

## Knife peeler KP-60/HS



### Operating principle

The knife peeler KP-60 is suitable for peeling long-shaped products such as carrots, salad cucumbers, white radish etc. The product to be peeled is placed on the infeed table and manually moved into the first pair of transport rollers, or onto the V-belt (option).

The machine is equipped with nine pairs of transport rollers, which convey the product horizontally through the peeling machine. Pneumatic pressure holds the product in place as it is driven through the 8 knife holders, which are placed at different angles and peel the product on all sides along the circumference.

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

The pneumatic pressure to the rollers is fully adjustable to suit variations in product sizes, this is easily accessible on the control panel.

The peeling waste is delivered through a waste chute beneath the machine.

### Capacity

Based on manual infeed approx. 2.000 - 2.500 pcs/hr. When using the V-belt (option) you can reach a capacity of approx. 4.500 - 5.000 pcs/hr.

### Scope of supply

- > control panel
- > 4 coarse peeling stations (G), 4 medium peeling stations (M)
- > product infeed table
- > service set

### Features

- > totally dry peeling
- > perfect peeling quality (as if peeled by hand)
- > smooth peeled surface for extended shelf life
- > solid dry waste, easy to handle
- > hygienic design (easy to clean and disinfect)
- > simple operation
- > extremely durable, hard-wearing and reliable
- > ease of access

### Options

- > V-belt
- > other combination of peeling stations

### Product specification

The knife peeler KP-60 is suitable for processing of carrots, salad cucumbers, white radish etc. The product diameter needs to be between 20 - 65 mm. The minimum length should be 160 mm.

### Technical data

Voltage:	230/400 V, 50 Hz
Total installed power:	0.73 kW with V-belt
Air pressure:	6 bar (87 psi)
Air consumption:	± 4 NI/min (0,14 scf/min)
Weight:	± 205 kg (incl. V-belt) (430 lbs)
Dimensions (LxWxH):	2.500 x 850 x 1.450 mm (98"x33"x57") with V-belt
Product infeed height:	930 mm (37")

European patent EP 0799 580, US Nr. 08/855,231 / CND Nr. 2,204,940.  
Other patents pending

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**Sormac B.V.**

P.O. Box 419  
NL-5900 AK Venlo

Telephone: +31 (0)77 351 84 44  
Fax: +31 (0)77 320 48 01

Huiskensstraat 68  
NL-5916 PN Venlo

E-mail: [info@sormac.nl](mailto:info@sormac.nl)  
Internet: [www.sormac.nl](http://www.sormac.nl)

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