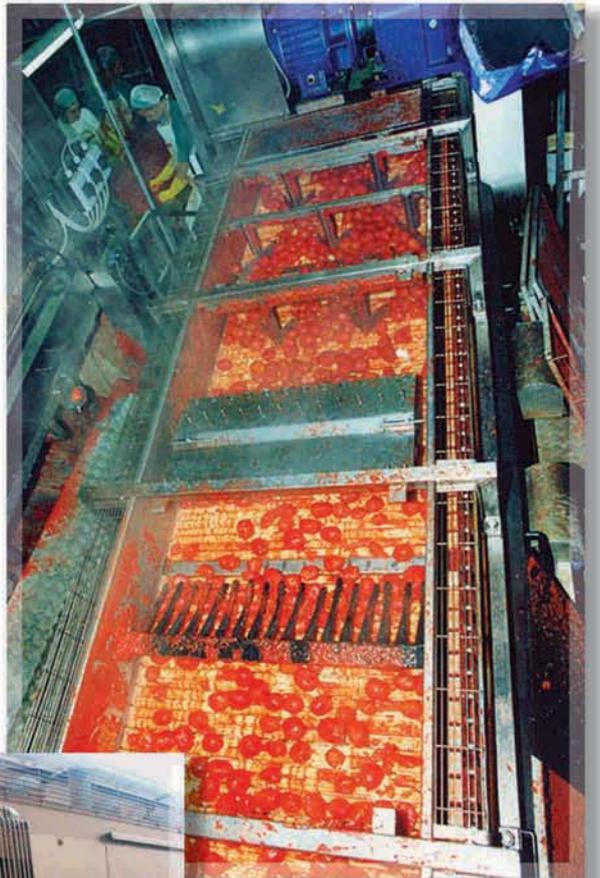


PEEL REMOVER





Pre-peel removers and peel removers in series



Tomato rotation on rollers



Timed washing system



PEEL REMOVER

Designed and built expressly to remove the peel tags left after the mechanical peeling treatment, the peel remover acts as a finisher.

Its function is completely different in case tomatoes are peeled using a thermo-physical treatment, which consists in vacuum scalding and cooling. In this case, its function is to remove the peel burst during the previous treatment.

Depending on capacity, peel removers can be used alone or in series.

Simple construction, quick and timed washing system, hygienicity of the materials used, and a centralized lubrication system are its main characteristics.

Its construction conforms to all the current sanitary regulations on the materials to be used.

OPERATION

Tomatoes coming from the peeler are sent to the roller conveyor of the peel remover, where the remains of peels are detached from tomatoes.

The conveyor rollers are in sanitary rubber, complete with gears and assembled to a suitable chain. On the roller conveyor, a suitable system keeps tomatoes in contact with the rollers, facilitating their rotation during the passage, and consequently their peel separation.

The machine is characterized by two basic movements: translation for tomato transportation, and rotation of the rubber coated rollers. These rollers are equipped with special pinions that engage with the rack, and as they rotate one against the other with a counter-rotary movement, they allow the detachment of the peel. During the return stage, before coming into contact with tomatoes again, rollers are cleaned by big brushes positioned below them, which, during their rotation, send possible remains of peels to the waste recovery hopper. All wastes are completely recovered by a screw. In order to meet the different capacity needs of our customers, the following models of peel removers are available; considering that the ideal capacity is approximately 8-10 tons per hour of tomatoes carried by the conveyor, and depends on the working speed adopted.

