CLEANING PROCEDURES

Deep cleaning (as needed)

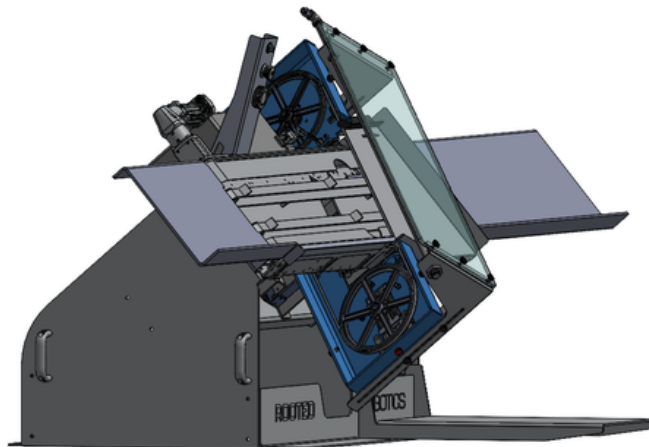
- Remove the product separator plate for access under the plate; clean mounting points and tray path.



- Remove blade cover; detension, remove and clean blade. See [this video](#) for further details.



- Remove debris trapped behind guards and within the blade housing.



Do and do not

- Do keep food contact parts clean before, during, and after operation.
- Do run the belt while spraying it to move debris off.
- Do avoid direct spray at bearings, motors, and the electronics box.
- Do not use chlorinated cleaners.
- Do not use a pressure washer.

 DANGER **MOVING BLADE — RISK OF AMPUTATION OR SEVERE LACERATION**

KEEP HANDS AND BODY CLEAR OF BLADE AREA. Do not reach into, lean over, or place any part of the body near the cutting zone while the machine is powered on or the blade is in motion. The blade can cause amputation, severe laceration, or death.

DO NOT REMOVE OR BYPASS BLADE GUARDS. All guards and safety covers must remain in place during operation. Never operate the machine with guards removed, damaged, or disabled. Replace damaged guards before resuming operation.

WAIT FOR BLADE TO STOP COMPLETELY. After powering off the machine, do not approach the blade area until the blade has come to a complete stop. Coasting blades retain full cutting force.

This label must be affixed near the blade area and remain legible at all times. Do not obscure or remove.

 WARNING **LOCKOUT REQUIRED BEFORE CLEANING OR MAINTENANCE**

Before performing any cleaning, maintenance, or blade service, complete the following lockout procedure:

Step 1 — Press the Emergency Stop (E-Stop) button to immediately de-energize the machine.

Step 2 — Disconnect the machine from the power source. Unplug the power cord from the outlet or isolate the supply at the disconnect switch.

Step 3 — Wait for the blade and all moving components to come to a complete stop before proceeding.

Step 4 — Verify zero energy state. Attempt to restart the machine to confirm it will not operate. Return the start control to the OFF position after testing.

Step 5 — Proceed with cleaning or maintenance only after confirming the machine is fully de-energized and the blade is stationary.

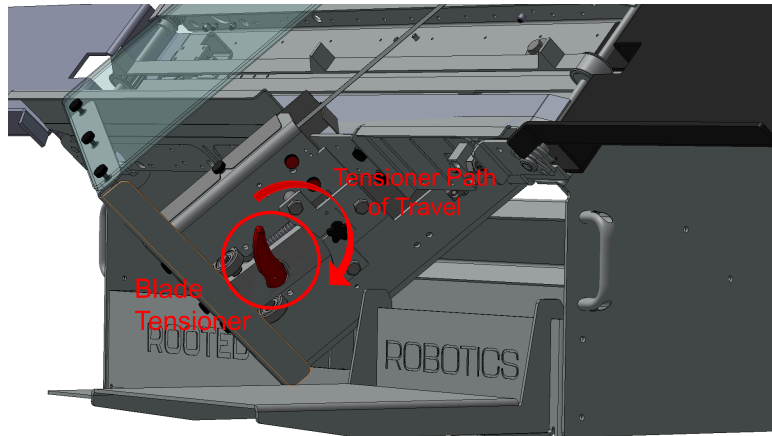
CLEANING PROCEDURE: Refer to the Cleaning and Sanitation section of this instruction manual for approved cleaning agents, methods, and recommended cleaning frequency. Do not use high-pressure water spray directly on electrical components or controls.

Failure to lock out equipment before cleaning or maintenance may result in unexpected machine startup, causing amputation, severe laceration, or death.

