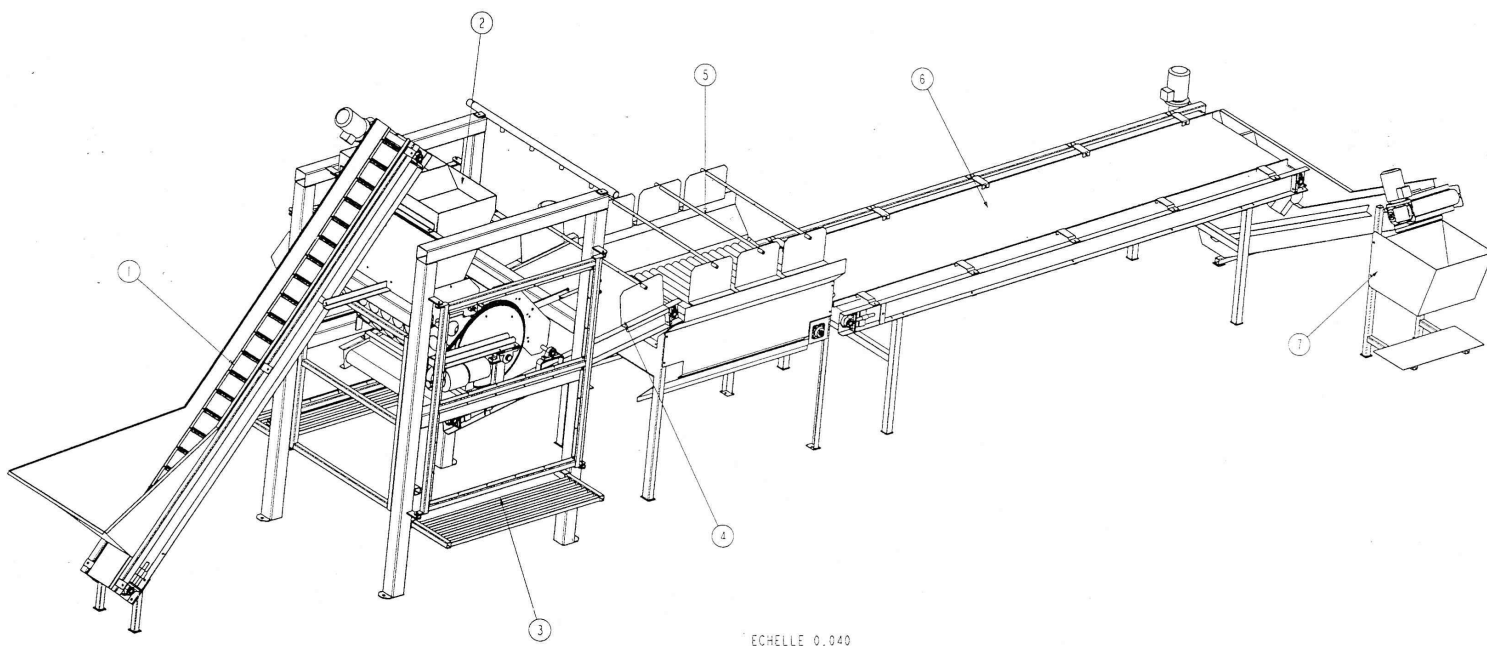


GARLIC PEELER PE300

- Identification of the subsets:



- 1- Feeding hopper conveyor belt.
- 2- Feeding hopper.
- 3- Peeling unit.
- 4- Outlet conveyor belt.
- 5- Brushing table.
- 6- Finishing conveyor belt.
- 7- Treatment tank and exit conveyor belt.

- **Description of the subsets:**

The garlic to be peeled must be well split and relatively clean with not so many big skins.

All the peeling machine is made out of Stainless steel and the components are made to be used in industrial conditions and for daily washing.

1. Feeding Belt:

- Storage feeding hopper.
- PVC slatted conveyor belt 300mm wide.
- Motor-reducer, 35rpm, 250W. Three-phase.

2. Peeler feeding hopper:

- Inlet hopper.
- Distribution roller.
- Motor-reducer, 14rpm, 180W. Three-phase.

3. Peeling unit:

- Peeling drum with 96 holes.
- Air blowing distribution plate with 32 outlets.
- Peeling **output** adjustable up to a maximum of **300Kg/h**.
- Needed air pressure 9 bars and flow 8m³/min.
- Air Compressor **not included**, needed average 100CV.
- Power 1Kw, Three-phase.

