

Knife peeler **KWS**



Operating principle

The Sormac KWS knife peeler is suitable for peeling small carrots. The produce is pushed onto the infeed table between the first two transport rollers by hand.

The produce is then transported through the machine horizontally by transport rollers. On its way through the machine, the produce passes eight peeling stations which are positioned such that the produce is peeled on all sides along its circumference.

The knife stations and the transport rollers are equipped with a quick-release system, which allows easy removal and easy replacement, e.g. for cleaning and maintenance.

The peeling waste is collected in the waste receptacle that is supplied with the machine and that can be placed under it.

Capacity

The capacity of the KWS is approx. 2,500 - 3,000 products an hour, depending on the actual produce.

Scope of supply

- knife peeler KWS
- waste receptacle



Product specification

The diameter of the produce to be peeled must be between 5/16" and 1 13/16". The minimum length should be at least 4".

Options

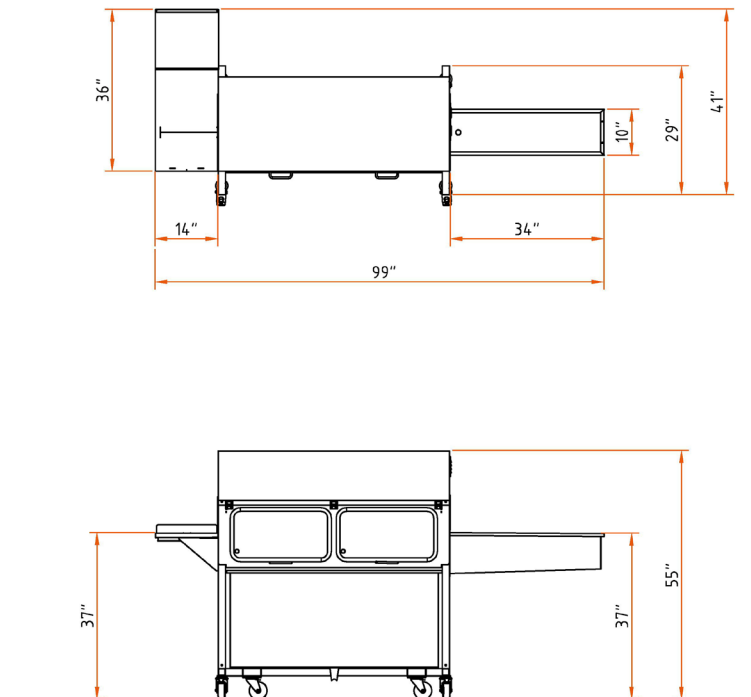
- other combinations of peeling stations

Features

- smooth surface, a longer shelf life and a hand-peeled end result
- hygienic machine design (easy peeling station removal)

Technical data

Type	KWS
Voltage	230/400V, 50/60 Hz
Installed power	0.8 hp
Dimension (LxWxH)	99" x 41" x 55"
Air pressure	Min. 45 psi / max. 115 psi



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