

HEAT AND CONTROL

®

Batch Peeler

Quick, controlled peel removal with minimal yield loss for potatoes, beets, and other produce

Uniform peeling

Product is confined inside a peeling chamber to deliver greater control than continuous peelers. Product does not escape peeling by bouncing on abrasive rollers. A wave shaped abrasive disc mobilizes product to expose all surfaces to the abrasive cylinder wall for uniform peel removal.

Repeatable control

Adjustable batch size and dwell time assure repeatable peeling quality. Abrasive surfaces are easily changed to suit product requirements.

Less floorspace

Compact design requires less floorspace than a continuous peeler. 26" and 36" diameter models are available for up to 7,000 lbs/hr of potatoes.

Easy cleaning

All abrasive surfaces can be easily removed for cleaning. Batching hopper pivots for complete access to the peeler. Durable stainless steel construction features covers that remain in place during washdown.

Optional accessories

- Variable speed disc drive.
- Diverting/timing hopper for multiple peelers.
- Inspection and transfer conveyors.
- Custom designed peeling systems.



Wave shape abrasive aluminum disc mobilizes product for uniform peel removal.



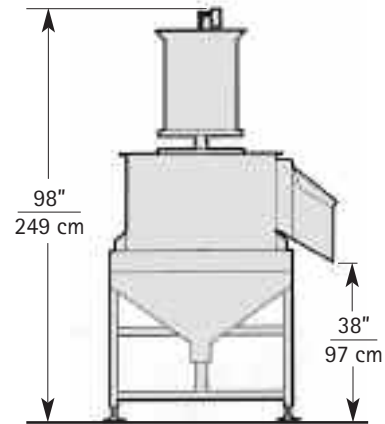
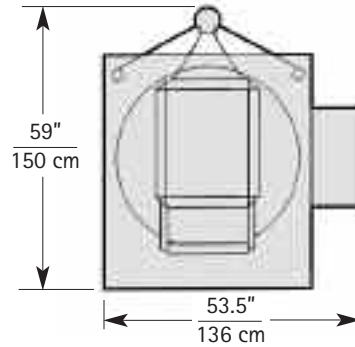
Custom systems are available with two-stage batch peelers, dewatering hoppers, diverting chutes, inspection/trim conveyors and platforms.

Batch Peeler | Model BP

Choose from 26" or 36" diameter peelers, or configurations customized for your production line.

Two-stage peeling

Using two Batch Peelers in tandem provides superior control with less scrap transferred to downstream equipment. Coarse abrasive in the first peeler rapidly removes peel. Fine abrasive in the second peeler polishes product surfaces so fewer fines are discharged and product absorbs less oil when fried.

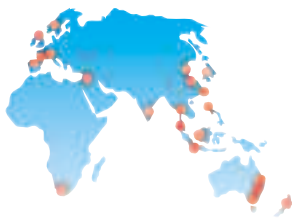


Dimensions are rounded to the nearest inch/centimeter.

Constant improvement and engineering innovations mean these specifications may change without notice.

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