4. Outlet conveyor belt:

- PVC smooth belt.
- Width 1000mm.
- Motor-reducer, 35rpm, 250W. Three-phase.

5. Brushing table:

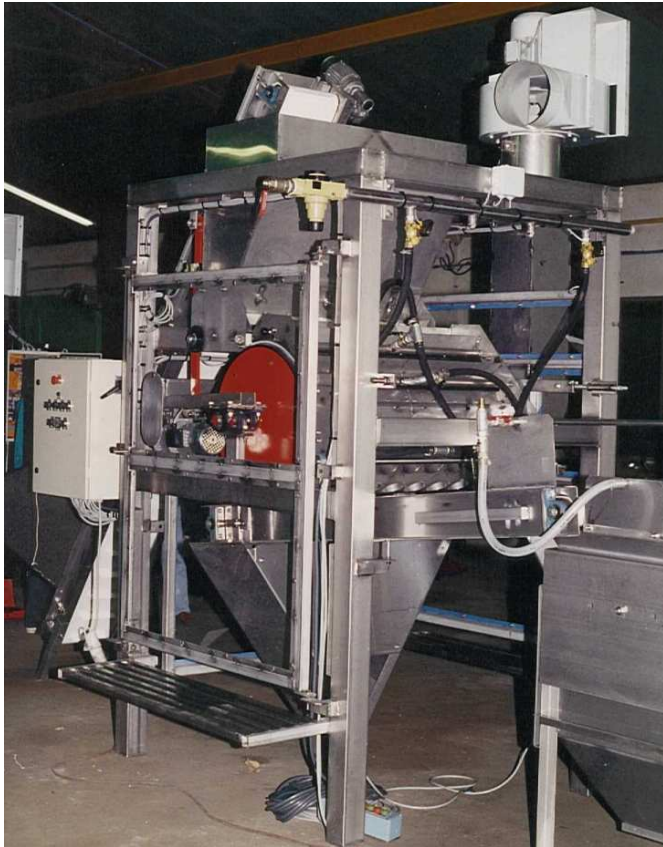
- Width 800mm.
- 22 brushes, 60mm diameter.
- Three over head water sprinklers.
- Motor-reducer, 500W. Three-phase.

6. Finishing conveyor belt:

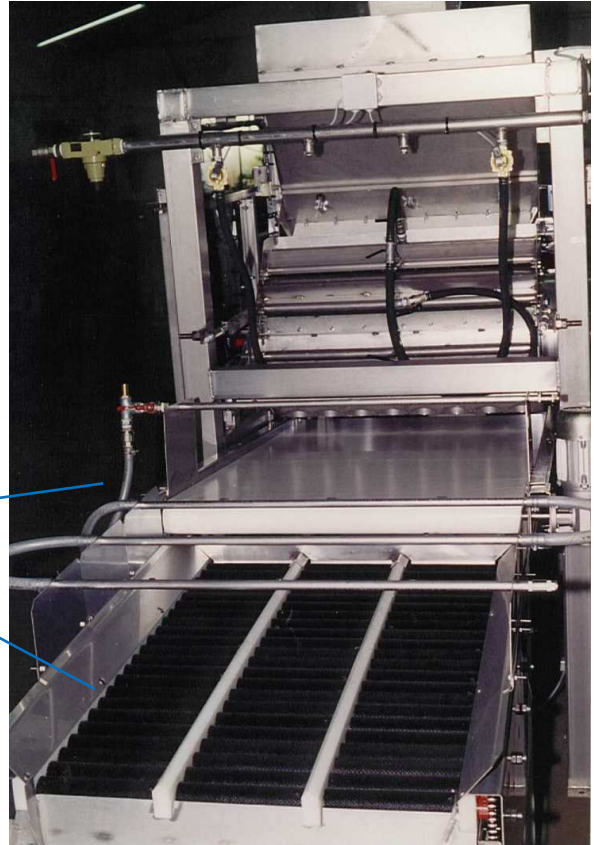
- Length 4000mm, width 1000mm.
- Three lines, inner line garlic to keep and to be treated, outer lines waste.
- Motor reducer, 500W. Three-phase.

7. Treatment tank and exit conveyor belt:

- Capacity 300 liters. Mixture of water + chlorine.
- Outlet slatted conveyor belt, width 400mm.
- Motor-reducer, 500W. Three-phase.



Peeling unit



Out let conveyer belt

Brushing table

Finishing Belt

Treatment tank, exit conveyer belt

