

B/C 25 RVS

ABRASIVE/
KNIFE PEELING MACHINE



General

Since the start up of the vegetable processing industry in 1929 Eillert has been successful in this line of business. Many of our customers started as greengrocers and have developed into leading food processors, supplying to food retail, fast food and the hotel and catering industry.

Quality and service

The choice of high quality components of renowned global brands guarantees a good availability and more reliability. Regular maintenance of the machines maximises the uptime. Also for on site maintenance, you can rely on Eillert's experienced and professional service department. After all, for service and maintenance, the experienced manufacturer of your machines is the one to deal with.

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The abrasive peeling machine type C25RVS is utilized to process potatoes, celeriac, (pre-cut) carrots and other root vegetables. The machine is equipped with an abrasive peeling set, consisting of a peeling wall and a specially shaped rotating bottom disc. The set has a very durable carborundum layer that can be renewed after its long service life. Due to the ingenious and solid design the machine is easy to clean and maintain. The machine can be delivered in manual operation (C25RVS-H), in automatic operation (C25RVS-A) as well as in a configuration suited for integration in a peeling line. With the automatic peeling machine the outlet door is operated via a pneumatically served cylinder. A compressor is not included in the pricing. As an alternative a knife peeling machine can be selected. This machine can, just as the carborundum machine, be delivered in manual operation (B25RVS-H), in automatic execution (B25RVS-A) or for integration in a peeling line. The unique construction of the knife peeling disc delivers a smooth surface of the peeled product.

A peeling line can be executed as follows:

- feeding conveyor.
- abrasive or knife peeling machine.
- combination of abrasive and knife peeling.

It is also possible to design a line with optional knife peeling. In this case the abrasive peeling machine is executed with a double door.



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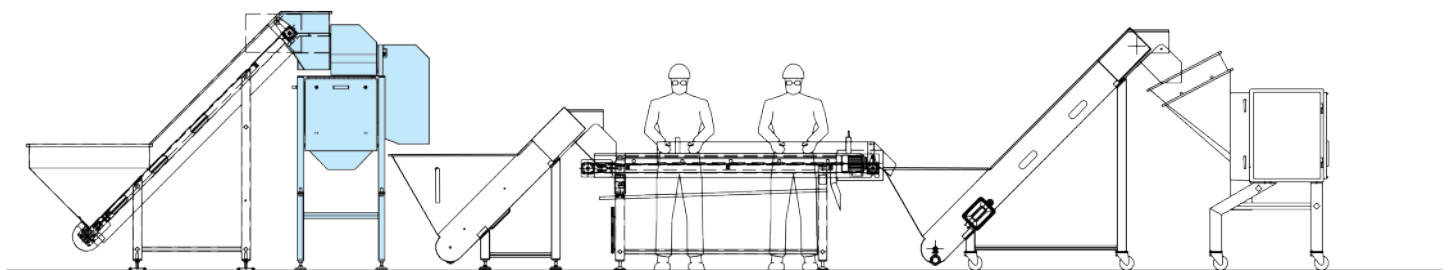
Technical specification:

Capacity	: ± 450 kg per hour input. Depending on kind of product, required peeling time, quality of the product and speed of the operator.
Construction	: S/S 304.
Batch capacity	: ± 25 kg.
Max. product diameter	: 150 mm, longer products/products with a larger diameter need to be pre-cut.
Control box	: Integrated in machine.
El. connection	: 400 Volt, 50 Hz, 3 phase + earth + neutral (European norm). 24 Volt on control buttons.
Nr. of motors	: 1.
Total power consumption	: max. 1,1 kW/hour.
Power	: 3,3 Amp.
Plug	: 16 A CEE, 5 poles.
Water consumption	: Max. approx. 450 ltr/hour (can be adjusted as per demand).
Air consumption (only with automatic types)	: Depending on peeling time.
Weight	: ± 200 kilo, excl. packing.
Qualification	: CE certified.

The standard configuration of a stand-alone machine is infeed above outfeed. This configuration however can be discussed. Please confirm the desired configuration upon ordering.

Options:

- Waste container with S/S sieve.
- Compressor for the automatic executions.
- Comprehensive control box for automatic peeling lines.



Subject to alterations



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