

Rod peeler

Professional technological systems for the food and chemical industry

Application:

The peeler is intended for the removal of peel from potatoes which had been formerly subjected to preliminary steaming.

Advantages

High capacity, high efficiency.
Affordable price.

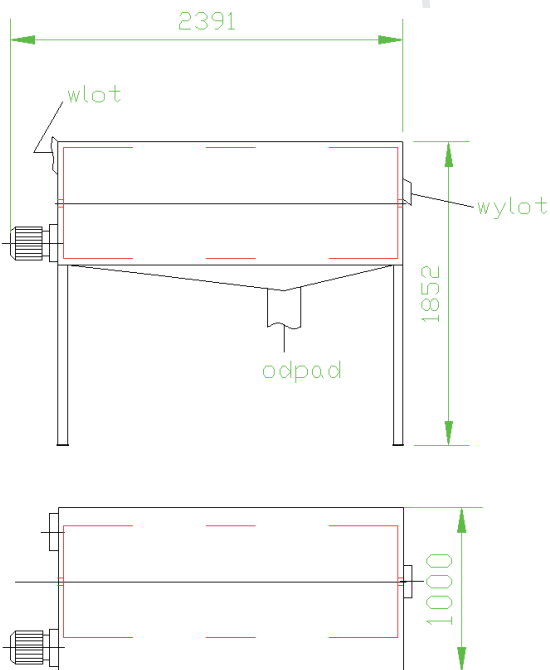
Description of the machine:

The basic elements of the peeler include:

Body, rod drum, housing, drum drive, injector. The units which have contact with the raw material are made of acid-resistant steel. The principal part of the peeler is the rod drum. After preliminary external steaming, potatoes are fed into a revolving drum. As a result of the fact that the potatoes rub the drum rods as well each other, with simultaneous water injection, the peel is removed from the potatoes and the water flows down to the bottom part of the body.

Technical data:

Capacity.....	3-5 [t/h]
Motor power.....	1,5 [kW]
Drum revolutions.....	30 [rev./min.]
Weight.....	800 [kg]



Offered devices can differ from presented on the photos.



www.mysak.pl

Contact:

tel. (+48 61) 81 01 627
fax (+48 61) 84 29 634

Address:

Mysak Group Sp. z o.o. sp.k.
Ul. Haber-Włyńskiego 7
60-408 Poznań, Poland