

Steam peeler

Professional technological systems for the food and chemical industry

Application:

The steam peeler is a device, which softens the peel of potatoes and vegetables.

Advantages

All the elements which contact the raw material are made of acid-resistant steel. Full automation.

High capacity. Low power consumption. Affordable price.

Description of the machine:

The peeler is constructed from welded closed profiles and sheet metal made of acid-resistant steel. The raw material is delivered to the intake hopper. The hopper filling is controlled by means of sensors, or at customer's request, it is possible to mount weight sensors. When the hopper is full, a pneumatic servo-motor opens a flap at the bottom of the hopper and the raw material is delicately poured into a pressure tank through a funnel opening. Thereafter, the tank with the vegetables is closed and steam is injected inside the tank. The tank starts to rotate. After evaporation is finished, the steam supply valve is closed, and an outlet valve is opened. The tank stops with its outlet directed downwards, the pneumatic servo-motor opens the flap and the raw material is unloaded from the container, then the container returns to its initial position and is ready for the next cycle.



Technical data:

Material:.....Acid-resistant steel
Motor reducer power: - 2.2 [kW] n=1420 [rev./min.]
Volume:..... - 0.45 [m³]
Max input:..... - 150 [kg]
Steam consumption p=0.9-1.2 [MPa] - 1.0 [t/h]

Offered devices can differ from presented on the photos.



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