

Peeling machine CSM-20 / MSM-20





Operating principle

The Sormac carborundum peeler and Somac knife peeler are ideal for peeling of root products such as potatoes, kohlrabi and celeriac.

In the carborundum version (CSM-20) the machine has a carborundum covered interior and a carborundum disc. The peeling disc can be taken out and is designed to enable the product to rotate within the machine. This allows the product to be peeled evenly around.

In the knife peeling version (MSM-20), the product is knife peeled to obtain a smooth surface. Any potential bruising and peeling losses are greatly reduced thanks to precision knife adjustment and the rubber skin inside the drum.

The construction is very compact with the motor inside the machine. For cleaning purposes the machine is equipped with legs. These adjustable legs can be supplied in different sizes.

Capacity

15 - 20 kg per cycle. The cycle time is 1 - 5 minutes.

Options

- > pneumatic door operation, for use in an automatic production line
- > adjustable legs

Features

- removable knife peeling disc with 15 long and 15 short peeling knives
- > knife disc of stainless steel with milled knife cavities
- knife disc with 3 robust turning rubbers



Product specification

These peelers are suitable for peeling potatoes, celeriac, kohlrabi etc.

Technical data

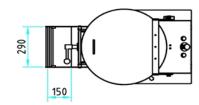
Type: CSM-20 MSM-20 Execution: carborundum knives

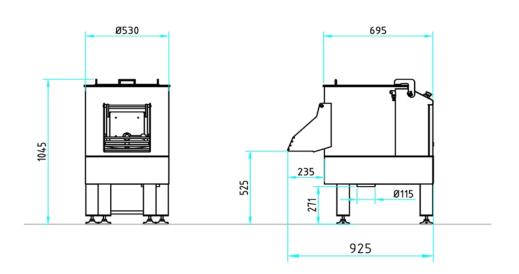
Voltage: 400 V, 50 Hz, 3 phase 400 V, 50 Hz, 3 phase

Installed power: 1,1 kW 1,1 kW Speed: 190 RPM 190 RPM

Dimensions WxDxH: 595 x 850 x 1.050 mm 595 x 750 x 1.050 mm

Infeed height: 990 mm 990 mm Outfeed height: 500 mm 500 mm





Sormac B.V. Alterations reserved

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