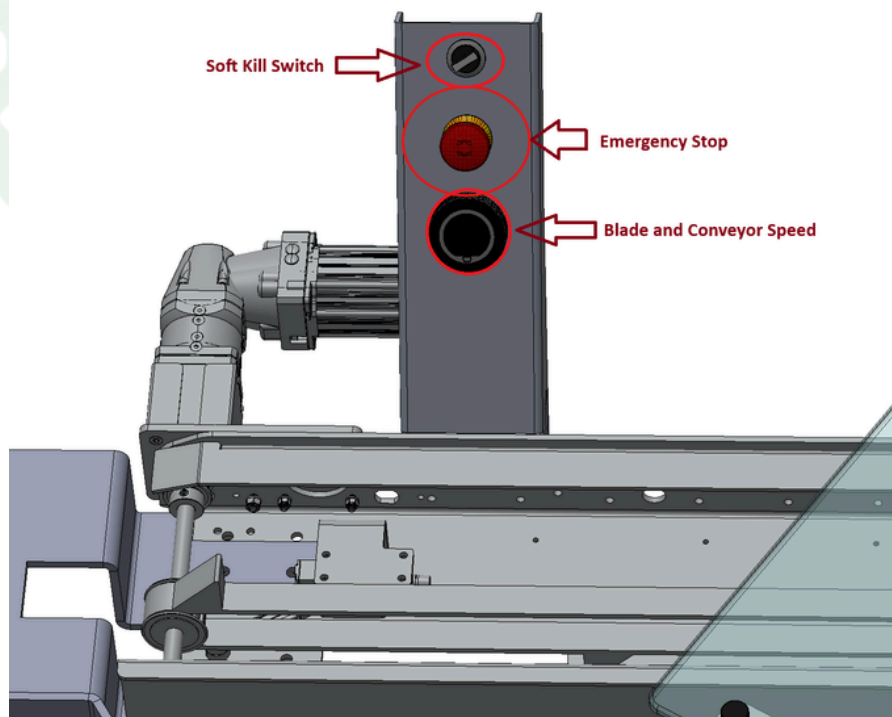
MAINTENANCE AND REPLACEMENT INTERVALS

Before each use

- Inspect blade tracking and make sure the blade is tensioned before use. See [this video](#) for detailed instruction on blade tensioning and blade alignment.



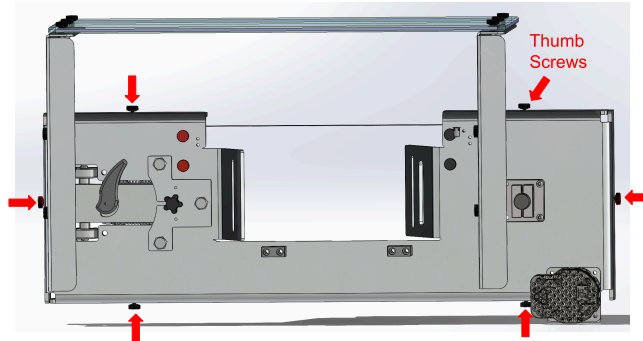
- Verify control functionality
 - Soft kill switch should stop the blade and conveyor without interrupting power (screen should stay on and motor lights should remain green). Soft kill switch is intended for temporarily stopping the blade and conveyor. Use the emergency stop for permanent machine shut down or maintenance procedures.
 - Emergency stop should power down motors and the screen (as shown by motor lights turning off and screen turning off)
 - Touch Encoder allows for blades speed (off, low, medium, and high) and conveyor speed selection (0-20)



