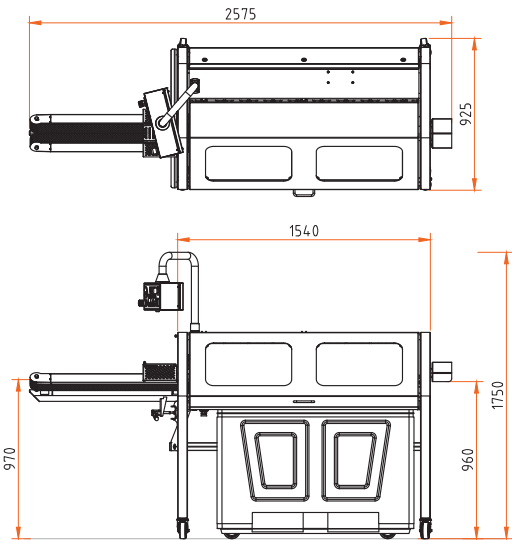


Product specification

The universal knife peeler UP is suitable for processing carrots with diameters of between 20 and 65 mm. The length should be at least 150 mm. For the UP-8000, a minimum length of 160 mm is required.

Technical data

Type	UP-4000	UP-6000	UP-8000
Voltage	230 V, 1 ph, 50 Hz	230 V, 1 ph, 50 Hz	230 V, 1 ph, 50 Hz
Installed power	0.8 kW	0.5 kW	1.0 kW
Dimension (LxWxH)	2,440 x 720 x 1,485 mm	2,575 x 925 x 1,750 mm	3,565 x 680 x 1,915 mm
Compressed air	8 bar	8 bar	8 bar
Capacity	3,000 /5,000 pcs/h	6,000 pcs/h	8,000 pcs/h



Knife peeler UP range



Operating principle

The Sormac UP universal knife peeler is designed for peeling long products such as carrots, radish and cucumbers. The product is placed on the V-belt and moved onto the first set of transport rollers. For the UP-4000 and UP-6000 models, product orientation (point forward) is required. For the UP-8000, this is not necessary unless the products are highly conical.

The machine is equipped with transport rollers which convey the product horizontally through the machine. The product passes 8 peeling stations which completely peel the product.

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

The peeling waste drops into bins on the underside of the machine.

Capacity

The capacity per type:

- UP-4000 - 3,000/5,000 pcs/h
- UP-6000 - 6,000 pcs/h
- UP-8000 - 8,000 pcs/h

Capacity is depending on the input (manual or automatic) and the shape and quality of the vegetable.

