

LARGE SHALLOT PEELER



This system offers a complete process for 40mm to 90mm diameter shallots. It tops and tails the shallots in one operation, then slits the outer skin and removes it with compressed air. No change parts are required. The shallots 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

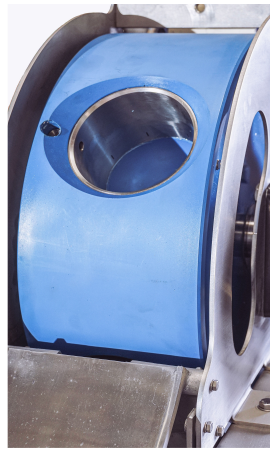
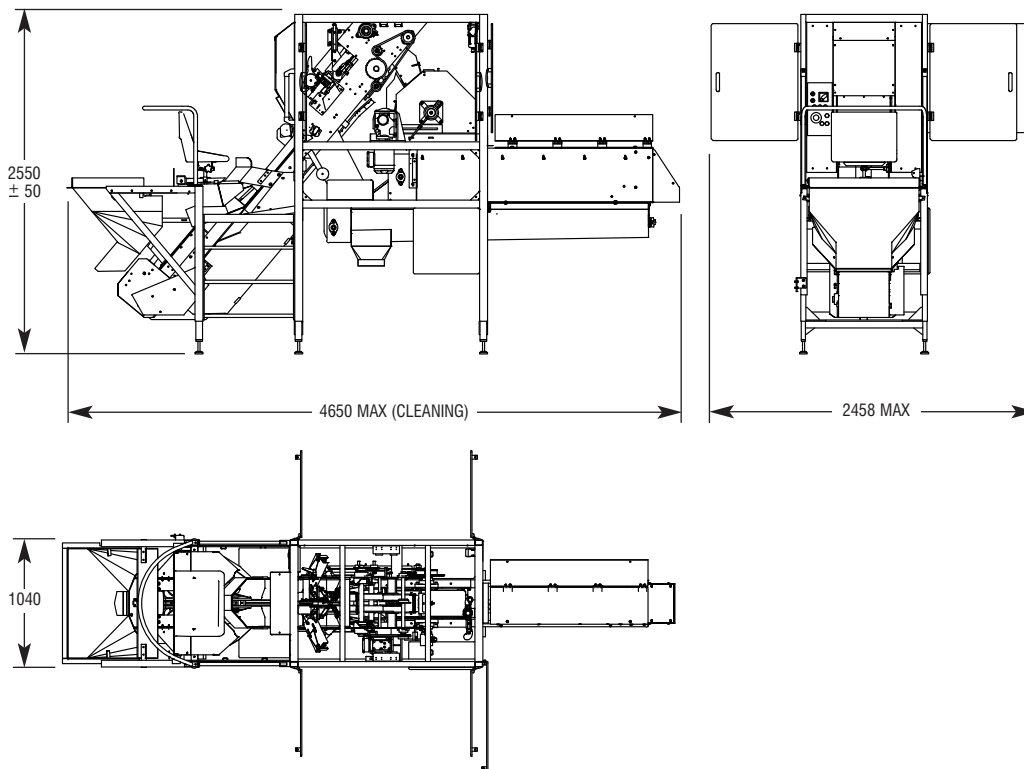
- Peels 40mm - 90mm diameter
- Capacity - up to 110 onions per minute
- Tops, tails and pneumatically peels
- Waste auger with single point discharge
- Manual orientation of shallot
- Dry Peeling Process
- No Change Parts required - Manual adjustment of top & tail knives and slitting knife
- Variable 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 shallot reducing waste
- Slitting knife cuts to shape of shallot
- Waste separation scroll
- Low labour requirement
- Easy to maintain - no specialist knowledge required
- Raw material input rate approx. 400kg/hour using onions 40-60mm diameter, 500kg/hour using onions 60-90mm diameter
- Pneumatics created for trouble free operation
- Spares Kit included

TECHNICAL DATA

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|---------------------|--|
| 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 |



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