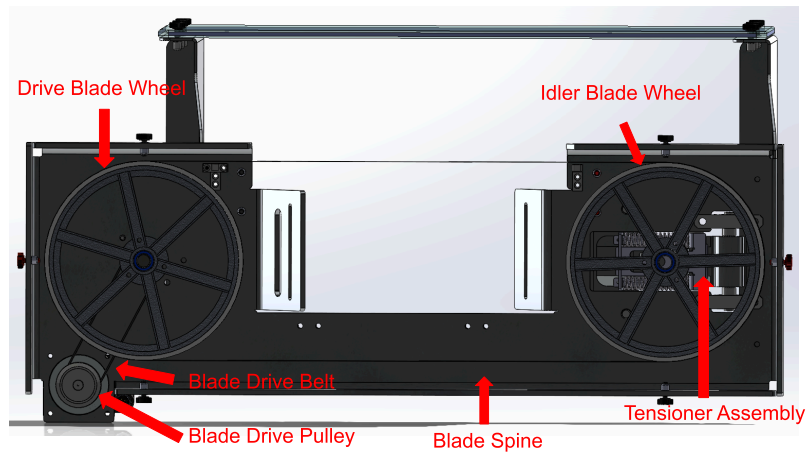
MAINTENANCE AND REPLACEMENT INTERVALS

End of each harvest day

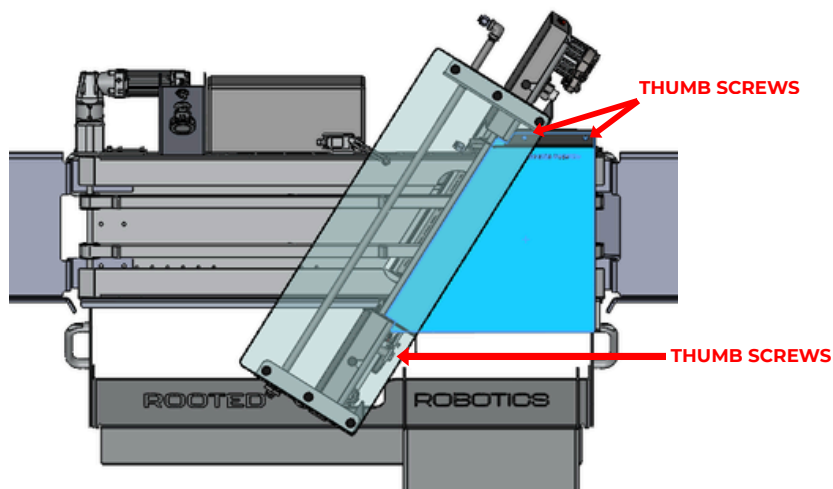
- Remove blade cover by first removing the thumb screws shown below, detension the blade. Remove the blade for cleaning. Clean inside the blade housing.



- Clean internals of the spine with compressed air or blower, then hose and sanitize accessible areas. Check the tensioner for loose screws and shaft wear. Check the blade drive belt for wear. Clean any debris out of the blade drive pulley.



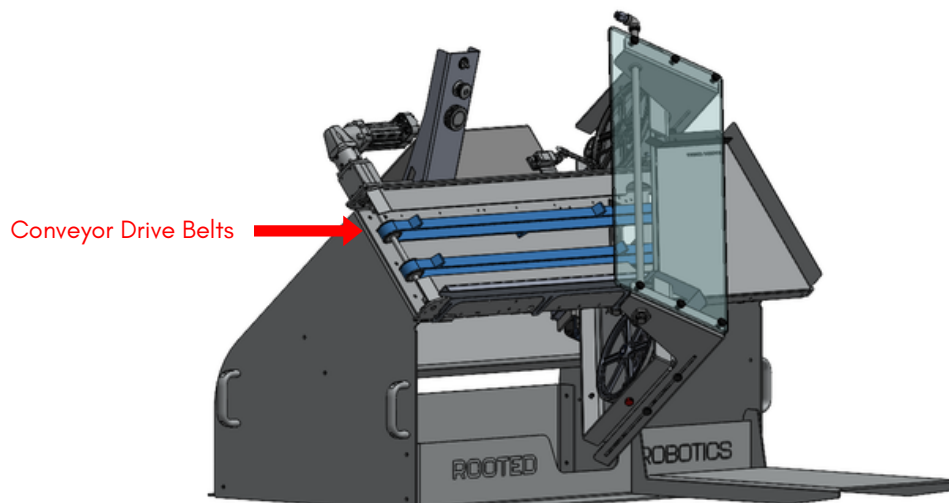
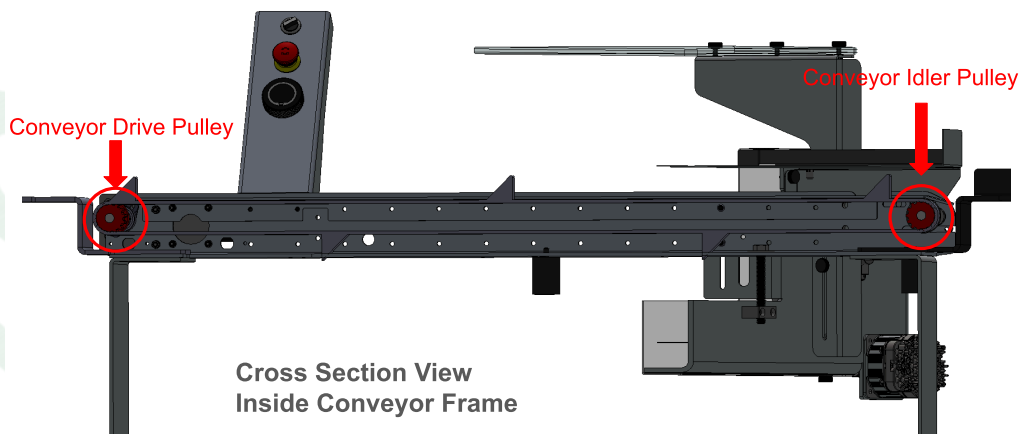
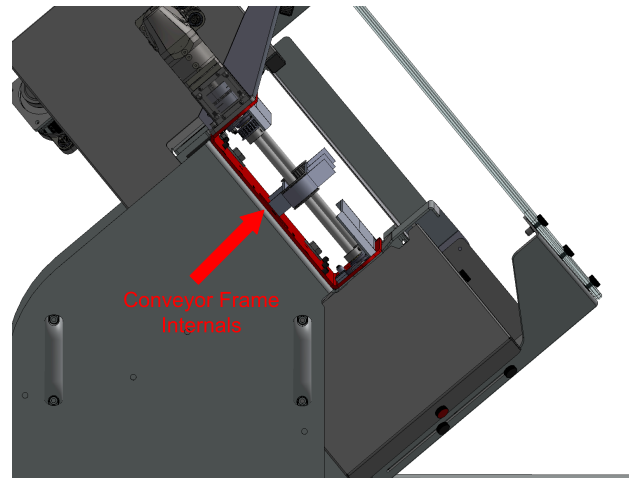
- Remove the produce separator plate by removing the four thumb screws shown below and clean the separator plate.



