

TOMATO PEELING GROUP

with scalding by steam and overheated water
with vacuum cooling

PATENTED

Saturno





SATURNO TOMATO PEELING GROUP

The fresh product, coming from the feed elevator, gets into the feeding valve through a proper hopper.
The feeding valve transfers the fresh tomatoes into the scalding pressurized area accomplishing the following functions:

- dosing the fresh product feeding the scalding, in a regular way and in constant quantity,
- keeping inner steam pressure by using radial and axial seals.

The scalding can process, by setting the optimal thermal cycle, tomatoes of different varieties and at different stages of ripeness.

To achieve outstanding performances the following scalding options are available:

- pressurized steam scalding, with subsequent immersion in water,
- pressurized steam scalding,
- scalding through immersion in overheated water at atmospheric pressure.

The product, vacuum cooled into the extraction valve, is then discharged through a hopper onto a roller conveyor which removes the tomato peel.

Then efficient peel removers completely eliminate the peel remained.



Photo 3 Vacuum Valve
Photo 4 Vacuum Group
Photo 5 Tomato Extraction from the Valve
Photo 6 Scalded Tomatoes on the Roller Conveyor
Photo 7 Tomato Scalded and Vacuum Cooled at the Extraction Valve Outfeed



FEATURES AND BENEFITS OF THE SATURNO PEELER

- High peeling efficiency with superficial scalding
- Excellent quality
- High capacity
- Flexibility and reliability
- Energy savings
- Low maintenance costs

**The peeler, in just THREE STEPS,
detaches the tomato peel without
damaging the product**

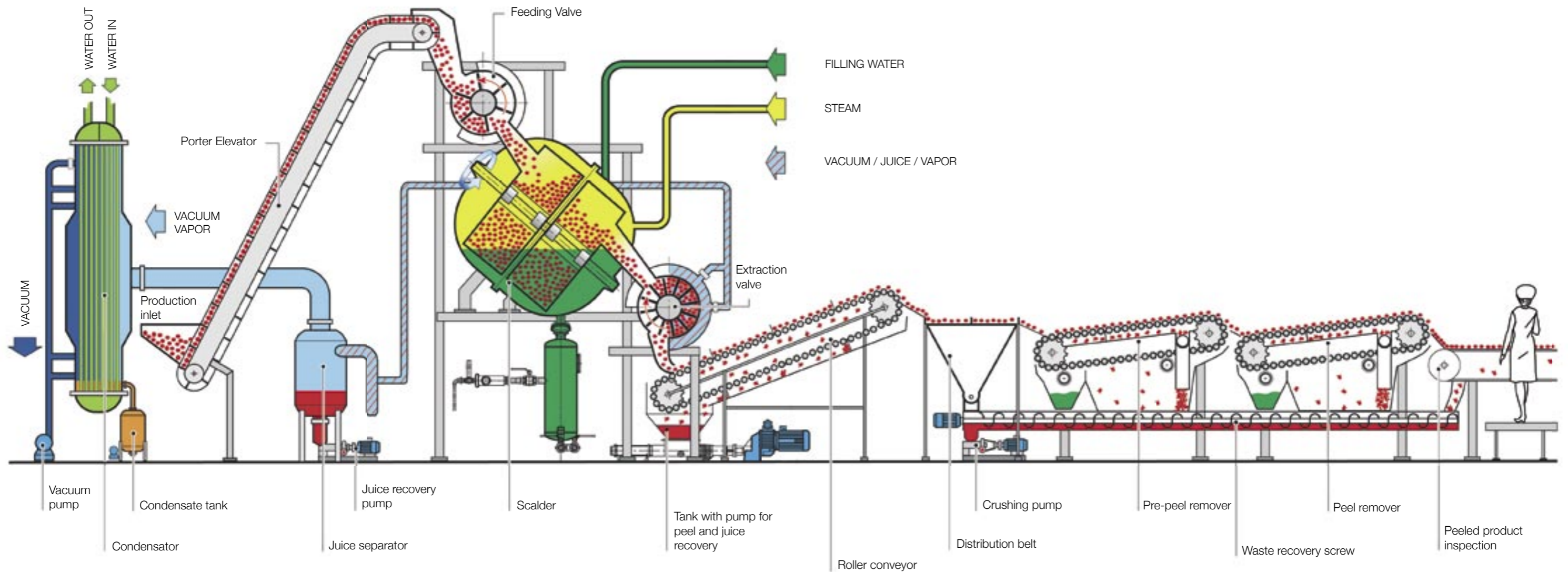
Photo 1 Feeding Elevator
Photo 2 Tomatoes on the Porter Elevator

