

LARGE ONION PEELER



This system offers a complete process for 45mm to 115mm diameter onions. It tops and tails the onions in one operation then slits the outer skin and removes it with compressed air. No change parts are required. The onions are picked up from the hopper automatically and then positioned by the feed operator so that the tops and tails are set horizontally across the carriers.

FEATURES

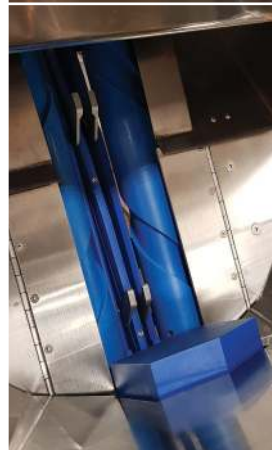
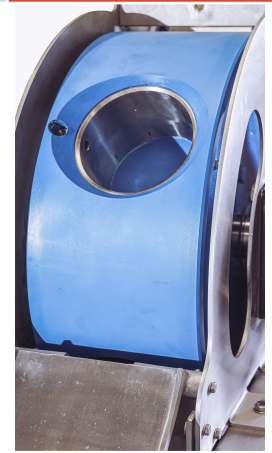
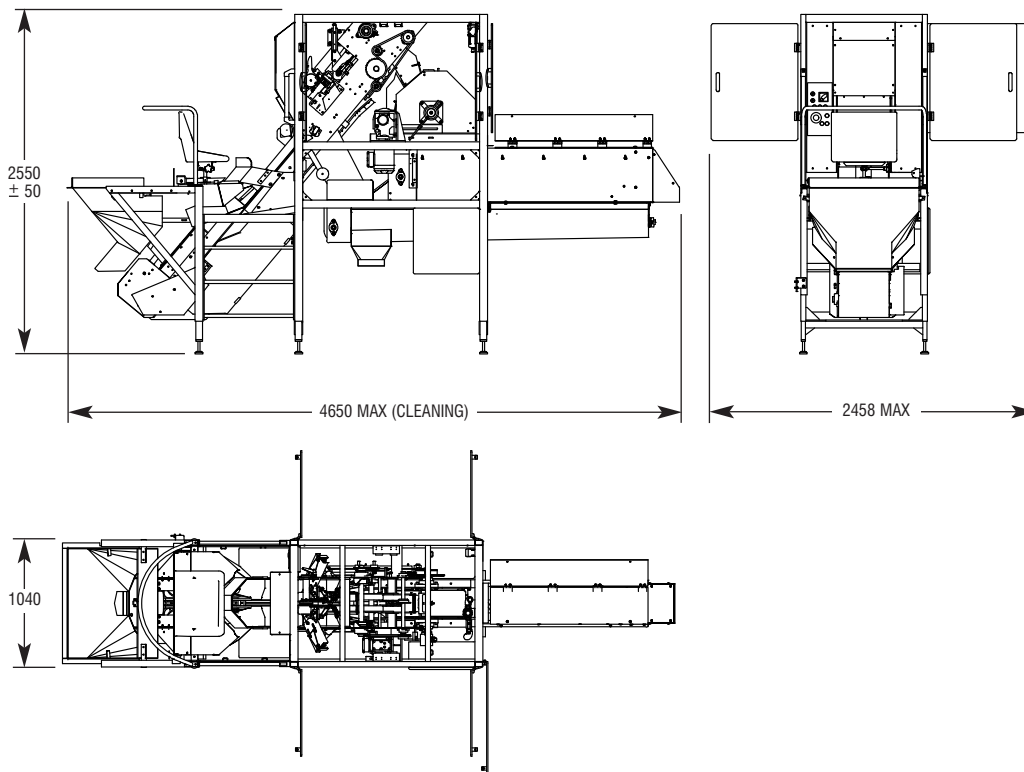
- Peels 45mm - 115mm diameter
- Capacity - up to 110 onions per minute
- Tops, tails and pneumatically peels
- Waste auger with single point discharge
- Manual orientation of onion
- Dry Peeling Process
- No Change Parts required - Manual adjustment of top & tail knives and slitting knife
- Variable Speed Drive with digital speed display
- Health & Safety guarding to comply with CE regulations

BENEFITS

- Top & tail knives float to adjust position to the size of the onion reducing waste
- Slitting knife cuts to shape of onion
- Waste separation scroll
- Low labour requirement
- Easy to maintain - no specialist knowledge required
- Raw material input rate approx. 750kg/hour using onions 75-90mm diameter, 600kg/hour using onions 60-80mm diameter
- Pneumatics created for trouble free operation
- Spares Kit included

TECHNICAL DATA

Power required	0.75kW 50Hz 380V 3Ph (Local options available)
Air supply required	2.70m ³ /min @ 7Kg/cm ² (N.B. Figures quoted at machine) 95cfm @ 7 BAR (N.B. Figures quoted at machine)
Dimensions	4650mm Long x 1040mm Wide x 2550mm High
Weight	1650 Kilos



M&P
Engineering

M&P (Engineering) Ltd.

Trafford Park Road
Trafford Park
Manchester
United Kingdom
M17 1HG

Tel: +44 (0) 161 872 8378
Fax: +44 (0) 161 872 9250
Email: info@mp-engineering.co.uk
Web: www.mp-engineering.co.uk