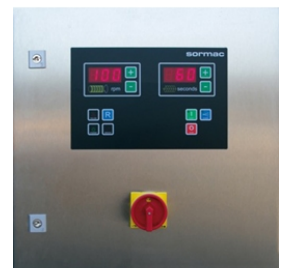


Continuous knife peeler MS-10, MS-20, MS-20/Combi



Operating principle

The Sormac knife peelers MS are suitable for continuous peeling of pre-washed or pre-peeled root products, like potatoes, red beet, celeriac etc.

The produce to be peeled is conveyed by a transport auger through a horizontal, rotating drum. The inside of this drum is equipped with a large number of knives. The dwell time and peeling effect can be controlled by varying the RPM of the drum and the speed of the transport auger. The special shape of the drum and the way the knives are positioned effectively avoids the produce from being flat peeled. The peeling waste is separated from the peeled product immediately and ejected by the rotating drum. The waste can be collected for removal in a crate or waste transporter via the waste funnel at the base of the machine.

In the model MS-20/Combi, potatoes which have not been pre-peeled can be peeled as normal. The Combi-drum has several pre-peeling plates which replicate the effect of pre-peeling. The final peeling quality is equal in every respect to the MS-20 knife peeler.

Machine features

The machine consists of a stable housing in a frame, the peeling drum and a transport auger. In line with the patented Sormac system, the drum is suspended on both sides in 3 V-belts, and is driven by just 2 motors. The spray nozzles on the outer circumference of the transport auger allow wet peeling if required. There is a large cleaning hatch on two sides of the drum, so the inside of the drum and the conveying auger can be inspected and cleaned easily. The efficient drive and peeling methods means the energy consumption is very low.

Controls

The MS knife peelers can be fitted optionally with a stainless steel operating panel. This operating panel has frequency controllers for the drum and transport auger. The RPM of the drum and the dwell time of the product can be set digitally on the front panel.

Product specification

The MS knife peelers are suitable for pre-cleaned or pre-peeled tuberous vegetables such as potatoes, beetroot and celeriac. The produce diameter should be between 30 and 180 mm and the vegetables must be free of stones.

Advantages

- > low energy consumption
- > just 3 motors for the entire peeler
- > knife life > 2,000 operating hours
- > effectively avoids flat peeling
- > easy to clean
- > higher yields than flat bed peelers

Options

- > control panel with frequency controllers and digital control, including mounting and cabling
- > waste conveying system

Technical specifications

Voltage:	MS-10 230/400 V, 50/60 Hz	MS-20, MS-20/Combi 230/400 V, 50/60 Hz
Installed power:	2.38 kW	2.57 kW
Water connection:	1" BSP	1" BSP
Weight:	approx. 750 kg	approx. 1,000 kg
Dimensions (l x w x h):	2,200 x 1,200 x 2,400 mm	3,200 x 1,200 x 2,400 mm

Capacity

The MS-20 knife peeler has a peeling waste capacity of 600 to 700 kg per hour. With 40% waste, the input capacity is therefore 1,500 to 1,750 kg per hour. When polishing a pre-peeled product (waste percentage of approx. 20%) the input capacity is consequently between 3,000 to 3,500 kg per hour. The capacities of the MS-20/Combi and MS-10 are approx. 80% respectively 50% of the capacity of the MS-20.

European patent EP 1 446 026 / EP 1 935 259 / other patents pending

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