

Options

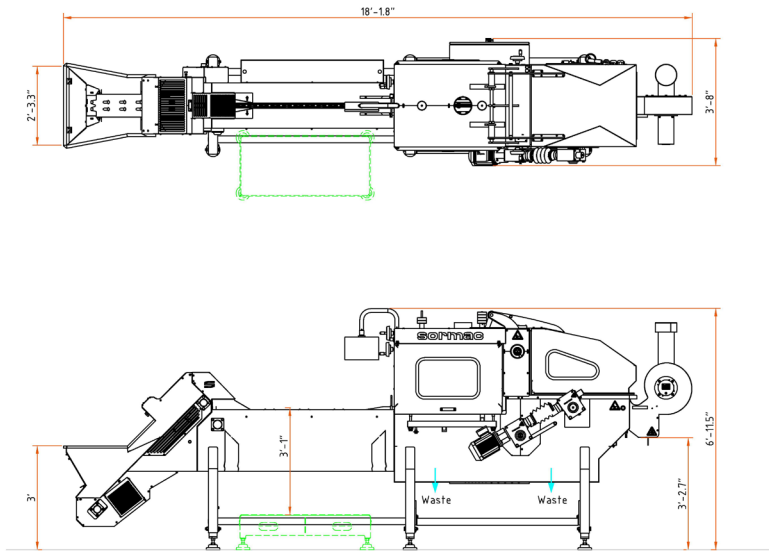
- digital operator panel with air saving technology
- transport chains for different onion diameters (40 - 60 mm or 80 - 140 mm) (1,6" - 2,4" or 3,2" - 5,5")
- direct mounted inspection table
- operator platform
- waste auger

Technical data

Type	USM-S100
Voltage	230/400 V, 50/60 Hz
Installed power	2,3 kW
Dimension (LxWxH)	5,540 x 1,120 x 2,125 mm
Air pressure requirement	6 bar (dry air) (87 psi)
Air requirements	max. 1.1 Nm³/min (39 cfm) (at 6 bar air pressure)
Noise level	< 83 dB(A)

Product specification

The USM-S100 can peel onions with a diameter of 55 - 120 mm (2,2" - 4,7"). For smaller and larger diameters adjusted executions can be supplied (see options).



Onion peeler **USM-S100**



Operating principle

The Sormac onion peeler USM-S100 combines easy operator use with a good reliability. The operator has within reach a rotating, mounted display panel (optional) with all the important functions at there disposal. Also shown is important information like capacity, number of peeled onions, operating hours and malfunction identification. By means of a singulating conveyor belt the onions are transported from the infeed hopper and positioned onto the flights of the transport chain. The operator places the onions in the right horizontal position. The rotating knives top, tail and cutting arms make a horizontal cut around the onions.

At the end of the conveying section the onions are picked up with a double holding-arm system with rotating holders. These arms are fitted on a rotating structure. During the rotating movement the onion spins around its own axis, whereby a cut over the complete circumference is made. The depth of the cut is also adjustable. During the cutting air is blown into the cut to remove the skin.

For adapting the machine to different onion diameters several adjustments are provided. These can mostly be made from outside, even during operation, by means of a hand wheel.

The Sormac air saving technique which is used in the USM-S100, takes care of low energy consumption in combination with a higher peeling quality.

Capacity

Depending on diameter, shape and quality the USM-S100 onion peeler can handle up to 4,800 - 6,000 onions per hour, positioned by one person.



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Subject to changes

# The difference is in the details...



### Full construction on one level

The line is placed on one level, making extra platforms unnecessary. Waste is centrally collected & transported by means of an integrated waste auger.

### Scoring knives easy to adjust

No tools required to adjust the scoring depth of the knives.

### Visible peeling process

Due to the fact that the machine is equipped with large windows and LED lighting, it is very easy to observe the cutting and peeling process.

### No pneumatic cylinders

No pneumatic cylinders in the peeling section: increased reliability.

### Separation of scoring- and peeling sections

The separation of the scoring- and peeling section offers hygienic advantages.

### Low noise level

Noise level during operation: <83 dB (A).

### Low energy and air consumption

Up to 40% less energy and air consumption compared to similar equipment.



### Digital operator panel (optional)

- easy digital adjustment of capacity
- display with onion counter
- additional air saving

### Adjustments during operation

Most adjustments can be made during operation / running of the machine.

### Hygienic stainless steel motor on fan

The fan is provided with a closed sealed stainless steel motor, which avoids pollution of the peeled product.

### Ergonomic working position

Foldable operator platform and extra leg space.

### Circular knives easy to change

By removing the complete unit, the stainless steel circular knives are easy to replace outside the machine.

