

Capacity

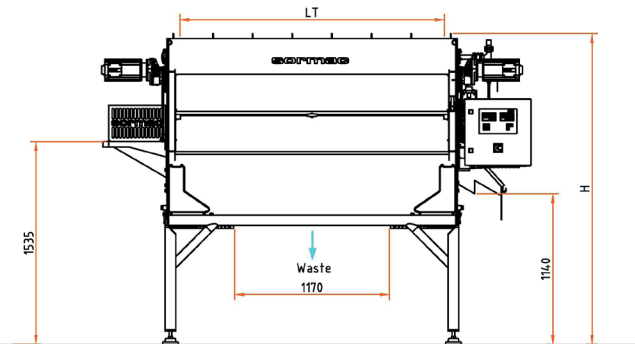
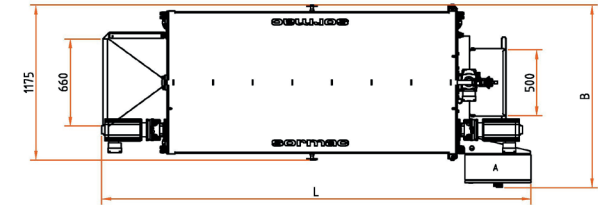
The knife peelers MS have an input capacity up till 7,000 kg/hr, depending on product type and required waste percentage.

Options

- control panel with frequency controllers and digital control, including mounting and cabling
- waste transport system

Technical data

Type:	MS-10	MS-20, MS-20/Combi	MS-30, MS-30/Combi
Voltage:	230/400 V, 50/60 Hz	230/400 V, 50/60 Hz	230/400 V, 50/60 Hz
Installed power:	2.38 kW	2.57 kW	3.30 kW
Dimensions (L x W x H):	2,265 x 1,385 x 2,355 mm	3,250 x 1,385 x 2,355 mm	4,230 x 1,385 x 2,355 mm
Water consumption:	0 - 1.2 m3/hr	0 - 2 m3/hr	0 - 2.8 m3/hr
Length drum (LT):	1,000 mm	2,000 mm	3,000 mm



Product specification

The MS knife peelers are suitable for pre-cleaned or pre-peeled tuberous vegetables such as potatoes, beetroot and celeriac. The produce diameter should be between 30 and 180 mm and the vegetables must be free of stones.

Continuous knife peeler MS



Operating principle

The Sormac knife peelers MS are suitable for continuous peeling of pre-washed or pre-peeled root products, like potatoes, red beet, celeriac etc.

The produce to be peeled is conveyed by a transport auger through a horizontal, rotating drum. The inside of this drum is equipped with a large number of knives. The dwell time and peeling effect can be controlled by varying the RPM of the drum and the speed of the transport auger. The special shape of the drum and the way the knives are positioned effectively avoids the produce from being flat peeled. The peeling waste is separated from the peeled product immediately and ejected by the rotating drum. The waste can be collected for removal in a crate or waste transporter via the waste funnel at the base of the machine.

Machine features

The machine consists of a stable housing in a frame, the peeling drum and a transport auger. In line with the patented Sormac system, the drum is suspended on both sides in 3 V-belts, and is driven by just 2 motors. The spray nozzles on the outer circumference of the transport auger allow wet peeling if required. There is a large cleaning hatch on two sides of the drum, so the inside of the drum and the conveying auger can be inspected and cleaned easily. The efficient drive and peeling methods means the energy consumption is very low.



European patent EP 1 446 026 / EP 1 935 259 / other patents pending

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Alterations reserved

In the model MS-20/Combi and MS-30/Combi, potatoes which have not been pre-peeled can be peeled as normal. The Combi-drum has several pre-peeling plates which replicate the effect of pre-peeling. The final peeling quality is equal in every respect to the MS-20 and MS-30 knife peeler.

Small details make a big difference...

Certified plastic

Drum designed in blue plastic, meets the latest European directives (EU 10/2011).

High-quality peeling knives

Peeling knife life more than 2,000 operating hours.

Hygienic design

Large detachable hatches allow quick access to the drum for cleaning or service. Drum hatch can be opened in one manoeuvre.

Effective avoidance of flat peeling

The patented design of the drum helps to effectively avoid flat peeling.

Higher yields

Less waste than flat bed peelers.

Low energy consumption

Low energy consumption due to efficient drive, with minimal friction.