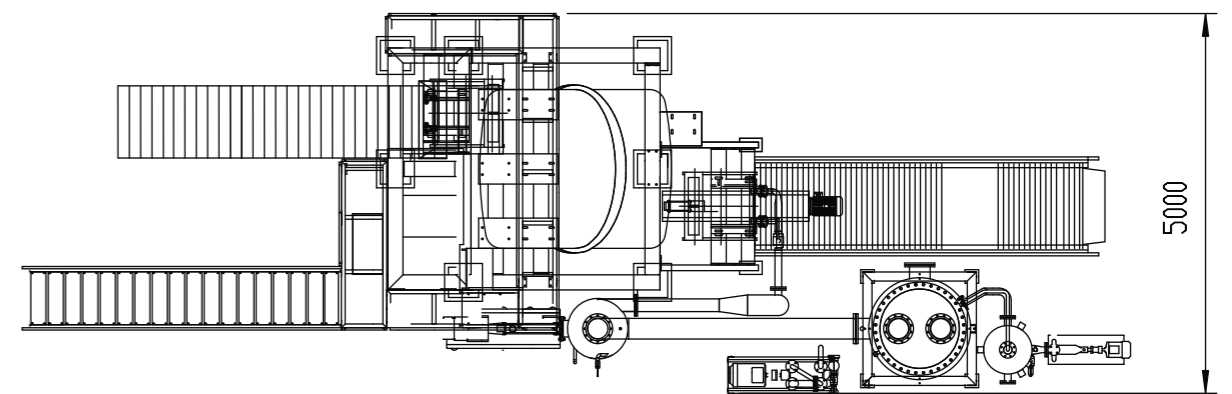
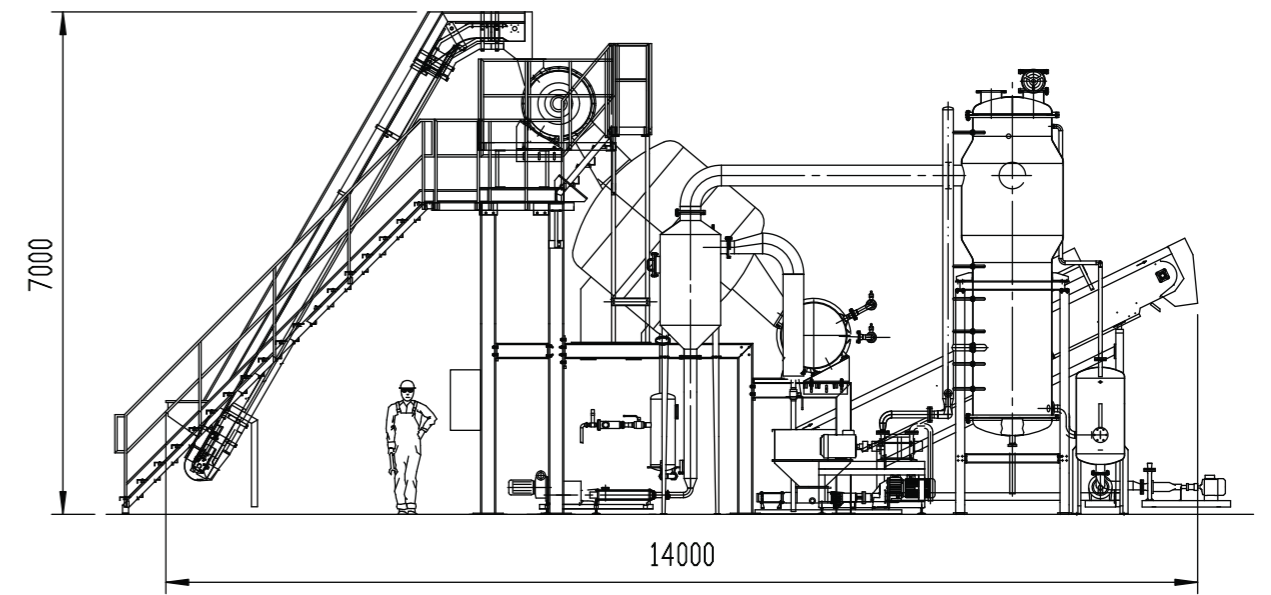




High capacity:
50÷55 t/h

In just **3** steps
tomatoes are skinned alive





Patent 1269374

Manufactured by  FoodTech under  Cavaliere's licence

More than 20 PEELERS installed worldwide



The **Saturno Peeler** is able to peel large quantities of tomatoes, allowing the variation of the scalding time according to the characteristics of the product.

One of the main advantages of this peeler consists in the possibility of operating in three different modes, according to the conditions of the raw material:

- Tomatoes are steam pressured scalded, immersed in overheated water, and then vacuum cooled.
- Tomatoes are steam pressure scalded, and then vacuum cooled.
- Tomatoes are scalded through immersion in overheated water at atmospheric pressure, and then vacuum cooled.

Depending on the kind of tomato to be peeled, the most suitable of the three systems mentioned above is selected, in order to optimize the peeling efficiency.

Photo 8 Control Panel with PLC and System Management with Industrial PC



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