

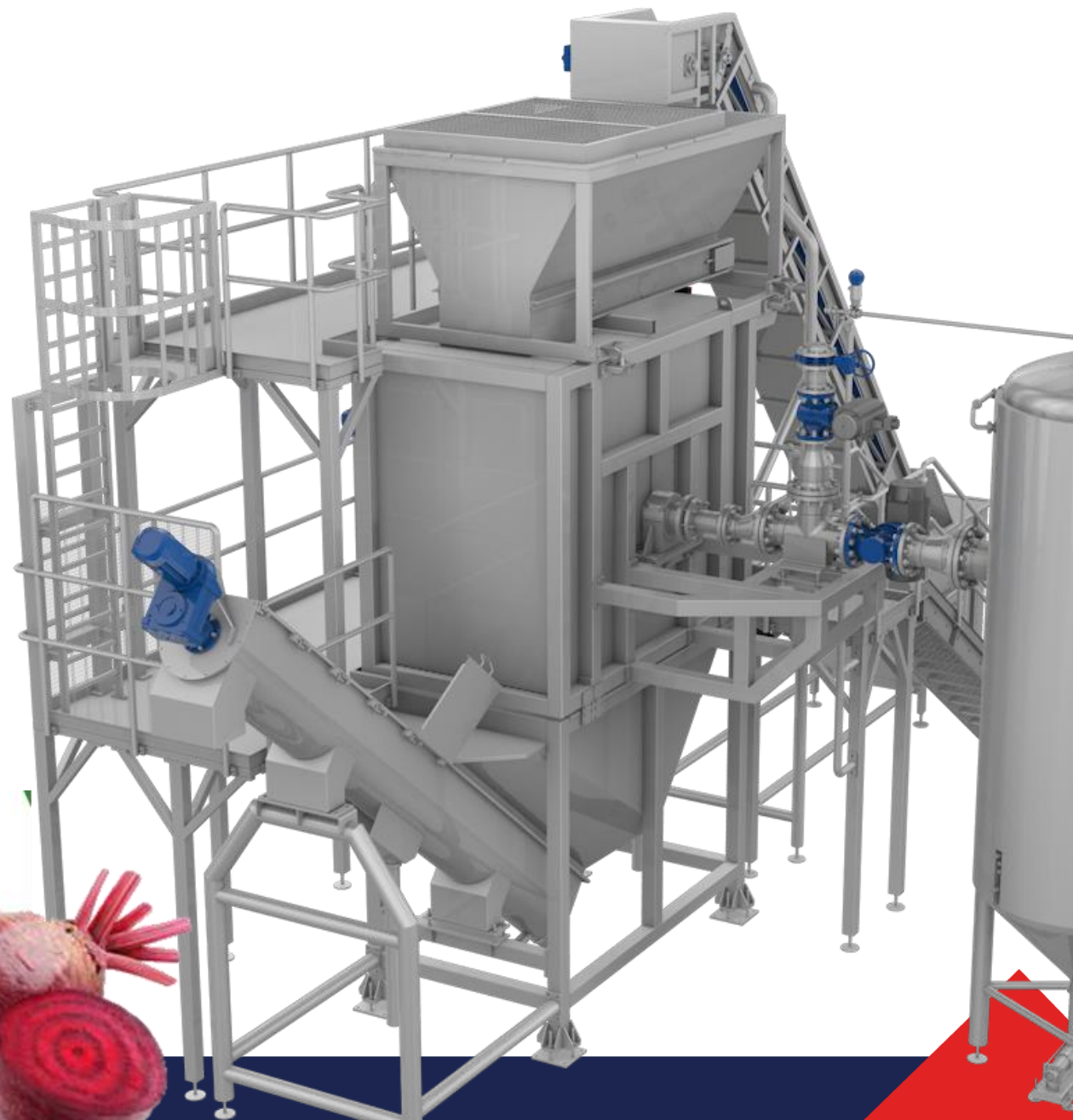


LEADERS  
INNOVATE.



# GYESER

STEAM PRESSURE PEELER



# GYESER

## STEAM PRESSURE PEELER

LEVATI Food Tech merged CFT in 2017; Since 1965 LEVATI Food Tech is forefront in steam peeling technology with more than 350 units installed worldwide.

