

Sliver Remover



- Capacity: 2 tonne per hour with 10 x 10 mm strips
- Products; potato, carrots, etc

Machine Description:

This machine is designed to remove 'slivers' or undersized product from cut produce

The cut produce is fed via the infeed chute and is propelled across the roller bed by motorised rollers. The roller sleeves are manufactured from ribbed plastic and mounted on stainless steel inner rollers. Partial plastic spirals are welded to the roller surface to ensure the product is conveyed over all the rollers without wedging.

The gap between the rollers can be adjusted easily and precisely, by means of a crank handle,

whilst the machine is in production. Adjustment is from 4 to 9 mm.

A spray pipe is mounted over the rollers to wash off any starch (in the case of potato).

Discharge takes place at the chute at the opposite end of the roller bed.

The machine is available in several sizes to suit your capacity.

Made from stainless steel and food grade plastics to ensure a long trouble free life.

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