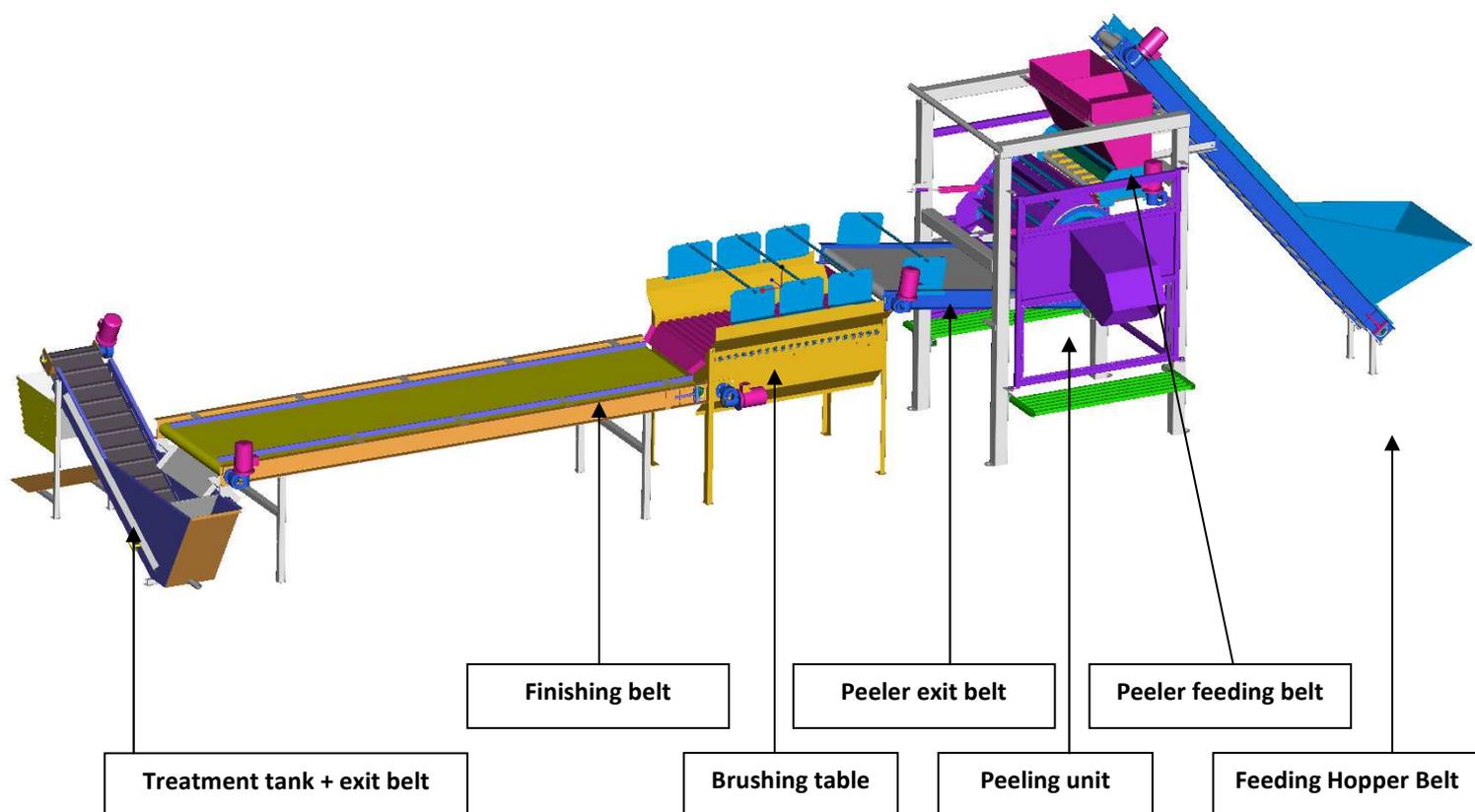
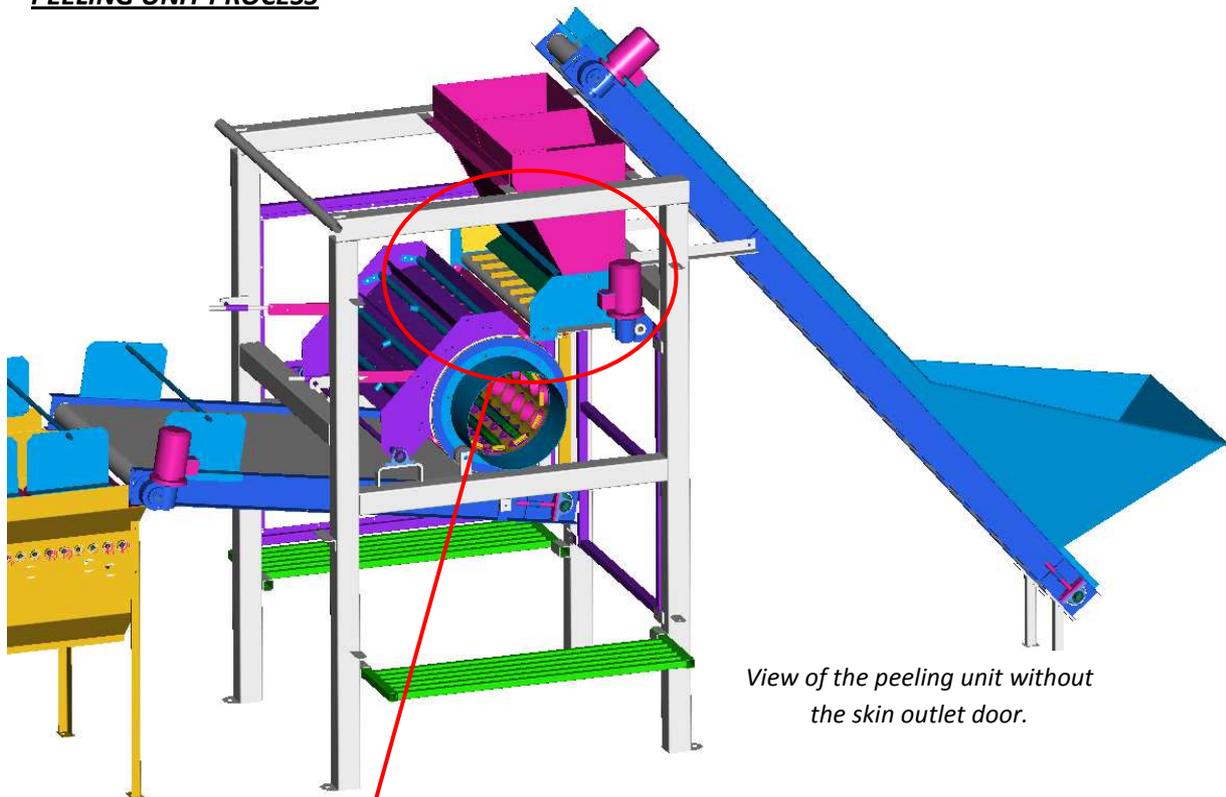


