

Peeling

Abrasive peeler, small model



➤Capacity: 1 to 2 t/h ➤Product: Potatoes, carrots etc.

Machine Description:

The product is fed into the peeler via a chute.

A number of rotating abrasive rollers form a trough through which the product tumbles around and is peeled.

Rollers are driven by an arrangement of timing belts to ensure smooth and quiet

running with low maintenance.

An overhanging auger is slowly carrying the product forward through the machine to the discharge chute, at the same time spraying the product with fresh water.

Both the auger and the roller speed are controlled by frequency inverters.

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