

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.

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.

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.



Capacity

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

Options

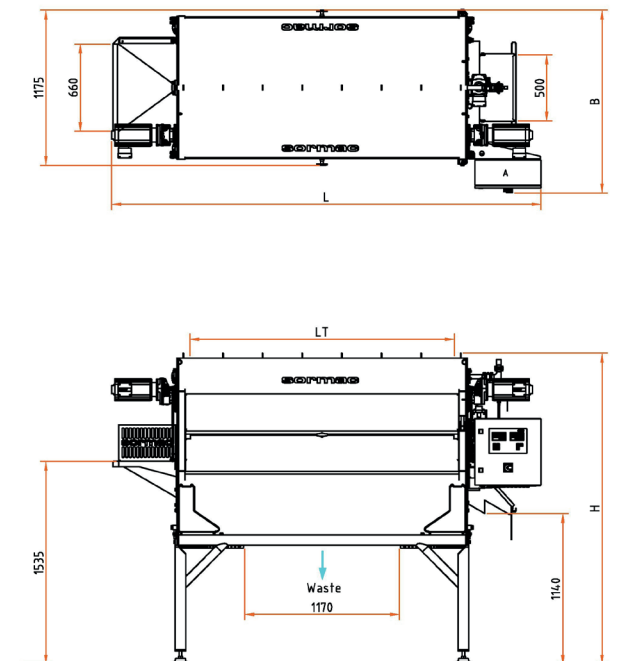
- control panel with frequency controllers and digital control, including mounting and cabling
- waste transport system

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.

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



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