The STEAM PEELING machine is suitable to remove peel and skin from a wide range of vegetable and fruit, in particular applied and indicated for;

- ❖ CARROT
- ❖ POTATO
- ❖ BEETROOT
- ❖ PEACH

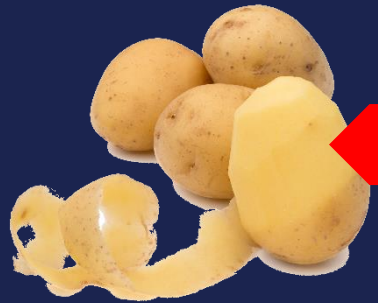
The new CFT/Levati GYESER steam peeler is designed with the main target and below concept;

- ❖ MAX RELIABILITY;
- ❖ ENERGY SAVING;
- ❖ MAX EFFICIENCY and YELD;





# ▶ PRODUCT RANGE



POTATO



CARROT



BEETROOT



PEACH



▶ GEYSER PV220

CAPACITY

2/3 TON/H

VESSEL VOL

220 LT



▶ GEYSER PV530

CAPACITY

7/9 TON/H

VESSEL VOL

530 LT



▶ GEYSER PV900

CAPACITY

13/15 TON/H

VESSEL VOL

900 LT



▶ GEYSER PV1500

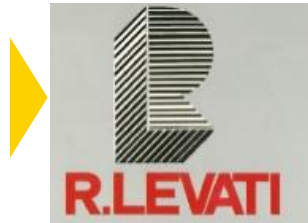
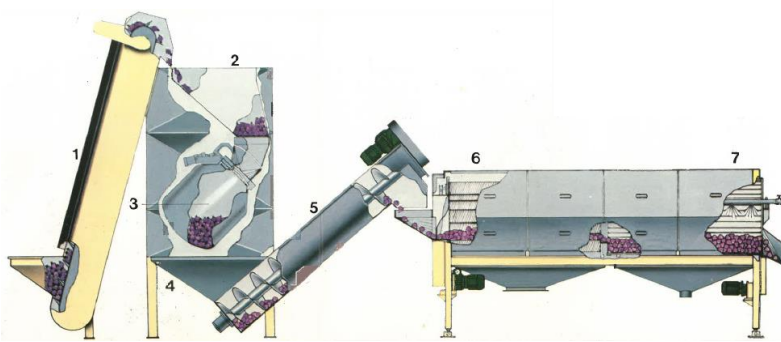
CAPACITY