MAINTENANCE AND REPLACEMENT INTERVALS

End of each harvest day (continued)

- Clean conveyance belt, conveyance pulleys, and conveyor frame.



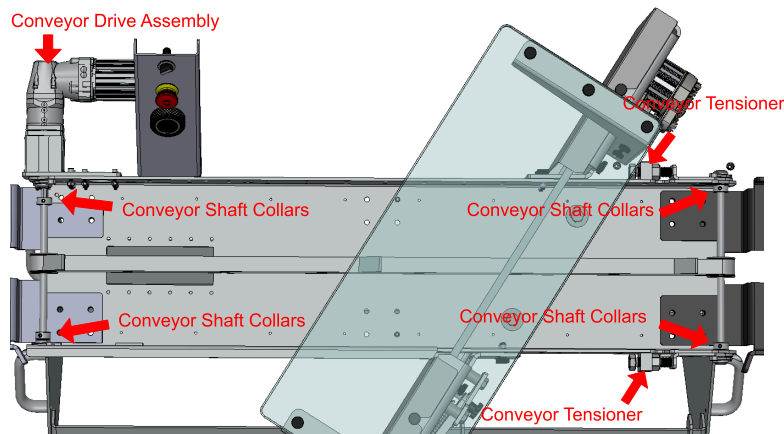
MAINTENANCE AND REPLACEMENT INTERVALS

Every 5,000 trays

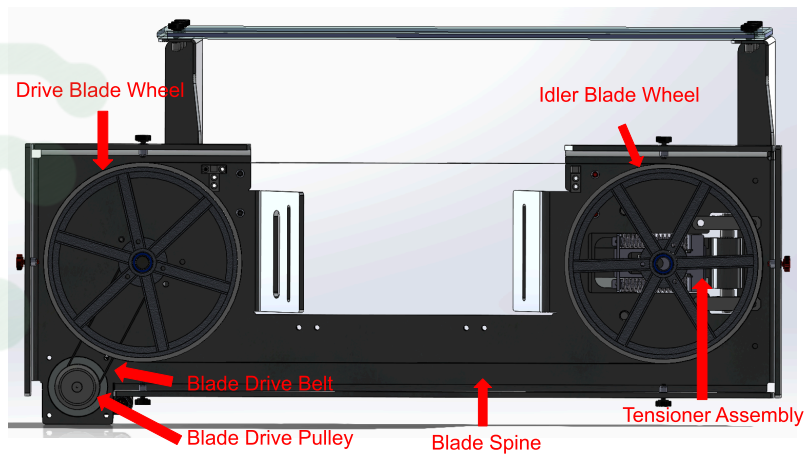
- Replace and or sharpen the blade. Knife edge blades may be sharpened; replace if nicked, kinked, or if tray collision otherwise damaged the blade. See [this video](#) for detailed instructions on how to sharpen and replace the blade.

