

STEAM PEELING LINE PREPARATION

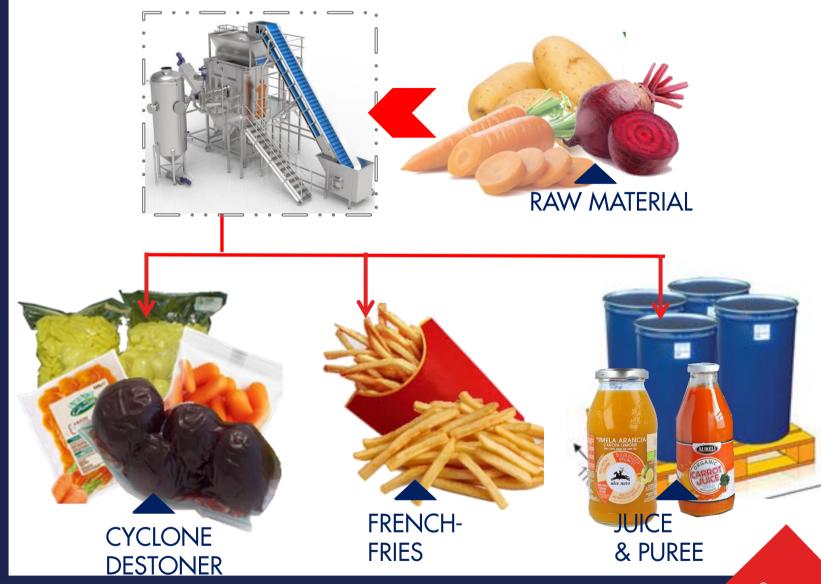
Complete line and solution for STEAM PEELING preparation for CARROT, POTATO, PEACH and BEET for different final products and transformation

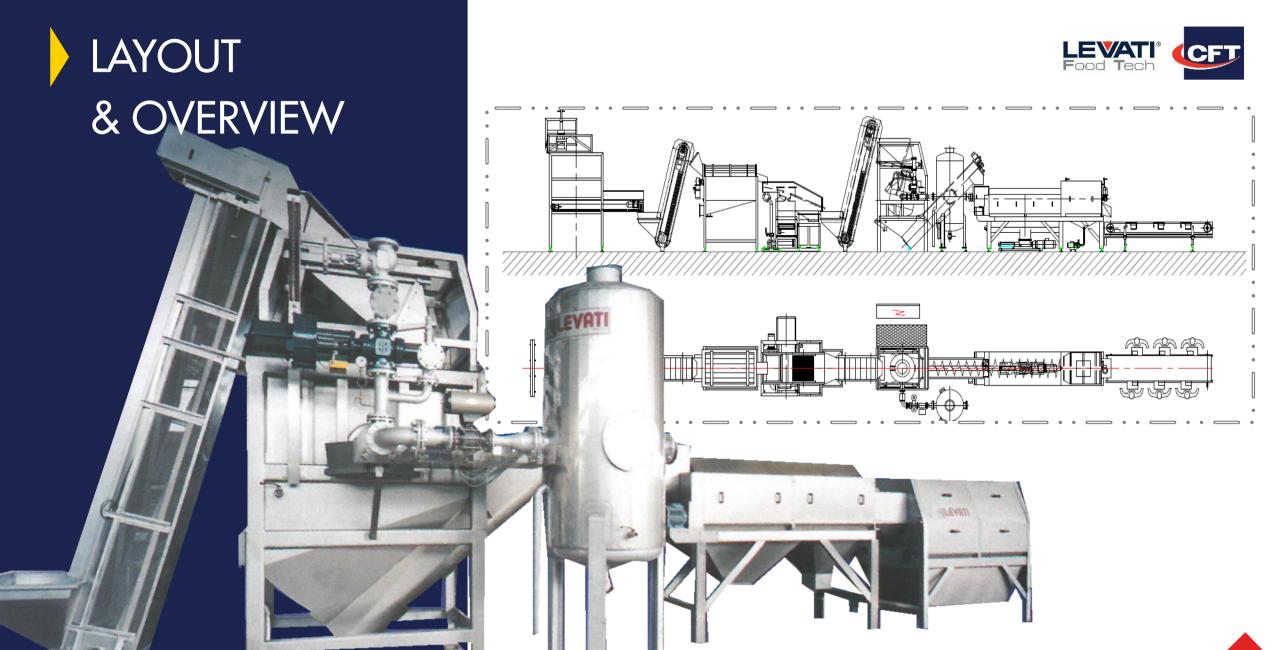


From 2000 up to 35.000 KG/H (according to product)