25/35 TON/H

VESSEL VOL

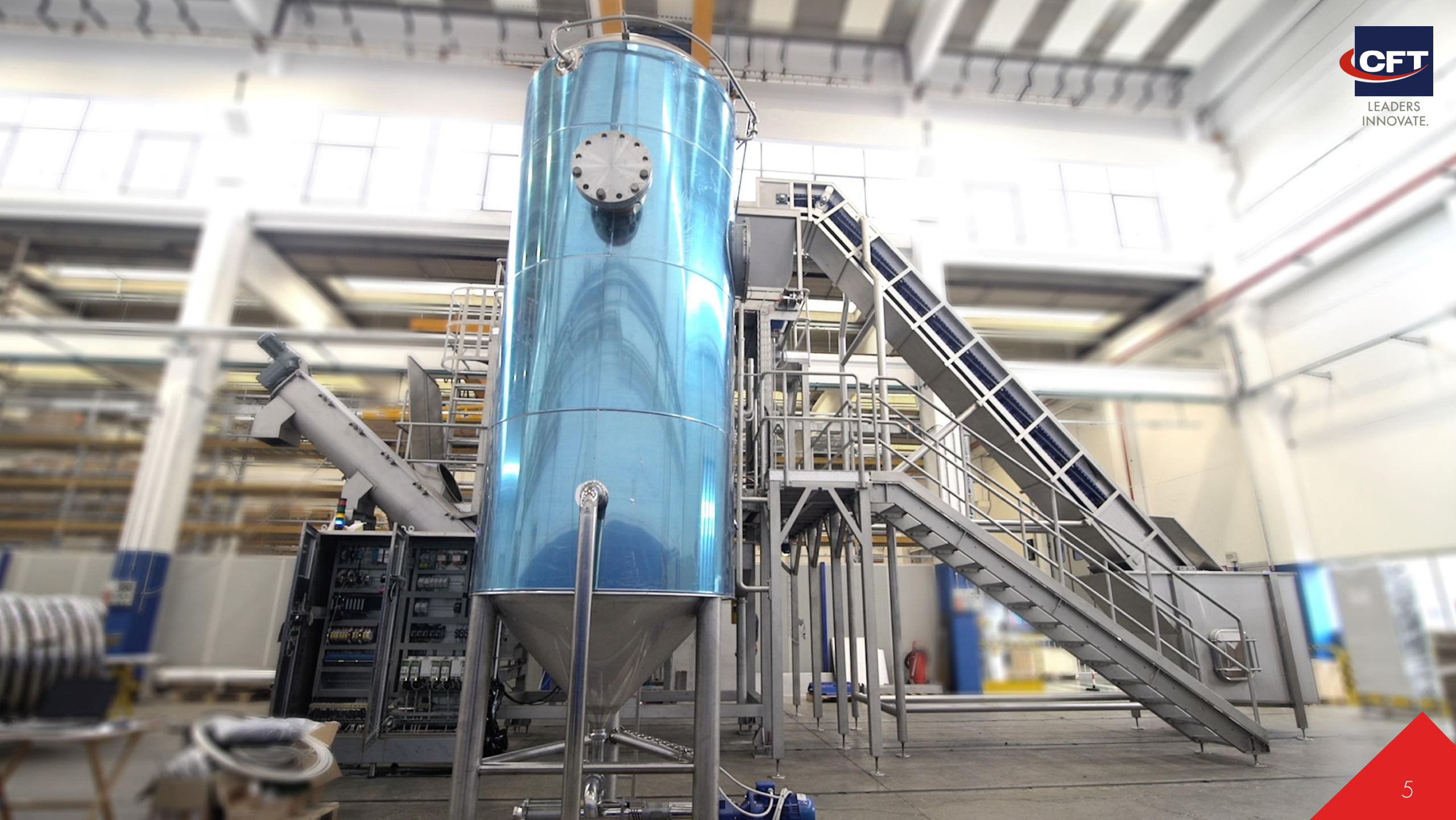
1500 LT

# TECHNICAL