

## Onion peeler USM-S100



### Operating principle

The Sormac onion peeler USM-S100 combines easy operator use with a good reliability. The operator has within reach a rotating, mounted display panel with all the important functions at their disposal. Also shown is important information like capacity, number of peeled onions, operating hours and malfunction identification. By means of a singulating chain the onions are transported from the infeed hopper and positioned onto the flights of the transport chain. The operator places the onions in the right horizontal position. The rotating knives top, tail and cutting arms make a horizontal cut around the onions.

At the end of the conveying section the onions are picked up with a double holding-arm system with rotating holders. This arm is fitted on a rotating structure. During the rotating movement the onion spins around its own axis, whereby a cut over the complete circumference is made. The depth of the cut is also adjustable. During the cutting air is blown into the cut to remove the skin.

For adapting the machine to different onion diameters several adjustments are provided. These can mostly be made from

outside, even during operation, by means of a hand wheel.

The Sormac air saving technique which is used in the USM-S100, takes care of low energy consumption in combination with a higher peeling quality.

### Capacity

Depending on diameter, shape and quality the USM-S100 onion peeler can handle up to 4.800 - 6.000 onions per hour, positioned by one person.

### Features

- > perfect peeling quality
- > complete dry peeling
- > low noise level
- > high yield (little waste)
- > hygienic design (easy to clean and disinfect)
- > low energy and air consumption

**Options**

- > transport chains for different onion diameters (40 - 60 mm or 80 - 140 mm) (1,57" - 2,36" or 3,15" - 5,5")
- > direct mounted inspection table
- > operators platform
- > waste auger

**Technical data**

Voltage:	230/400 V, 3 phase, 50/60 Hz
Total installed power:	2.3 kW
Noise level:	< 84 dB(A)*
Air pressure requirement:	6 bar (dry air) (87 psi)
Air requirements:	1,2 Nm <sup>3</sup> /min. (42 cfm)
Weight:	± 980 kg (2,156 lbs)
Dimensions (L x W x H):	± 5.600 x 1.150 x 2.000 mm (220" x 45" x 79")

**Product specification**

The USM-S100 can peel onions with a diameter of 55 - 120 mm. For smaller and larger diameters adjusted executions can be supplied (see options).

patent pending

\* If provided with closed waste auger underneath the machine

