TOMATO PEELING GROUP

with scalding by steam and overheated water with vacuum cooling

PATENT PENDING

Saturno









Cavalieri™
Food Processing Equipment



1

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 scalder pressurized area accomplishing the following functions:

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

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

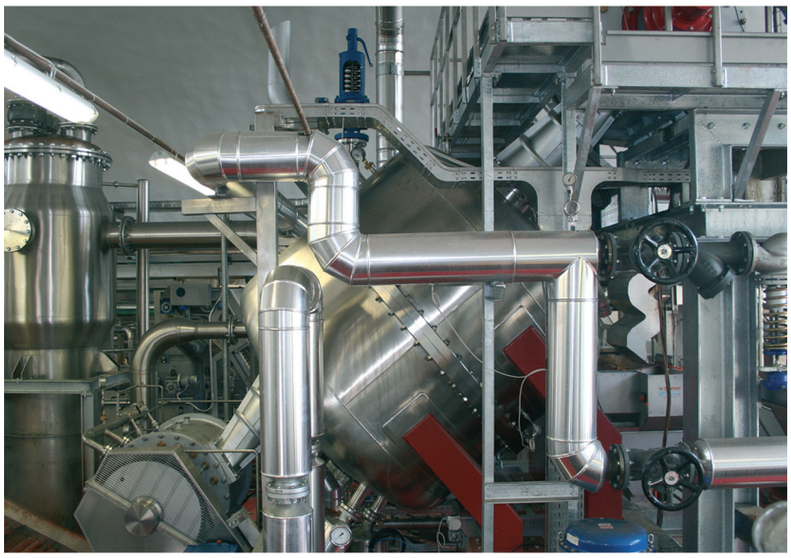
To achieve outstanding performances the following scalding options are available:

- 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 an hopper onto a roller conveyor which removes the tomato peel.
Then efficient peel removers completely eliminate the peel remained.