Mod. C.107.601.2000

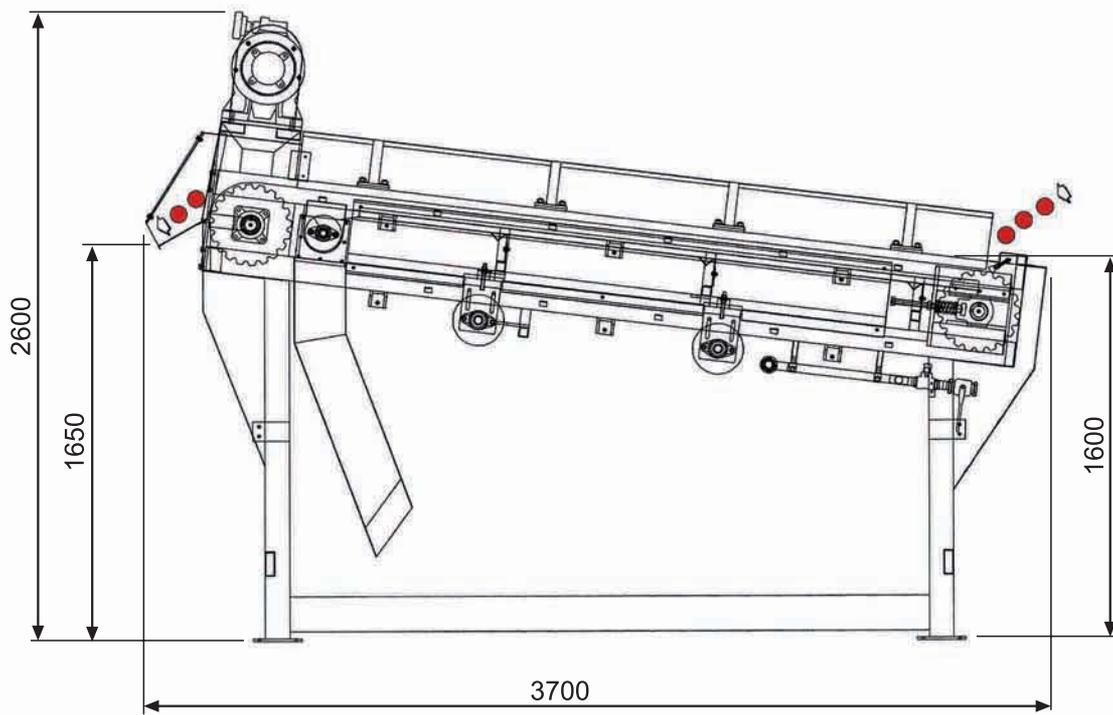
Mod. C.107.601.3000

Mod. C.107.740.3000

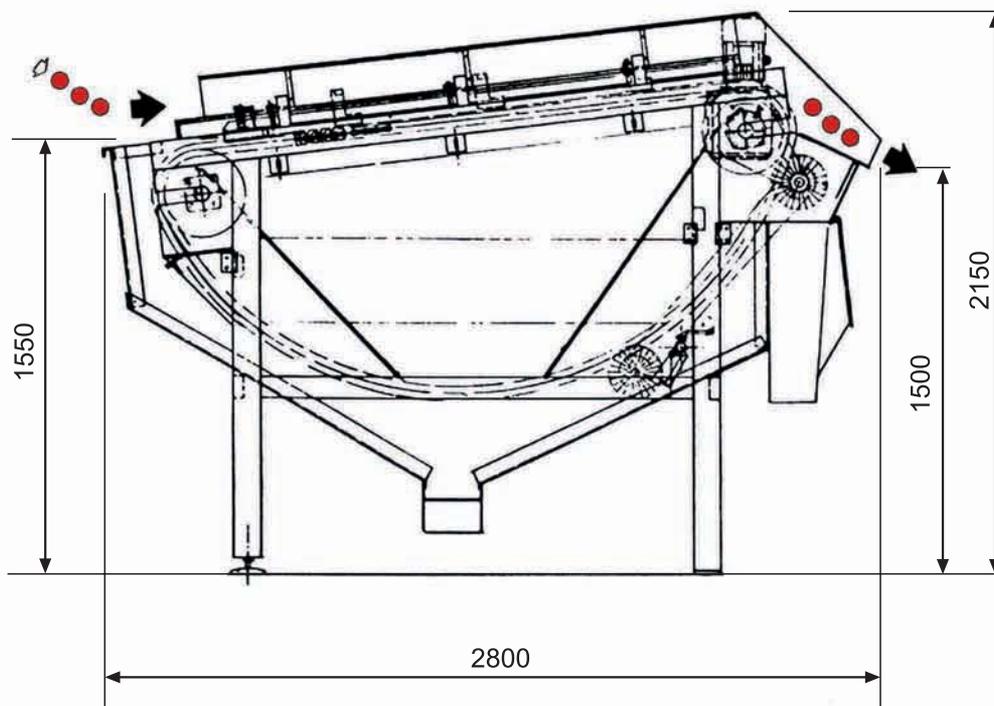
Mod. Sa. 307.570 (original Savi model)

Mod. Sa. 307.740 (original Savi model)





PEEL REMOVER SA. 307.570




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