

AUTOMATIC ABRASIVE PEELING

MACHINES FOR TUBERS-PAT



TECNOCEAM
S.R.L.
VEGETABLES PROCESSING PLANTS


Machines suitable to peel potatoes, carrots, baby carrots, celeriac, turnips, etc.



600 Model

Product quantity/cycle:

up to 15 kg

Approximate production range:

(according to product characteristics,
to the used abrasive grit and to
process settings)

Up to 900 kg/hr

Cycle duration:

(according to product characteristics,
to the used abrasive grit and to
process settings)

1 - 3 minutes

Maximum overall dimensions:

(lift conveyor + peeling machine)

3,130 x 1,175 x H 1,945 mm

Water consumption: 0.5 – 1 m³/hr

Total installed power: 1,8 kW

Voltage: 230/400 V – 50 Hz

TECHNICAL SPECIFICATIONS

1000 Model

Product quantity/cycle:

Up to 40 kg

Approximate production range:

(according to product characteristics,
to the used abrasive grit and to
process settings)

Up to 2,400 kg/hr

Cycle duration:

(according to product characteristics,
to the used abrasive grit and to
process settings)

1 - 3 minutes

Maximum overall dimensions:

(lift conveyor + peeling machine)

3,890 x 1,460 x H 2,285 mm

Water consumption: 0.5 - 2 m³/hr

Total installed power: 6,25 kW

Voltage: 230/400 V – 50 Hz



NOTE:

these data are referred to standard models and are subject to variations
due to machine updates and/or specific client needs.

AUTOMATIC ABRASIVE PEELING MACHINES FOR TUBERS-PAT

MANUFACTURING CHARACTERISTICS:

The machines, completely made of stainless steel, consist of the following essential parts:

- A robust frame to support all machine components equipped with height-adjustable feet;
- Product loading flighted lift conveyor;
- Product containment cylindrical basket equipped with a lower pipe for process waste discharge;
- Aluminium or stainless steel extractable cylindrical case, wholly covered with a proper abrasive material layer, equipped with an upper loading mouth and with an unloading peeled product barrier;
- Rotary disc placed on the cylindrical chamber bottom and covered by the same abrasive material;
- Water injection system into the peeling chamber;
- Control panel;
- Safety devices in compliance with the EU regulations.

The transmission of different movements is obtained by means of electric motors and pneumatic system.

NOTE: all machine components meant to be into contact with foodstuff, comply with current EU regulations on this subject.

OPERATING PRINCIPLE:

The loading lift inserts the product to be processed in the peeling chamber. Product peeling is obtained by the combined actions of a rotating movement – exerted onto it by the disc – and of its friction against the abrasive walls. This allows a delicate and homogeneous process to be performed on all the tuber surfaces.

Water injection – controlled by an automatic valve – by means of a series of spraying nozzles in the peeling chamber allows to perfectionate product cleaning and peeling and to make waste flow through the specially provided lower discharging pipe. Once the process is finished, the peeled product comes out from the unloading automatic barrier and is eventually transferred to the next process stage.

PRODUCT MACHINABILITY: the fed product must be free from relevant earthy material and gravel.



ADVANTAGES:

- Homogeneous and product caring peeling;
- Reduced water consumption;
- Long-lasting abrasive components and quick replacement of the same;
- Different abrasive coating grits are available to match different products;
- Complete automation and customisation of the continuous process cycle control panel adjustments: loading product time (and so the inserted quantity), process time (peeling cycle duration), peeling disc rotation speed time, peeled product unloading time (opening interval of the unloading automatic barrier);
- Easy access to inner components for cleaning and maintenance;
- Possibility to convert the peeling machine into an easy pre-washing machine by quickly removing and replacing the abrasive components.



OPTIONAL available upon request:

Loading cells for loaded product quantity control.

RELATED MACHINES:

Auger destoner, Vegetable washer, peeled product pre-washing tank with a water and antioxidant mix, Roller sorting conveyor.





NOTE: machine images appearing in the
present folder are indicative only and could
differ from the last model in production.

TECNOCEAM S.R.L.
Strada Nazionale Est, 11
43044 Collecchio (PR) - ITALY
Ph. 0521833738 - Fax 0521 834087
info@tecnoceam.com
www.tecnoceam.com