PRODUCT APPLICATION







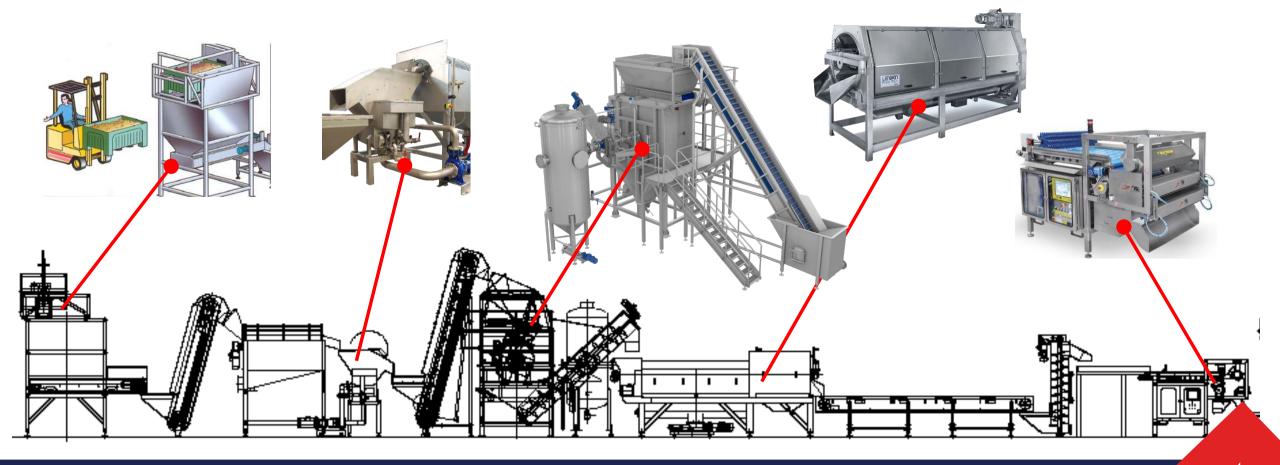


PRODUCT INFEED, WASHING, PEELING and SORTING



THE LINE INCLUDE ALL PLANT AND MACHINERY FROM RAW MATERIAL INLET UP TO SORTING OF THE PEELED PRODUCT BEFORE FINAL TRASNFORMATION

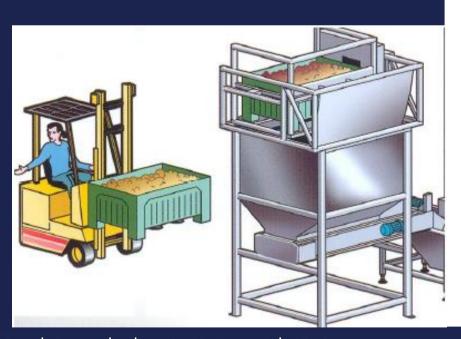




LINE INFEED

- Silo/bunker for product constant feeding to the line.

 Construction in stainless steel.
- Crates/bins/storage BUNKER automatic loading and dumping system;
- Complete tailor made system and solutions available according to line capacity and customer needs;









WASHING & DESTONING

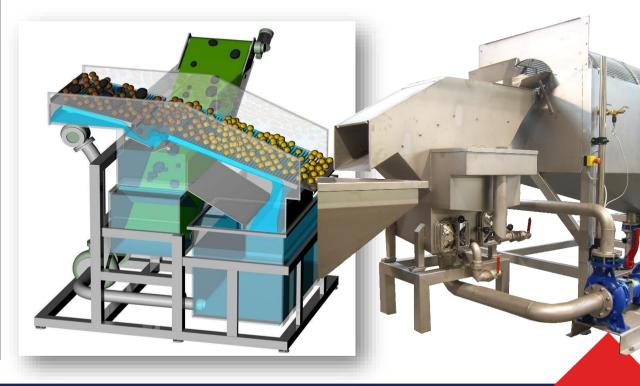
DRUM WASHER

The washing machine with rotary drum has been designed to remove earth or debris from the product. The machine is completely made of stainless steel



HORIZONTAL DESTONER

The horizontal or cyclone destoner has been designed to remove stones, iron pieces and heavy particles. The machine is completely made of stainless steel



PEELING SECTION

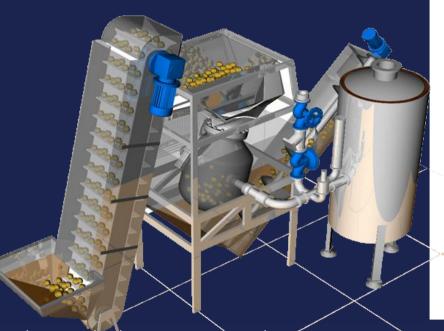
GYESER – STEAM PEELER

- The steam high temperature combined with the high-pressure make instable the water of the cells of the first layer underneath the peel of potatoes.
- At the end of the peeling cycle the steam is discharged and therefore the pressure drops abruptly. The consequent evaporation of the water makes loose the peels around the potatoes.
- The potatoes are then discharged in the cooling tank where the cold water stops the potatoes cooking.
- The operator platform make easy all the cleaning and maintenance operation on the steam peeler



- Higher peeling yield is obtained with the condensate recovering system.
- Thanks to a special designed discharge valve it is possible to remove continuously the steam condensate from the peeling vessel.
- condensate from the peeling vessel.