Every 25,000 trays

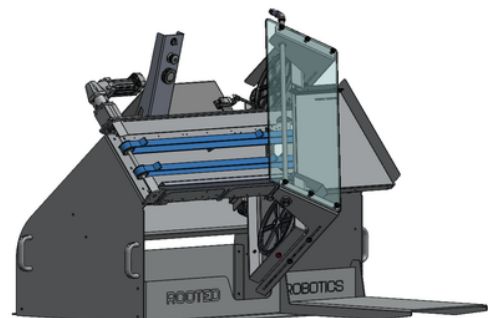
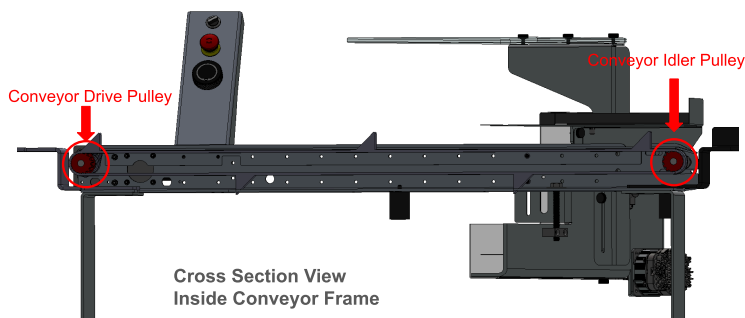
- Check components on conveyance system (conveyor tensioners, shaft collars, and motor coupler) to look for loosening over time.



- Inspect blade transfer belt for signs of wear, replace if necessary. See [this video](#) for blade transfer belt replacement instructions. Check tensioner mechanism and blade wheel shafts to make sure nothing is loosening.



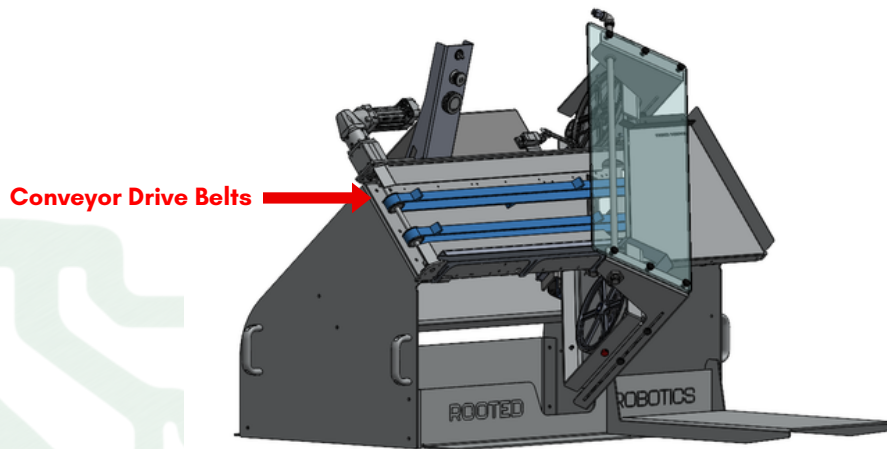
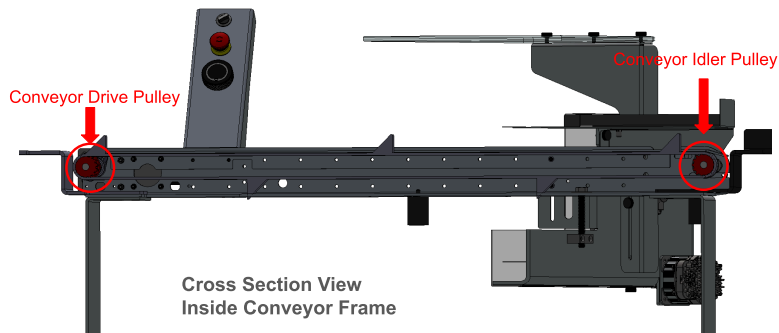
- Inspect conveyor belt tracking and splice condition. Adjust tracking if needed. Replace belt if splice damage or persistent slipping is observed.