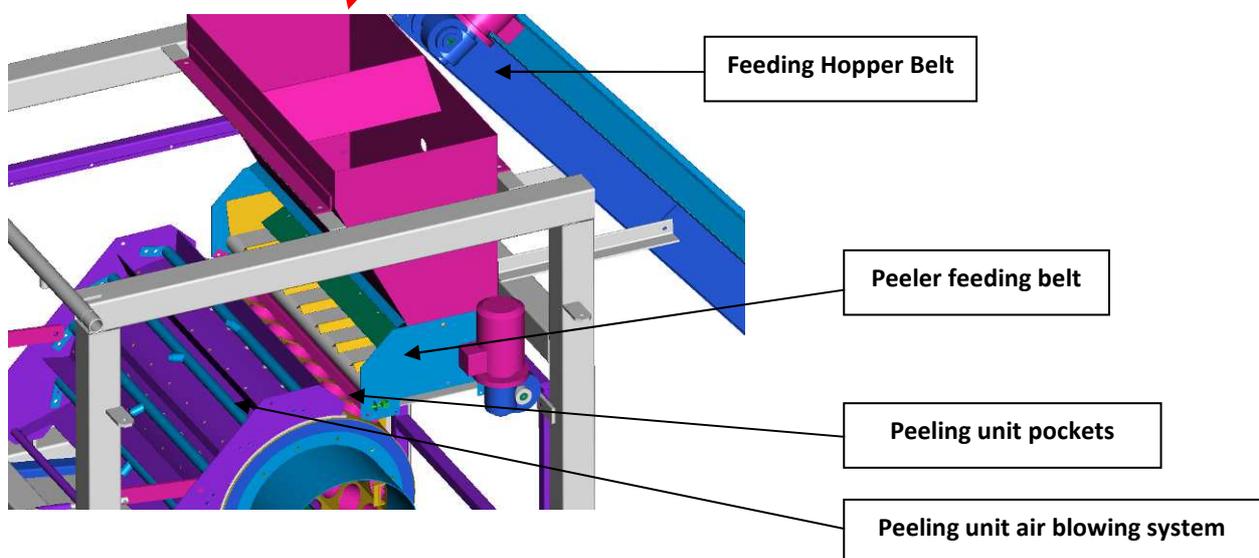
GARLIC PEELER PE300



PEELING UNIT PROCESS



View of the peeling unit without the skin outlet door.