FEATURES

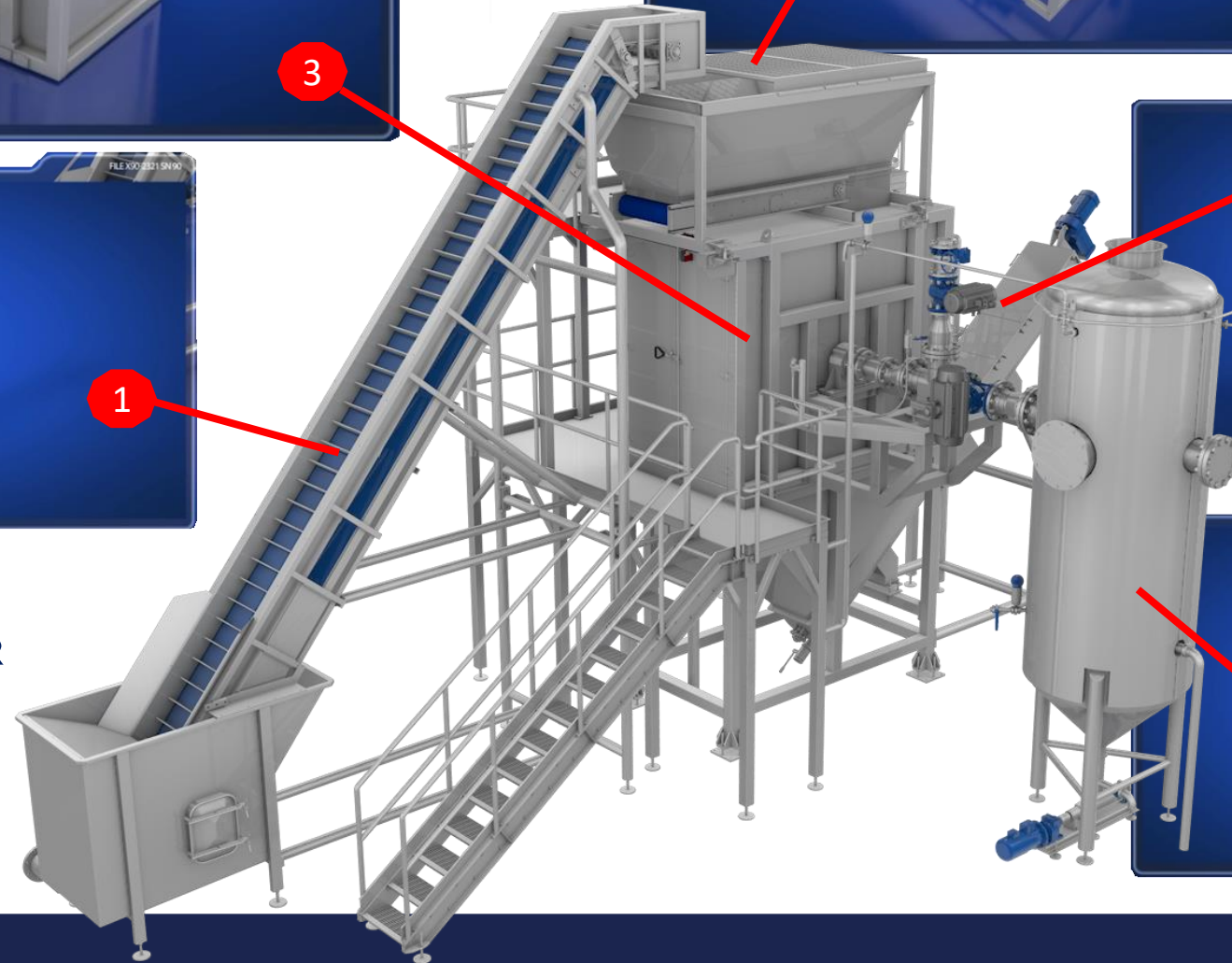
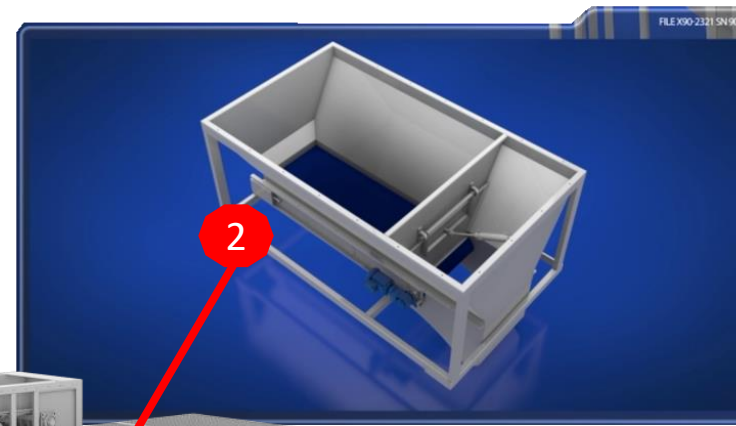


