

Knife peeler UP-8000



Operating principle

The universal knife peeler UP-8000 is designed for peeling carrots. The product is placed on the V-belt and moved into the knife peeler. No orientation of the carrots is needed.

The machine is equipped with transport rollers, which convey the product horizontally through the peeling machine. The product passes 8 peeling stations, which are placed at different angles and completely peel the carrot.

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

The peeling waste will drop into bins beneath the machine.

Capacity

The capacity of the UP-8000 is approx. 6.000 - 8.500 pcs/hr.

Scope of supply

- > stainless steel frame
- > transport rollers
- > 8 peeling stations with knives
- > V-belt
- > control panel

Options

- > waste bins

Features

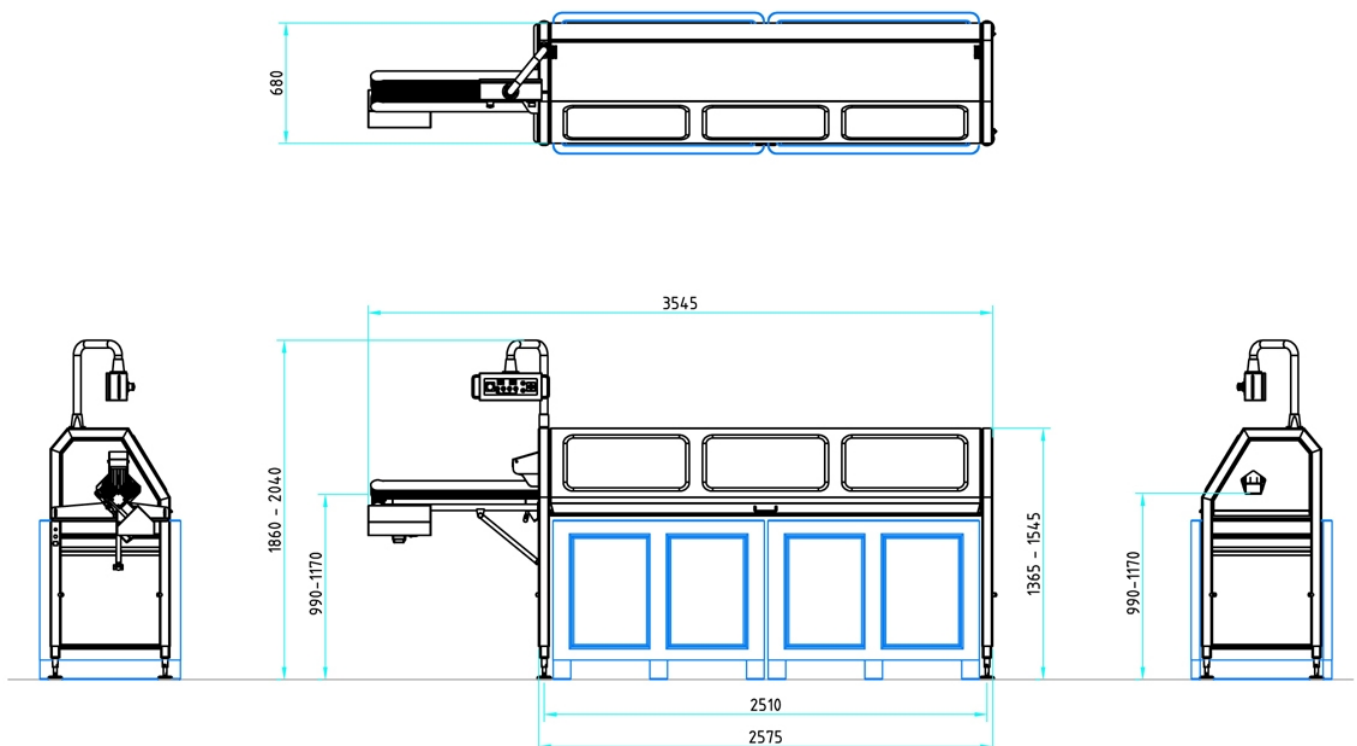
- > no orientation required
- > totally dry peeling process
- > peeling quality as if peeled by hand
- > no use of compressed air
- > less de-colouration (whitening) of the carrot
- > low energy consumption

Product specification

The universal knife peeler UP-8000 is suitable for processing carrots. The product diameter needs to be between 25 - 65 mm. The minimum length should be minimal 160 mm.

Technical data

Voltage:	230 V, 50/60 Hz
Total installed power:	1.2 kW
Noise level:	< 70 dB(A)
Weight:	640 kg
Dimensions (LxWxH):	see drawing
Product infeed height:	990 - 1.170 mm
Peeling waste (depending on product):	17 - 20%

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Alterations reserved

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