The garlic cloves fall from the feeding hopper belt in to the peeler feeding belt hopper and are then taken to the peeling unit pockets. The belt fills 1 row of 8 pockets at a time during each sequence.

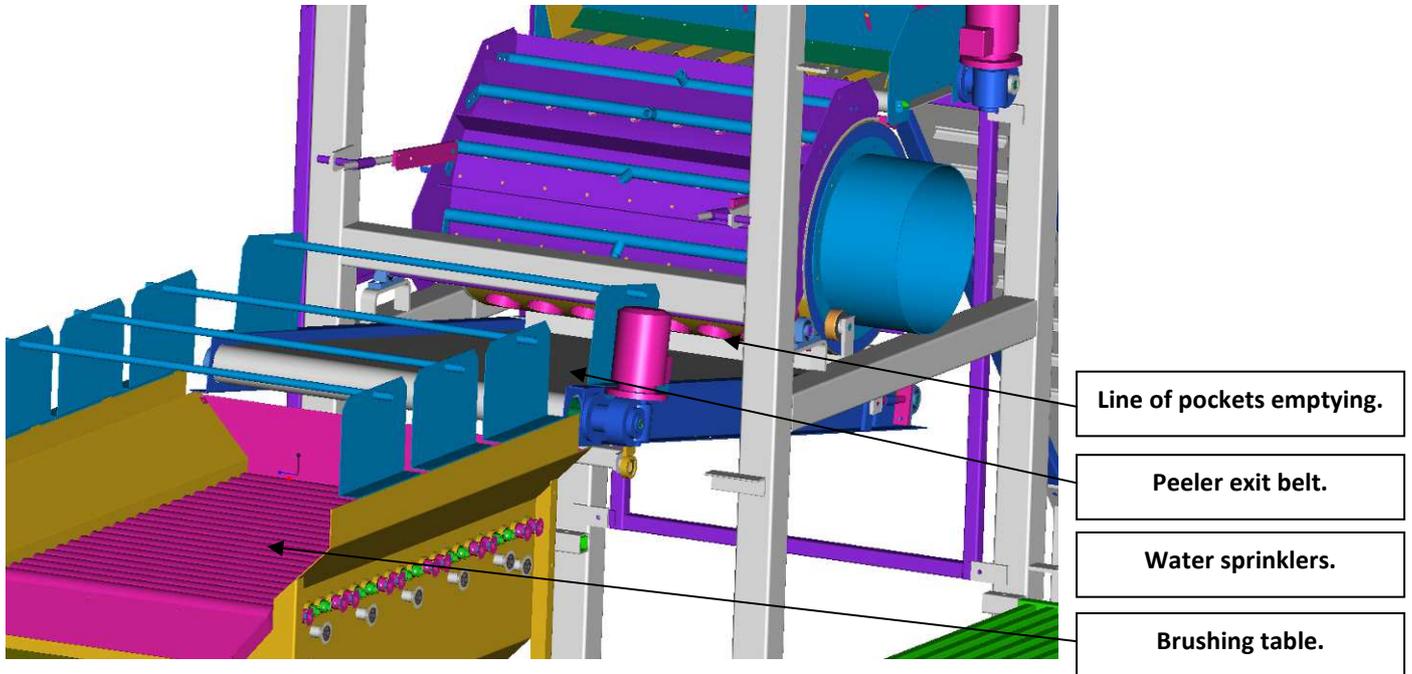
At the same time as the peeling pockets are filled, the air is sent through the blowing system on 4 lines of pockets. During this process the peeling drum does not turn.

When the pockets are full, the feeding belt + air blowing system stops, the drum turns the pace of 1 line of pockets.

The feeding belt + air blowing system starts again for another sequence.

There are 4 air blowing lines so the garlic cloves are air peeled 4 times.

When the lines of pockets come out of the blowing system, the peeled cloves then fall on to the peeler exit belt.