- ▶ **40 YEARS EXPERIENCE**  
Long story with more than 350 units installed!
- ▶ **TREATMENT UNIFORMITY**  
Special deflectors design to increase product mixing and reduce product exposure to high temperature
- ▶ **STEAM CONSUMPTION REDUCTION**  
Increased Ratio between product and vessel volume up to 65%
- ▶ **STAINLESS STEEL CONSTRUCTION**  
All part made in SS AISI 304/316
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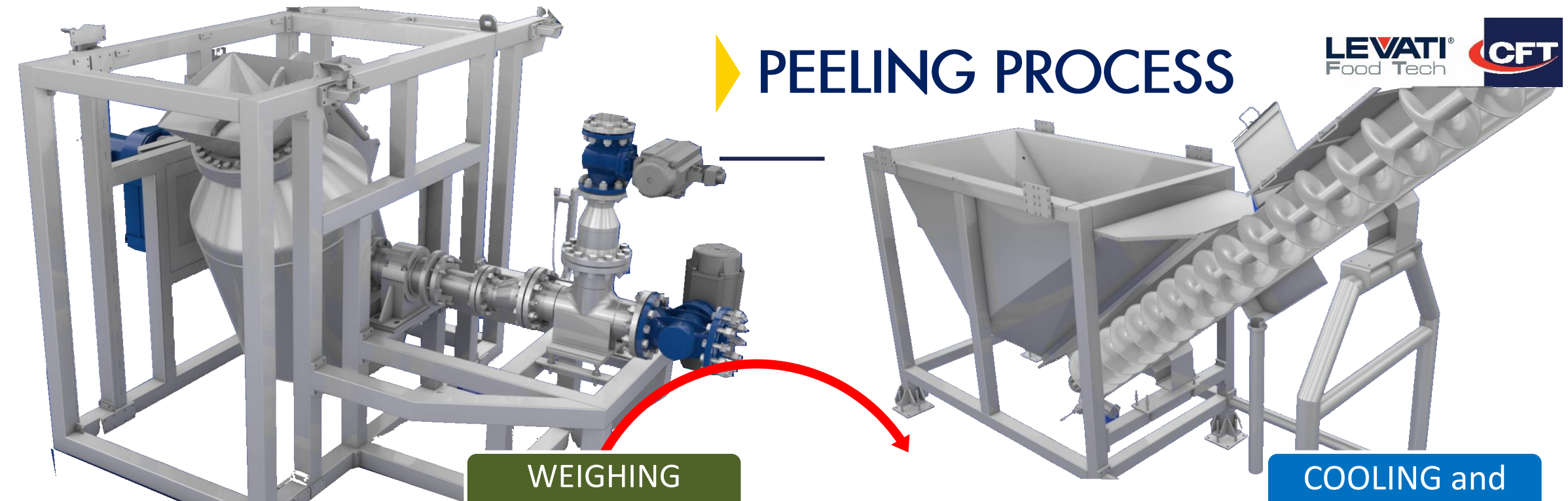






- 1 INFEED ELEVATOR
- 2 WEIGHTING CONVEYOR
- 3 STEAM PRESSURE VESSEL
- 4 EXHAUSTING TANK
- 5 COOLING-EXTRACTION

# PEELING PROCESS



Product is fed with constant flow to the steam peeling machine

## INFEED ELEVATOR

The weighing conveyor feeds the steam pressure vessel with recipe correct batch quantity

## WEIGHING CONVEYOR

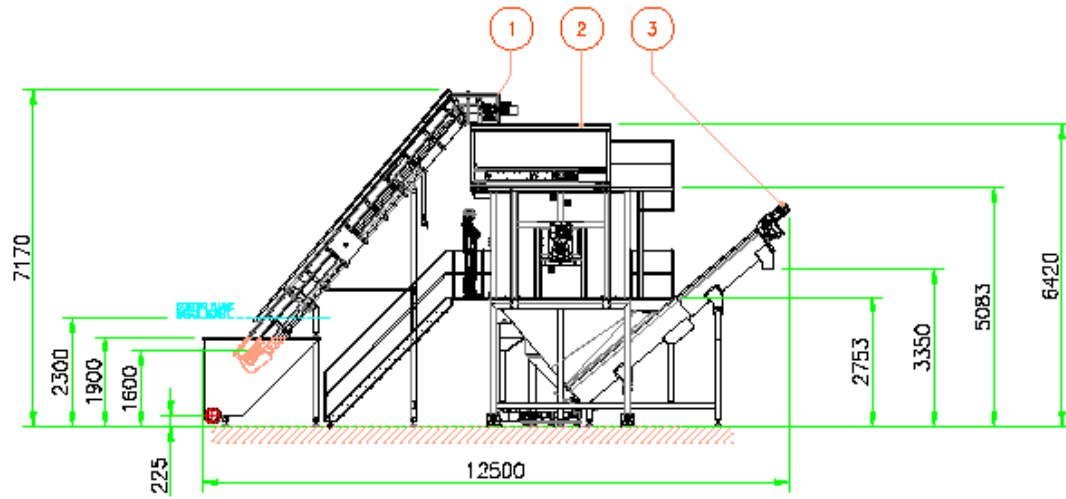
Product is heated up at high temperature for a fast cycle (< 60 sec) with high pressure steam (up to 20 bar)