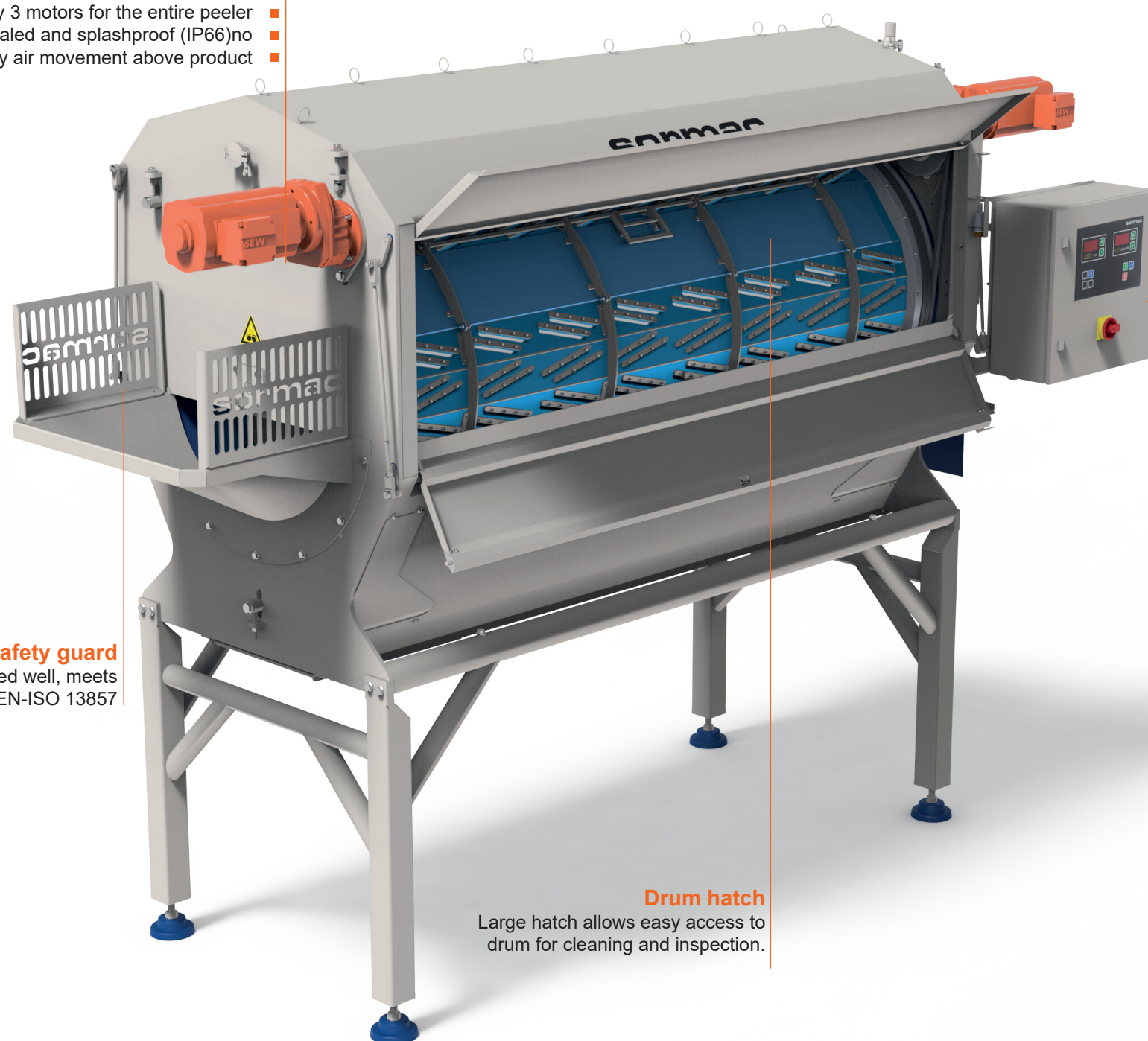
Digital operating panel (optional)

The control panel is provided with frequency controllers for drum and auger. The operating panel can be used for digital adjustment of the RPM of the drum and the dwell time of the product.



Motor drive

- only 3 motors for the entire peeler
- hermetically sealed and splashproof (IP66) no
- unnecessary air movement above product

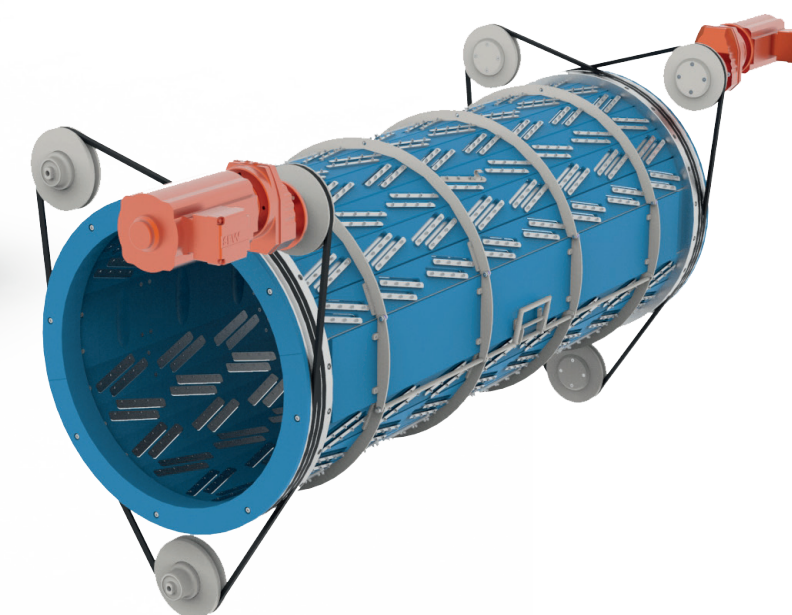


Safety guard

All moving parts are guarded well, meets NEN-EN-ISO 13857

Drum hatch

Large hatch allows easy access to drum for cleaning and inspection.



Patented three-point suspension

Floating suspension ensures steady and stable rotation of the drum. Virtually no friction and few wear parts.