Stepflow
PVW

Operating principle

The Sormac automatic stepflow system type PVW meets the need to singulate carrots or other long-shaped vegetables like e.g. salad cucumbers, courgettes etc. so that the speed of both is synchronised. The Sormac knife peeler type KP-60/HS or the carrot topper / piece cutter type WOS-1A are ideal machines to place behind the stepflow system.

The machine operates according to the known shufflo principle. Two up and down moving, step-shaped plates lift the carrots out off the infeed hopper. Next to this the carrots fall in a V-belt. The special infeed hopper takes care of an extra high filling degree.

The electrical components are in a handy, swivel mounted control panel. Stepflowo and V-belt are controlled by 2 coupled frequency converters, so that the speed of both always is in a good relation. To achieve optimal singulation, it may be necessary to install a second slightly faster V-belt.

Capacity

The capacity of the stepflow is between 3.000 and 8.000 pieces/hour dependent on product length.

Scope of supply

> control panel
> V-belt

Features

> good design with simple control
> easy to integrate with several machines like knife peeler KP-60/HS and carrot topper/piece cutter WOS-1A
> open construction, easy to maintain
> very robust and hard wearing

Product specification

The stepflow system type PVW is suitable for singulating long-shaped root vegetables, especially carrots, salad cucumbers and courgettes. The product needs to be rather straight and without leaves. The diameter is between 30 and 75 mm.

Technical data

Voltage:	230/400 V, 50/60 Hz
Total installed power:	0.90 kW
Weight:	± 350 kg
Dimensions (L x W x H):	1.450 x 1.050 x 2.000 mm
Infeed height:	1.005 mm
Product diameter minimum:	30 mm
maximum:	75 mm

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