

AUTOMATIC AIR PEELING MACHINES FOR GARLIC AND ONIONS-PAC



TECNOCEAM S.R.L.
VEGETABLES PROCESSING PLANTS

Machines suitable to peel a wide range of onions with spherical/elongated/flat shape, shallot and ginned garlic cloves intended for the fresh product market, for freezing or for preserves (in oil preservation/pickles, sauces, etc.).

TECHNICAL SPECIFICATIONS

NEW 34 (695) Model

Approximate production range:

(variable according to product quality/calibre and process settings)

Onions: 150 – 600 kg/hr

i.e.: onions calibre Ø 25-35 mm: 100 kg/hr

Onions calibre Ø 60 mm: 400 kg/hr

Garlic: 100 – 250 kg

Peeling cycle approximate duration:

(variable according to product quality/calibre and process settings)

1-2 minutes

Onion calibre:

Ø min. 25 mm - max. 60 mm
length max. stems: 30 mm

Maximum overall dimensions:

(lift + peeling machine)

2,300 x 1,300 x H 2,100 mm

Total installed power: 3 kW

Compressed air consumption:

1,800 lt/min. (7-10 bar)

Voltage: 230/400 V – 50 Hz



255 (995) Model

Approximate production range:

(variable according to product quality/calibre and process settings)

Onions: 400 – 900 kg/hr

i.e.: onions calibre Ø 25-35 mm: 200 kg/hr

Onions calibre Ø 60 mm: 700 kg/hr

Onions calibre Ø 85 – 100 mm: 1.000 – 2.000 kg/hr

Garlic: 200 – 300 kg

Peeling cycle approximate duration:

(variable according to product quality/calibre and process settings)

1-2 minutes

Onion calibre:

Ø min. 25 mm - max. 100 mm
length max. stems: 30 mm

Maximum overall dimensions:

(lift + peeling machine)

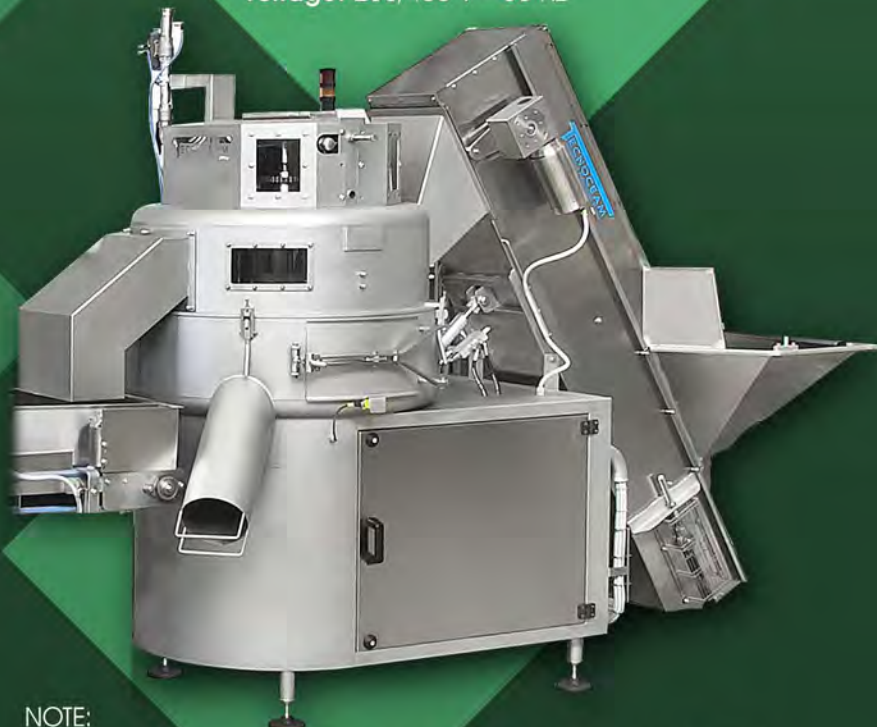
3,200 x 1,700 x H 2,300 mm

Total installed power: 5 kW

Compressed air consumption:

3,200 lt/min. (7-10 bar)

Voltage: 230/400 V – 50 Hz



NOTE:

these data are referred to standard models and are subject to variations due to machine updates and/or specific client needs.

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MANUFACTURING CHARACTERISTICS:

The machines, completely made of stainless steel, consist of the following essential parts:

- A robust frame to support all machine components equipped with height-adjustable feet;
- Product flighted lift conveyor;
- Product containment cylindrical chamber equipped with a door with an inspection window, peeled product unloading hopper, process waste unloading hopper;
- Peeling unit formed by a circular net properly perforated according to working product calibre and cutting blades;
- Fixed upper brushes;
- High pressure rotary nozzle system for water injection;
- Control panel;
- Safety devices in compliance with the EU regulations.

The transmission of different movements is obtained by means of electric motors and pneumatic system.

NOTE: all machine components meant to be into contact with foodstuff, comply with current EU regulations on this subject.

OPERATING PRINCIPLE:

The loading lift inserts - in a pre-set quantity – the product to be processed into the peeling chamber, that is equipped with proper holes with variable diameter according to product calibre.

Just under the net lower surface, four blades are set in rotation in the opposite direction of the net. These blades remove stems and roots and cut superficially protruding skins from the net holes. Brushes ease product rolling on the net and its adhesion to its surface. High pressure rotary nozzle system eases, by means of air injection, skins detachment and their subsequent continuous expulsion through the unloading waste hopper.

Once the process is finished, the peeled product comes out from the unloading automatic barrier and is eventually transferred to the next process stage.

PRODUCT MACHINABILITY: firm pulp onions and dry skin garlic, free from earthy material and gravel.

ADVANTAGES:

- Homogeneous and product caring peeling;
- High flexibility in particular for the treatment of a wide range of onion shapes and sizes;
- Long-lasting abrasive components and quick replacement of peeling components;
- A wide range of peeling nets is available to match different product calibres;
- Complete automation and customisation of the continuous process cycle control panel adjustments: loading product time (so the inserted quantity), process time (peeling cycle duration);
- Easy access to inner components for cleaning and maintenance;
- Possibility to convert from onion peeling machine into garlic peeling machine and vice versa;
- It is suitable for a multiple line (i.e. 2/3 machines 255 (995) model in a row).

OPTIONAL available upon request:

Wide range of customised peeling nets, peeling net support ring to furtherly speed up replacement times, compressed air generator.



RELATED MACHINES:

Grading machine, Top-and-tail cutting/air peeling machine for onions.
Garlic separating machine, Cutting machines.



NOTE: machine images appearing in the present folder are indicative only and could differ from the last model in production.



Example of onions processing line with Bin Tilter, Prewashing Buffer Tank, Automatic Peeler and Trimming-sorting Conveyor



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