## CONTINUOUS ABRASIVE PEELER

The Continuous Abrasive Peeler is suitable for peeling potatoes, carrots and other root vegetables.

Keeping the water usage to a minimum and ensuring the lowest possible material losses during peeling, are very important factors when choosing a peeling system for your process, since the result of peeling for each individual potato will affect the quality of your finished product.

The Continuous Abrasive Peeler has eight high–speed rollers. The rollers can have different gauges of coated abrasive material depending on the desired peeling effect. Specially selected coating material and the coating process combine to make the rollers very durable and long lasting. The abrasive rollers can be replaced by nylon brushes for optimum effect when preparing fresh potatoes or when the unit is used for deskinning.

The rollers of the Continuous Abrasive Peeler rotate at a very high speed and the centrifugal force generated by it removes the peel waste. A minimum of fresh water is used for rinsing. All eight rollers can easily be exchanged if nylon brushes or a new roller set is required.

A central auger conveys the potatoes through the length of the peeler. By adjusting the auger speed and the speed of the abrasive rollers, the desired degree of peeling is achieved. Speeds are adjusted via frequency converters placed in the control panel.

Two covers at the top of the unit can be easily opened for cleaning. The peeler has central lubrication points for the infeed and discharge bearing components. The Continuous Abrasive Peeler can also be supplied with a peel waste pump system (optional). With such a system in place, the waste is pumped to an external container or waste area.





## CONTINUOUS ABRASIVE PEELER ADVANTAGES

Adjustable auger speed for accurate peeling

Eight high speed rollers for peeling





CONTINUOUS ABRASIVE PEELER	<b>L</b> (mm)	<b>W</b> (mm)	<b>H</b> (mm)	INSTALLED POWER
PAC20L Infeed / Outfeed	3100	1000 400 / 340	2360 2160 / 1180	0,25 kw
PAC30L Infeed / Outfeed	3800	1100 460 / 520	2840 2620 / 1720	0,25 kw