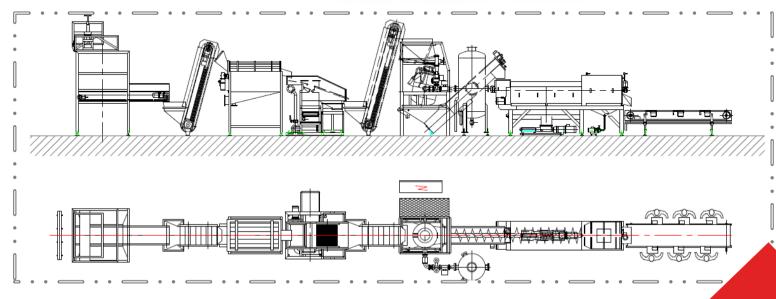
 This special feature together with the possibility to peel with a higher steam pressure allows the peeling time to be reduced down to 60".















FOCUS EQUIPMENT

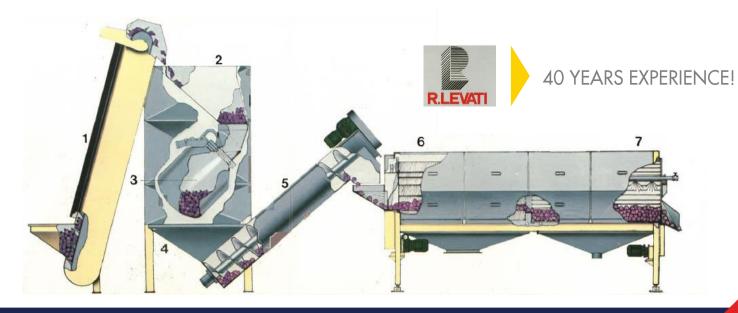
GEYSER – STEAM PEELER special vessel design for optimal product mixing and perfect treatment

- •complete stainless steel execution including pressure vessel
- •complete range of capacity from 2 up to 35 tons/h with more than 40 years manufacturing experience!





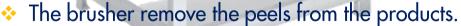
From 2000 up to 35000 KG/H



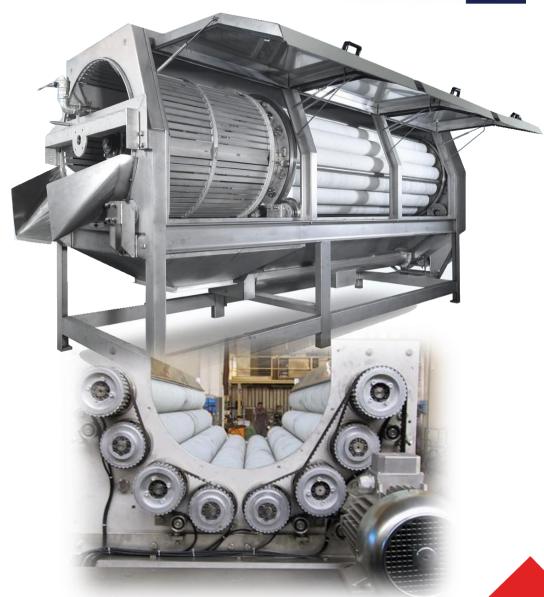
BRUSHING & WASHING







- The rollers with brushes are mounted on the cradle around the conveying screw. The brushes are driven by two motors (one for each side) with soft-start.
- Each brush is self-cleaning and discharge the peels directly in the collecting hopper. The peels are dry in order to be used as animal feed.
- The brusher is equipped with C.I.P. piping.
- According to the line capacity it may be required a drum washer (integrated in the machine to perform the final cleaning of the potatoes.





SORTING SECTION (MANUAL and OPTICAL)

MANUAL SORTING

Potatoes are sorted. The operators remove all the bad potatoes or clean the potatoes removing the defects (black dots, sprouts...) and release the wastes in the side pockets.



The wastage are then conveyed from the return side of the belt to the feeding edge where they are collected in the wastage bin

OPTICAL SORTING



- RAYTEC VISION, part of CFT GROUP, produce optical sorting system to be integrated on CFT lines;
- The optical sorting is available both for WHOLE PEELED or CUTTED products







THANK YOU!











www.cft-group.com