

Knife peeler **KWS**



Operating principle

The Sormac KWS knife peeler is suitable for peeling small carrots. The produce is pushed onto the infeed table between the first two transport rollers by hand.

The produce is then transported through the machine horizontally by transport rollers. On its way through the machine, the produce passes eight peeling stations which are positioned such that the produce is peeled on all sides along its circumference.

The knife stations and the transport rollers are equipped with a quick release system, which allows easy removal and easy replacement, e.g. for cleaning and maintenance.

The peeling waste is collected in the waste receptacle that is supplied with the machine and that can be placed under it.

Capacity

The capacity of the KWS is approx. 2,500 - 3,000 products an hour, depending on the actual produce.

Scope of supply

- knife peeler KWS
- waste receptacle

Options

- other combinations of peeling stations



Product specification

The diameter of the produce to be peeled must be between 8 and 45 mm. The minimum length should be at least 100 mm.

Advantages

- completely dry peeling process
- smooth surface, a longer shelf life and a hand-peeled end result
- hygienic machine design (easy peeling station removal)

Technical data

Type:	KWS
Voltage:	230/400 V, 50/60 Hz, 3 phases
Installed power:	0.6 kW
Dimensions (LxWxH):	2,525 x 1,045 x 1,400 mm
Air pressure:	min. 3 bar / max. 8 bar