2

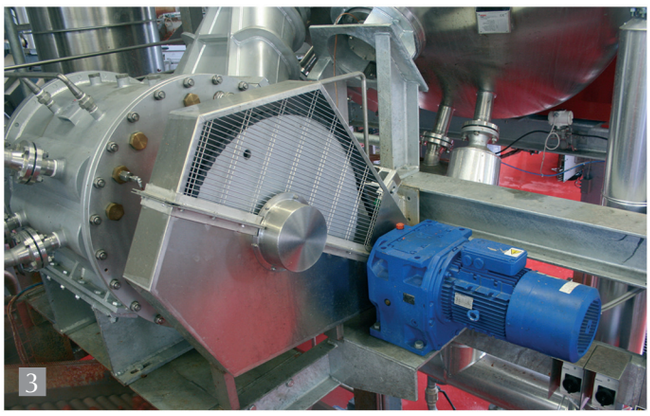


FEATURES AND BENEFITS OF THE **SATURNO PEELER**

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*





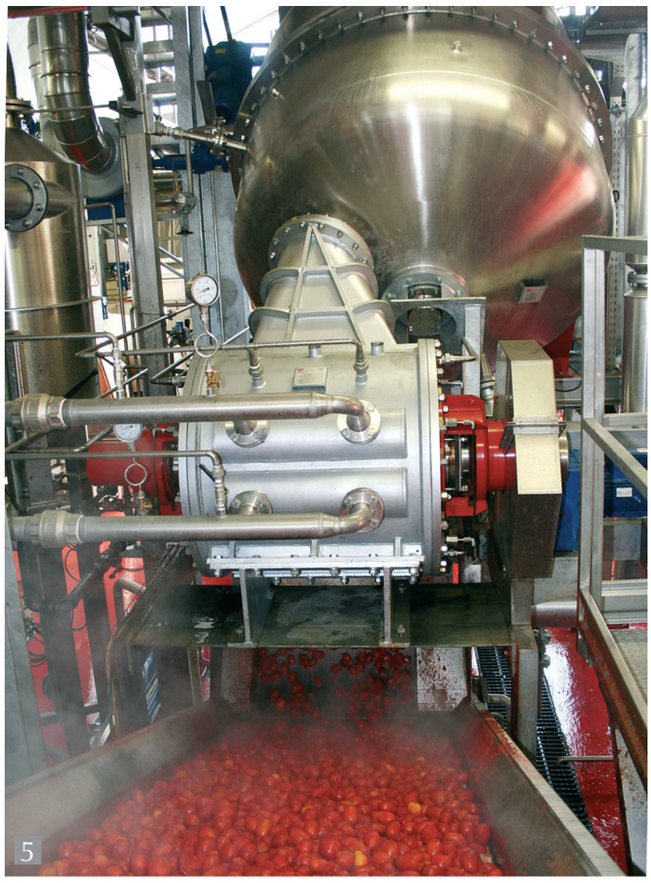


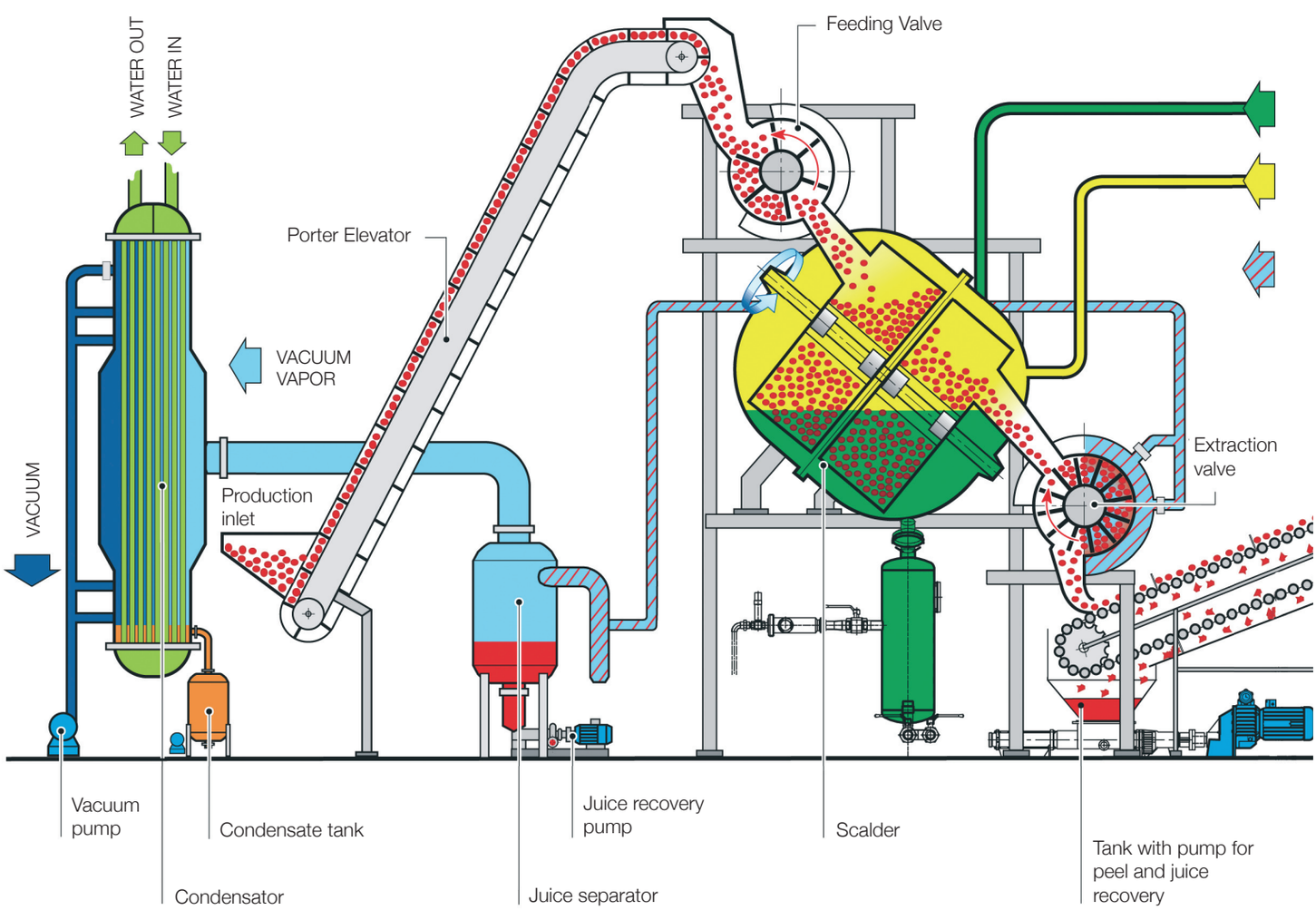
Photo 3 Vacuum Valve
Photo 4 Vacuum Group
Photo 5 Tomato Extraction from the Valve
Photo 6 Scalded Tomatoes on the Roller Conveyor
Photo 7 Tomato Scalded and Vacuum Cooled at the Extraction Valve Outfeed