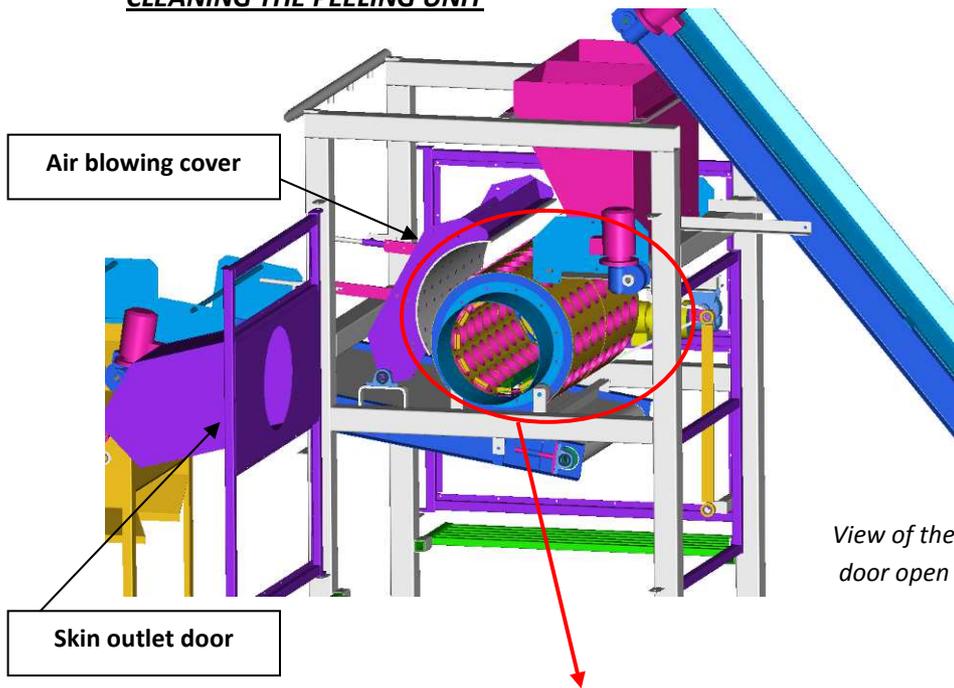


The exit belt is continuously sprayed with water, this helps the skins which may still be there or that fall on to the belt from the peeler drum stick to the belt. Then a scraper underneath the belt makes the skins fall on to the floor.

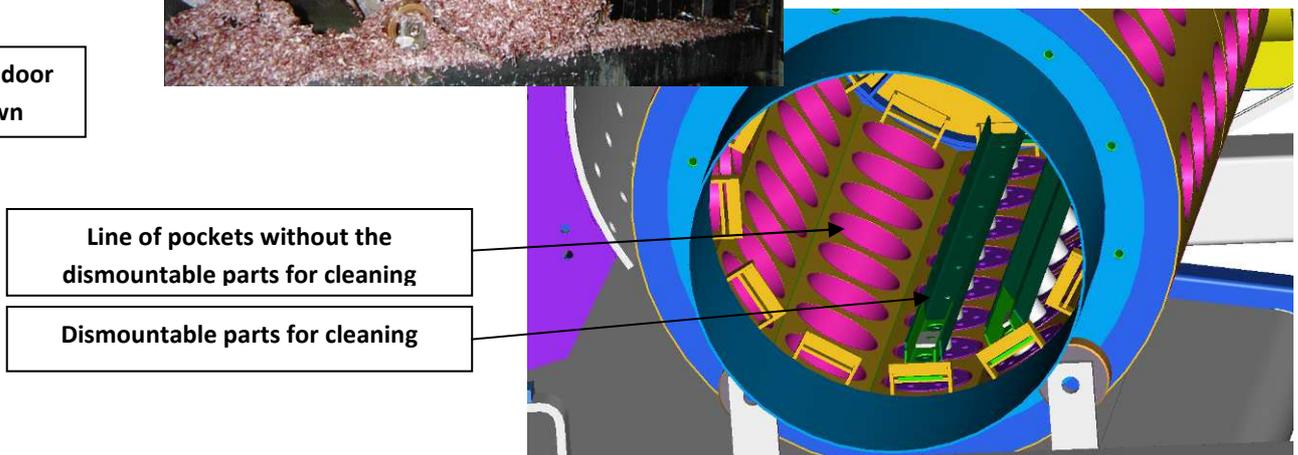
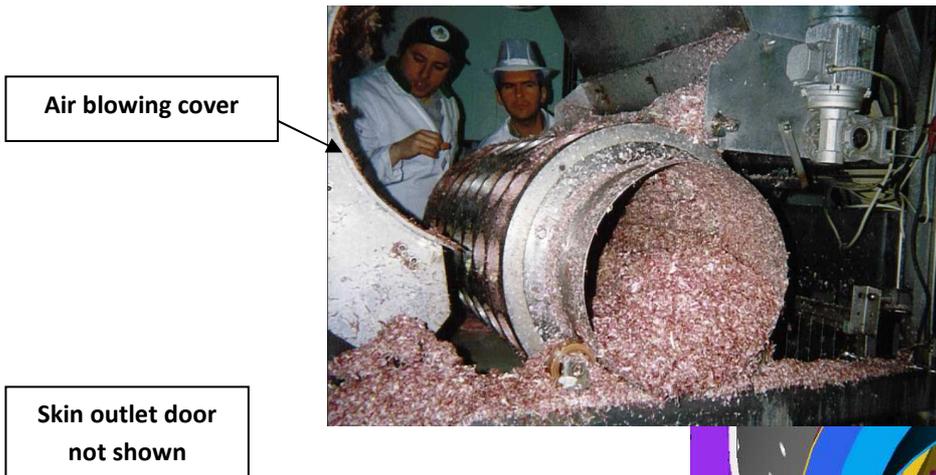
The cloves then fall on to the brushing table which is also continuously sprayed with water to ease the process of cleaning and taking away extra skins.