## STEAM PRESSURE VESSEL

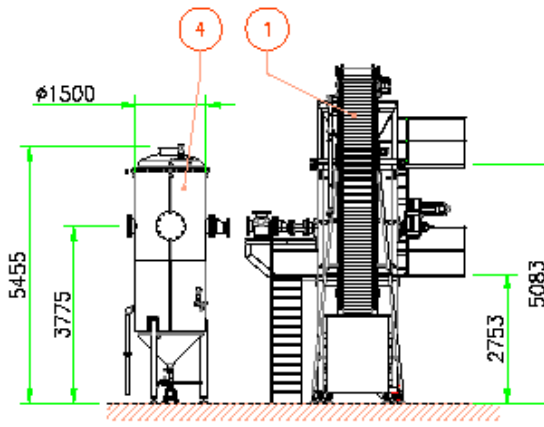
Product is cooled by cold water and then extracted to the next process phase (brushing)

## COOLING and EXTRACTION

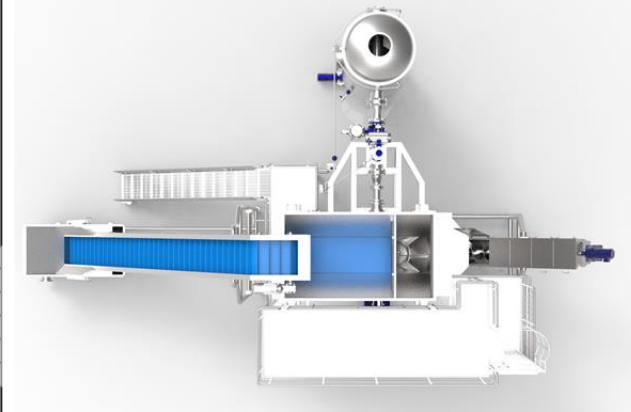
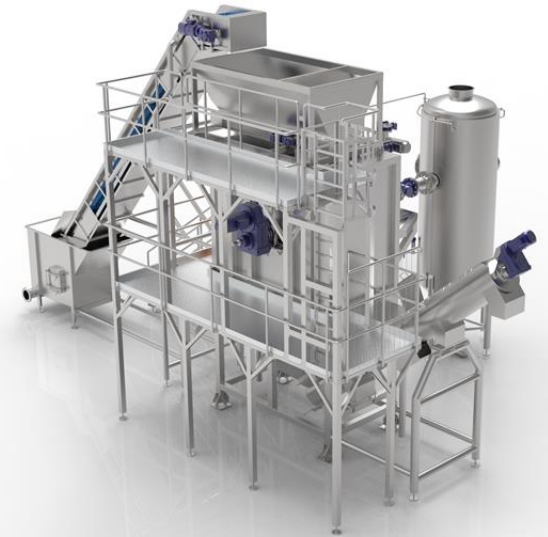
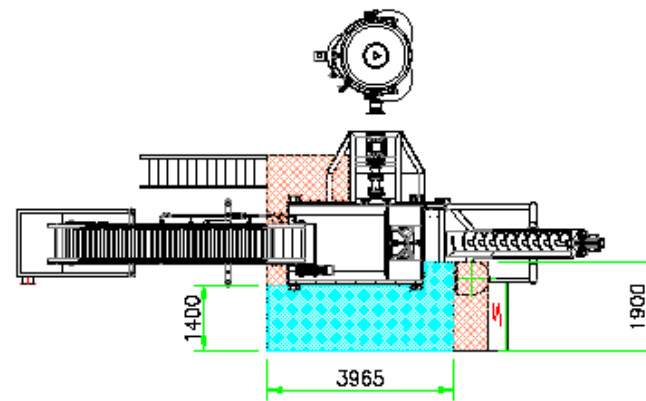
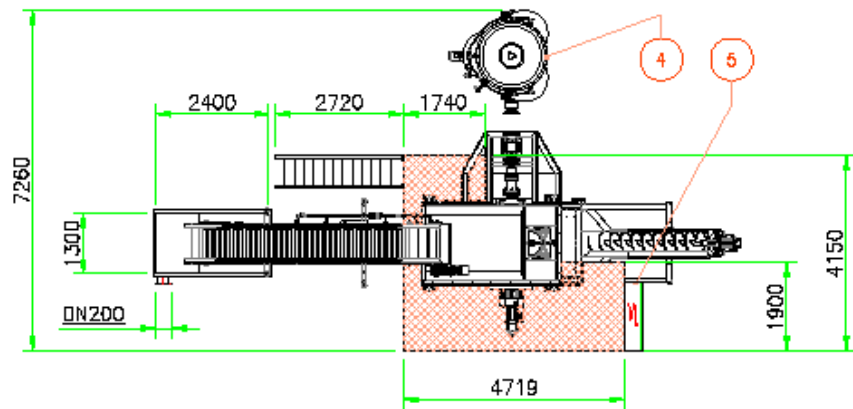