MAINTENANCE AND REPLACEMENT INTERVALS

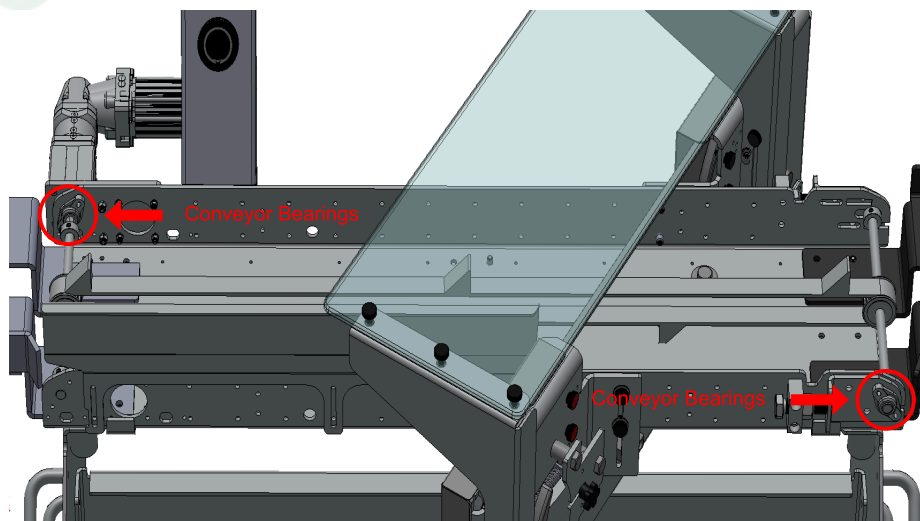
Every 25,000 trays (continued)

- Inspect conveyor belt tracking and splice condition. Adjust tracking if needed. Replace belt if splice damage or persistent slipping is observed.



Every 100,000 trays

- Replace the bearings that house the shafts. All bearings are sealed and never require greasing.



TROUBLESHOOTING AND EMERGENCY PROCEDURES

If the machine does not operate as expected, consult the table below. If the issue persists after following the recommended actions, stop the machine, isolate power and contact Rooted Robotics for support.

- **If the tray jams during normal operation:** Engage the E-stop and wait for the machine to come to a complete stop. Clear the jam manually while wearing cut resistant gloves
- **If the blade derails:** Engage the E-stop and wait for the machine to come to a complete stop. Refer to the blade alignment video for guidance on fixing the issue.
- **If unusual noise or vibration occurs:** Engage the E-stop and wait for the machine to come to a complete stop. Inspect moving components (wheels, belts, blades, motors) and ensure bolts are tight.
- To reset harvester after E-stop activation: Twist red mushroom head to release E-stop and resupply power to machine. Use control dial to select desired speeds from last operation.
- **In the event of a cut injury:** Press the E-stop immediately and apply direct pressure to the wound. Seek medical attention for any laceration that is deep, does not stop bleeding or involves the hands or fingers.

Energy Isolation Procedure

1. Press the E-stop
2. Unplug the power cord from the wall outlet
3. Keep the plug visible and within your line of sight while working
4. Verify the machine is de-energized – the control panel display should be dark and no motors should respond

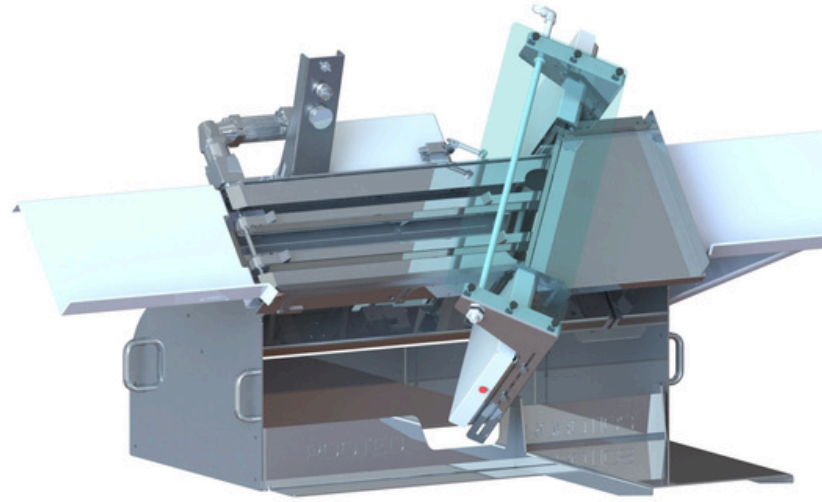
DECOMMISSIONING AND DISPOSAL

When machine is discarded, follow the listed End-of-Life procedures

- Safe shutdown and decommissioning procedure (E-stop, unplug, wait, de-tension blade, de-tension belt, remove blade, verify zero energy)
- Safe blade disposal (wrap in cardboard, mark SHARP, metal recycling)
- Electronics disposal: Follow local WEEE/e-waste regulations
- Frame and structural components: Aluminum recycling
- Transport safety during removal (same lifting requirements as installation)

