

FOOD PROCESSING MACHINES MANUFACTURER

CORUNDUM PEELER

Corundum peeler is used to rub the vegetables skin after initial washing: potato, carrot, beet, celery etc. Product from charge basket is taken by the horizontal screw which is moving it under rotating rollers covered with corundum. Inside the chamber there is the water spray installed to help washing processed product and flush down the peelings to the filtration screw. Impurities with water are taken by the filtration screw transporter, mounted on the chamber bottom part, and moved through slotted sieve. Used water is going outside (to be filtrated in the drum filter where the circulation pump is pumping again to initial sprinklers section and to the initial product washer – optional). Strained impurities are pushed by the filtration screw outside the unit. Product pushing screw rotation speed is regulated to obtain the required capacity and the product quality. Corundum rollers rotation speed is also regulated. Two sections of the corundum rollers motors 4+4 to set the concurrent or backward rotation. Interchanging, service without the frame disassembling. After opening the unit covers it is easy to clean from inside. Made from stainless steel AISI 304.



BRUSH PEELER - POLISHER



Unit used for brush cleaning-polishing root vegetables. The good cleaning requires the initial washing in a drum washer. Product charged into the charge basket is taken by the set of rotating brushes which create rotating drum. Inside the washing chamber are installed water sprinklers. During the drum rotation product is grazing against each other and the brushes. Collected dirt and impurities does not clog the brushes and with the water are transported by the lower screw transporter to the external filter with the water recycling system and the circulation pump. Water is used again in the initial drum washer. Infinitely variable speed control of the drum and the brushes – adjusted for the capacity and the cleaned product. Brushes are made in shape of the bushing-segments installed on the 14 rotating shafts. Replacement of the brush segment without dismounting whole shaft and drum. After opening the safety covers you can easily clean all elements. Made from stainless steel AISI 304. On the picture you can see the unit with individual motor for each brush, drum and also the screw transporter for impurities. Brush length – 2000mm, brush number – 14, capacity depends on washing product – 4-6 t/h, power supply - 5 kW, ~380VAC, 50 Hz.

SCREW BRUSH PEELER



Unit used to remove the skin from the vegetables after the initial heating. Product is passing to the charge basket by the horizontal worm moving it through the installed above spinning roller brushes. There is the shower system inside the chamber. From the product input – water from the closed circuit to the drum filter, to the product output – fresh water. Peel-skin with water is taken out by the screw transporter situated on the bottom of the chamber and moved through the sieve. Used water is going to the filter where, after filtering, is turning back to the circulation pump to the unit to initial shower section and initial product washer before steam work. All waste is pushed by the screw transporter to the outside container. Regulated screw speed is letting to adjust capacity and quality of clearing product. Brush changing and their service can be set without unmounting whole frame. Easy access to the chamber inside and all other elements after opening the covers (easy to clean). Made of stainless steel AISI 304. On the picture you can see the unit with individual motor to the roller brushes and with the water filtering and draining off the waste system. Installed power supply (without filter) - 7 kW, ~380VAC, 50 Hz.

FLAT BRUSH CLEANER



Unit used for the dry cleaning of the root vegetables (tubers). Product which lies on brushes is under the cover being pushed by curtain from the top (this prevents from building-up tuber layers). Brushes are concurrently rotating but every other with different speed which causes product to rotate but also clean. Impurities are falling down under the brushes and then to the container. It is recommended to use the de-stroner before the cleaning process. Powered by motoreductor with chains and gear wheels which enables to rotate every other brush with different speed. Made from stainless steel AISI 304. On the picture is shown initial potatoes cleaning set consisting of: the charge elevator, the star degrounder, the brush cleaner, the roller calibrator, the transporter moving product to the washing machine.