FIRST FLOOR



SECOND FLOOR



**LAYOUT**

|  |         |  |  |
|--|---------|--|--|
| 5  |         | ELECTRICAL CONTROL BOARD OF THE LINE   | 1  |
| 4  |         | COOLING TANK   | 1  |
| 3  |         | SILENCER UNIT ON STEAM OUTLET  | 1  |
| 2  |         | STEAM PRESSURE PEELER mod. PV1500  | 1  |
| 1  |         | FLIGHTED BELT ELEVATOR   | 1  |
| Pos.   | Codice  | Descrizione  | Qta  |
|  |         | DENOMINATION:<br>LINEA PELATURA E SPAZZOLATURA CAROTE<br>CARROTS PROCESSING LINE | SCALE: 1:100<br>DATE: 24/05/19<br>REPLACE IT |
| OFF. N°<br>192076  | ORD. N° | CUSTOMER:<br>KAGOME Australia  | REV. 05                                      |
|  |         | DRAWING N°<br>8-0652013-PR   | REPLACED FROM IT                             |

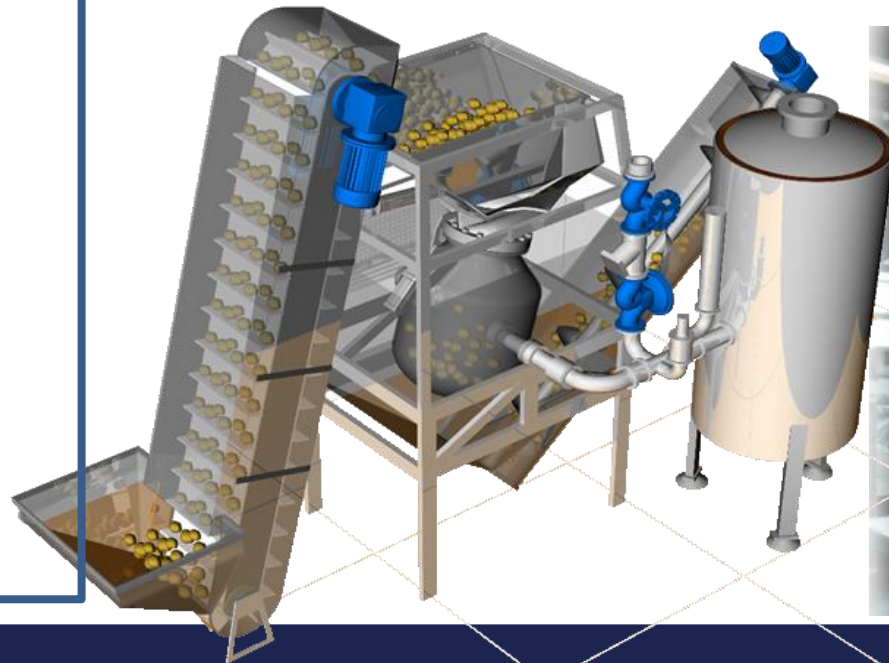
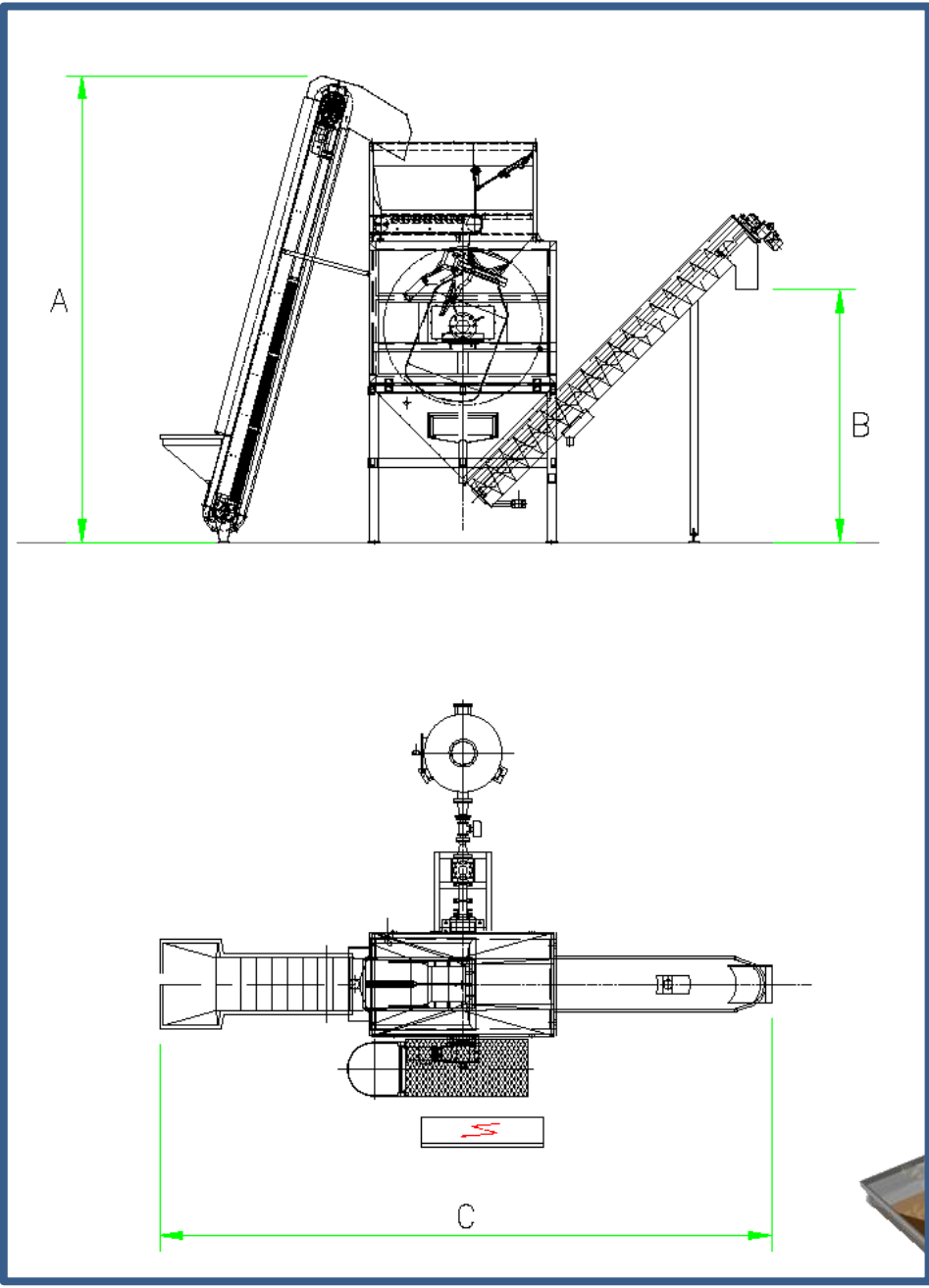






# MAIN FEATURES

|               | PV 220  | PV530   | PV900     | PV1500    |
|---------------|---------|---------|-----------|-----------|
| CAPACITY      | 2-3 T/H | 7-9 T/H | 13-25 T/H | 25-35 T/H |
| VESSEL VOLUME | 220 lt  | 530lt   | 900 lt    | 1500 lt   |
| A (mm)        | 4300    | 4400    | 5800      | 6100      |
| B (mm)        | 2250    | 2550    | 3000      | 3300      |
| C (mm)        | 5700    | 6500    | 7000      | 8000      |







THANK YOU!



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