FEATURES

- **Precision Harvesting:** Consistently delivers precise cuts for maximum yield and quality.
- **Automatic Adjustable Blade Height:** Allows for multiple tray heights to accommodate different crop profiles at the push of a button
- **Customizable Belt & Blade Speed:** Offers enhanced control over the process, including a very slow speed setting specifically for cleaning.
- **Dual Air Knife System:** Improves cut for larger leafy greens by raising them, and aids removal of plant media from the collection plate
- **User-Friendly:** Features intuitive rotary controller and is engineered for easy in-place cleaning and sharpening, with simple removal and replacement for quick maintenance.
- **Durable & Energy-Efficient:** Built for heavy-duty use with versatile blades to handle a range of leafy greens while operating on low power for reduced operational costs.
- **Low Maintenance:** Wash-down rated and designed for hassle-free service and storage.



PHYSICAL SPECIFICATIONS

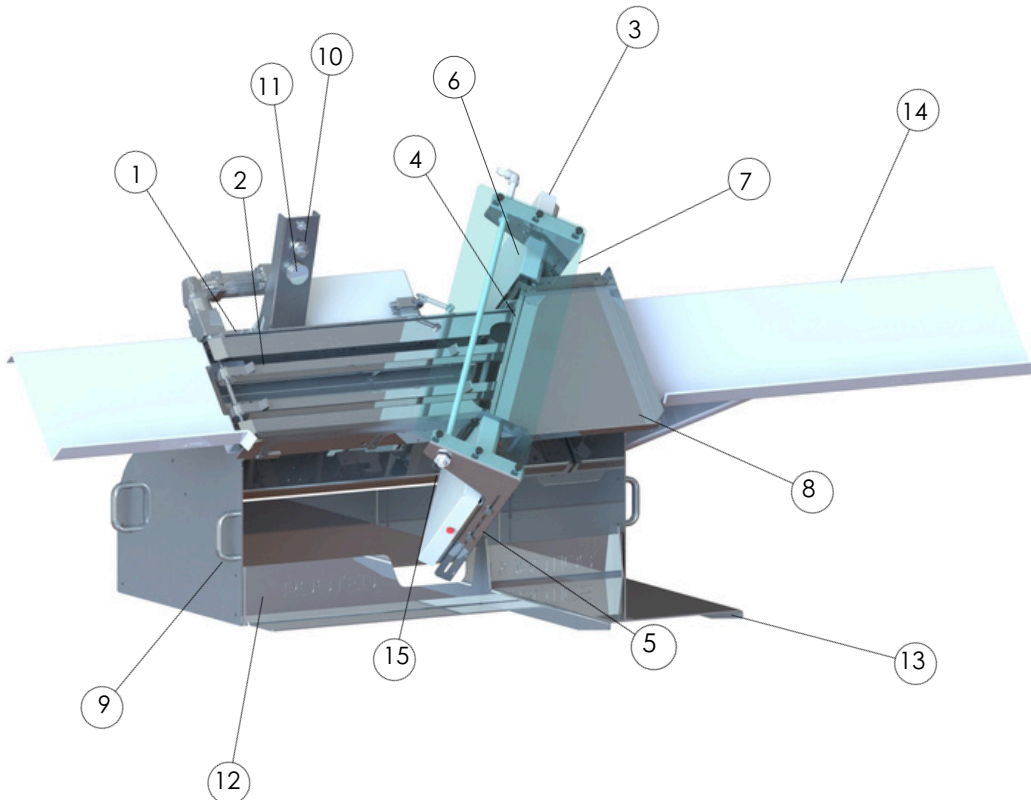
OVERALL UNIT L x H x W (in)	83.5 x 36 x 34
OVERALL UNIT L x H x W (mm)	2120.9 x 914.4 x 863.6
DRIVE UNIT LENGTH (in) [mm]	45.1 [1146.2]
WEIGHT	130lbs [58.97]
MATERIAL	ALUMINUM
TRAY COMPATIBILITY	UP TO 530mm x 320mm TRAYS UP TO 95mm TALL