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WATER OUT
WATER IN
Feeding Valve
Porter Elevator
VACUUM
VAPOR
VACUUM
Production
inlet
Extraction
valve
Vacuum
pump
Condensate tank
Condensator
Juice separator
Juice recovery
pump
Scalder
Tank with pump for
peel and juice
recovery

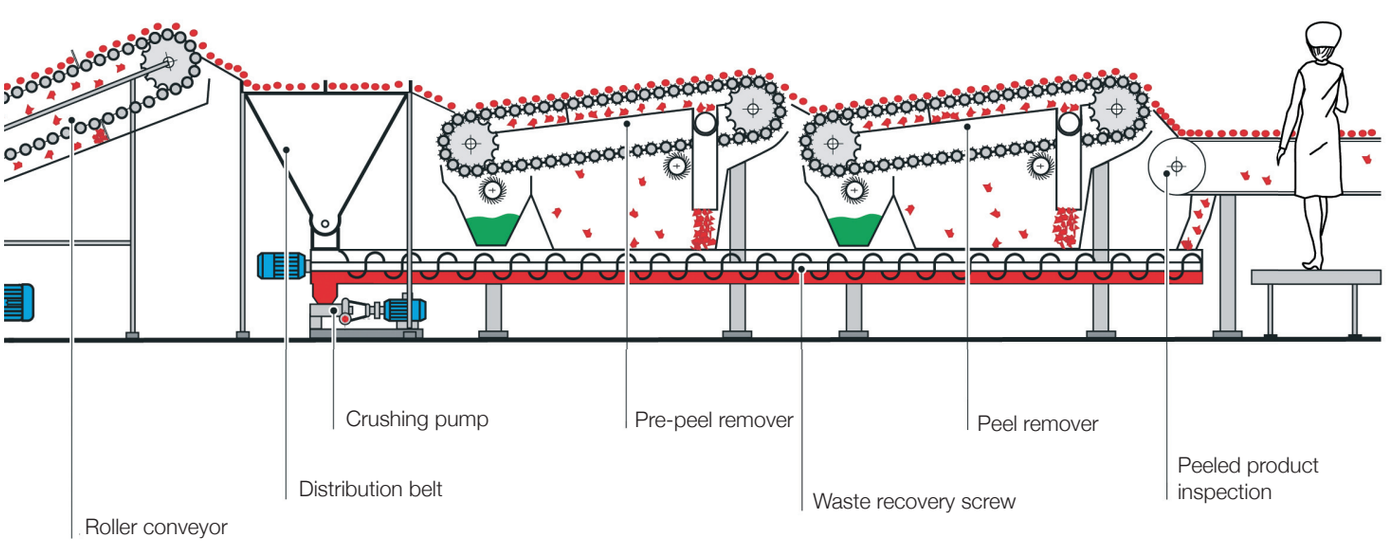
High capacity: 50÷55 t/h

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

FILLING WATER

STEAM