The cloves then fall on to the finishing belt for manual finishing.

CLEANING THE PEELING UNIT

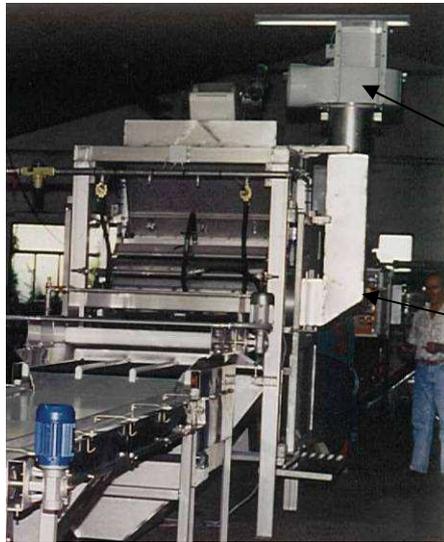


View of the peeling unit with the skin outlet door open and the air blowing cover open.



During an 8 hour day of peeling, Erme advises that the peeling drum will need approximately 2 hours cleaning. Of course the output of the machine stays unchanged 300Kg/h , because during normal peeling process, the output is increased.

A continuous air suction is made through the skin exit door, which helps taking away the most of the skins.

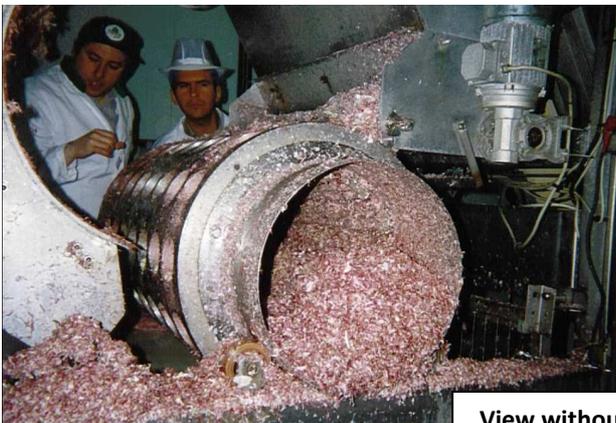


Air vacuum suction of the skins.

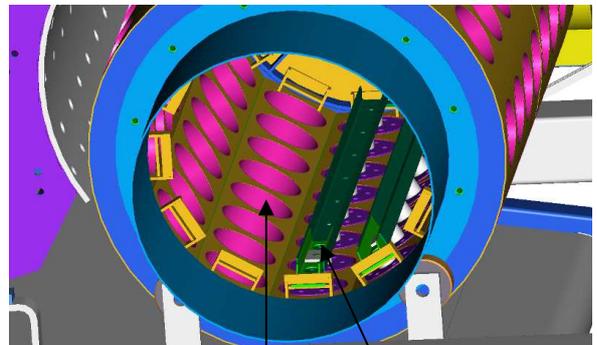
Skin exit door.

To do a better clean of the peeling unit the system opens up as here below. The blowing system folds back and the skin exit door opens. The peeling drum is then completely accessible to clean manually and take the excess of skins away.

The main parts which hold the cloves during peeling are dismantlable all together per line.



View without the main peeling dismantlable parts.



View with the main peeling dismantlable parts.

Once a day the machine is then washed completely.