INPUT POWER REQUIREMENTS

VOLTAGE	220V AC
PEAK AMPERAGE	10A
AVG. AMPERAGE	6A
AVG. POWER CONSUMPTION	750W

APPLICATIONS

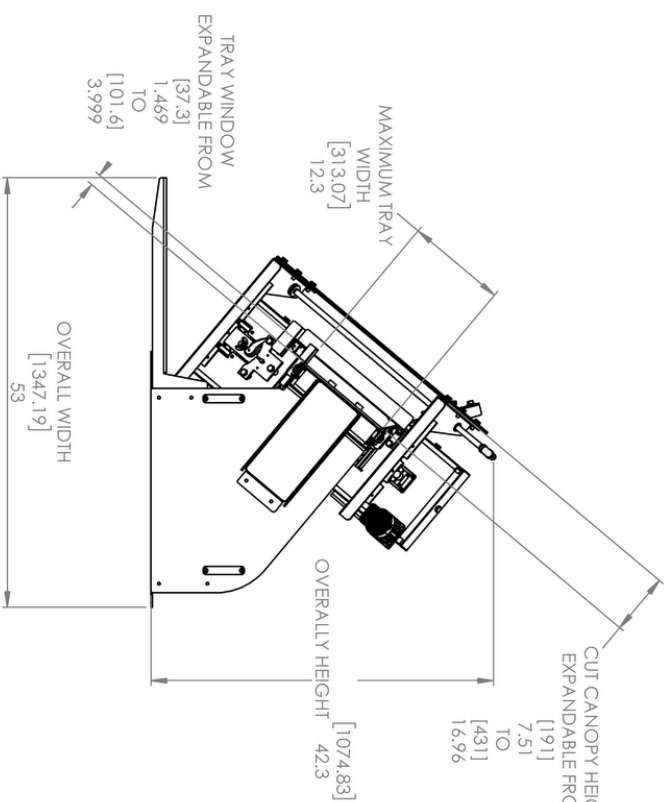
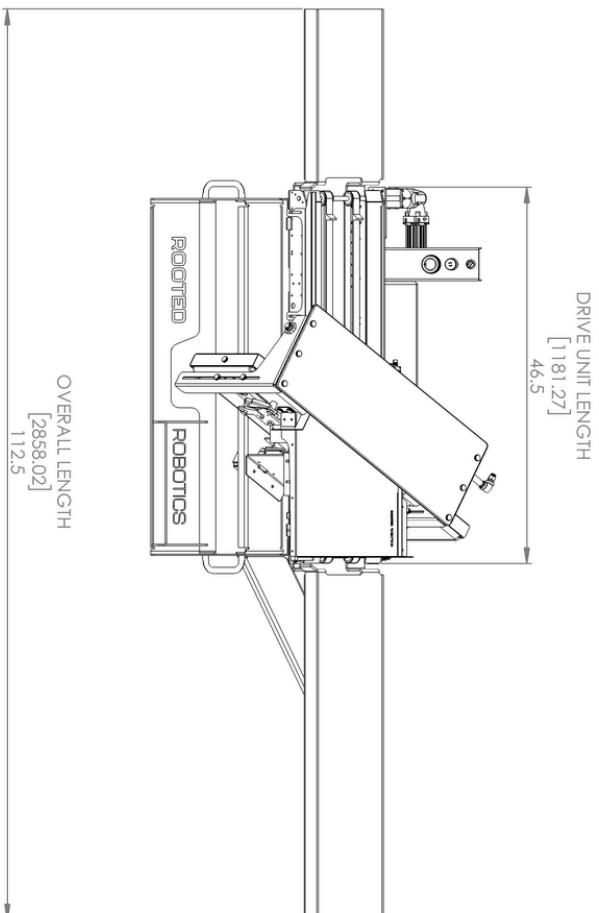
MICROGREENS
BABY GREENS
LEAFY GREENS



COMPONENTS

1	CONVEYOR
2	BELT
3	BAND SAW UNIT
4	BLADE
5	BLADE TENSIONER
6	BAND SAW COVER
7	SAFETY GUARD
8	PRODUCT SEPARATOR PLATE
9	HANDLES
10	POWER/E-STOP
11	CONTROL DIAL
12	BASE
13	HARVEST BIN SHELF
14	TRAY REMOVAL GUIDE
15	AUTO ADJUSTMENT SYSTEM

REVISIONS			
REV.	DESCRIPTION [SHEET & ZONE]	DATE	APPROVED



PLACE AND DATE OF DECLARATION**Place:**

Boulder, Colorado, USA

Date:

17 February, 2026

10 years from last date of manufacture

9. AUTHORIZED SIGNATORY

Person empowered to draw up this declaration on behalf of the manufacturer:

Name:

Maximilian Knight

Position:

CEO / Founder

Signature:

This declaration relates exclusively to the machinery in the state in which it was placed on the market. Components added and/or operations carried out subsequently by the final user are not covered by this declaration.

The original EC Declaration of Conformity shall be retained for a period of at least 10 years from the last date of manufacture of the machinery, in accordance with Article 5(1)(e) of Directive 2006/42/EC.