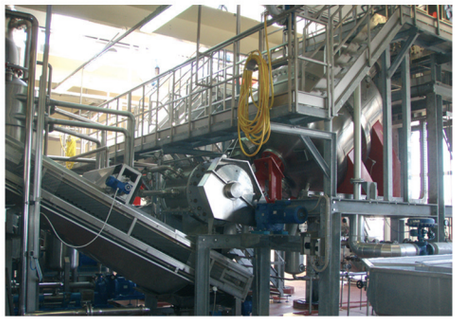
VACUUM / JUICE / VAPOR



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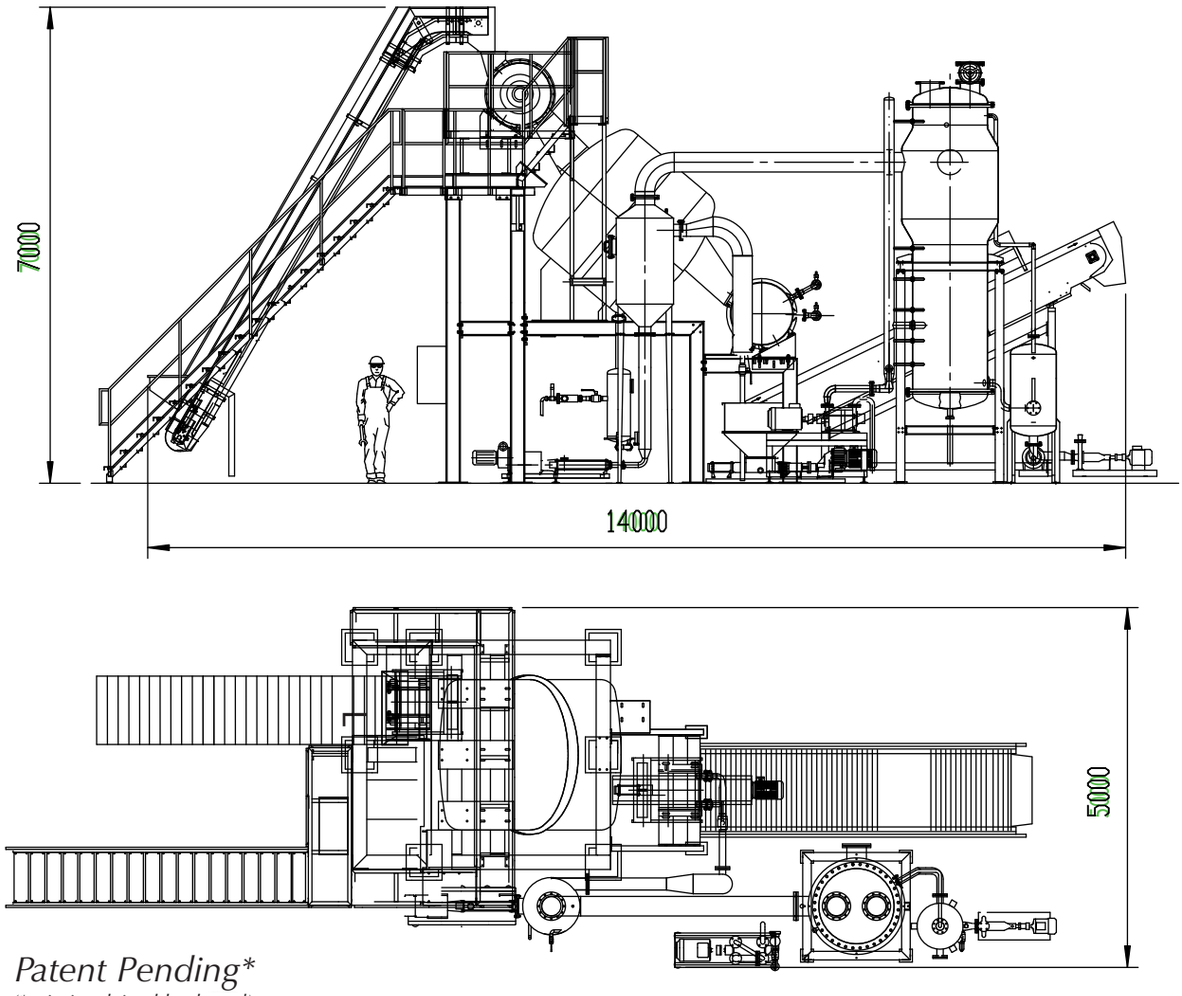


More than 20 PEELERS installed worldwide





*Patent Pending**
*(*priority claimable abroad)*

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, immerged 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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