

Quick, controlled peel removal with minimal yield loss for potatoes, beets, and other produce.

Choose from different diameter peelers, or configurations customised for your production line.



Uniformed peeling

Product is confined inside a peeling chamber to deliver greater control than continuous peelers. Product does not escape peeling by bouncing on abrasive rollers. A wave shaped abrasive disc mobilises product to expose all surfaces to the abrasive cylinder wall for uniform peel removal.

Repeatable control

Adjustable batch size and dwell time assure repeatable peeling quality. Abrasive surfaces are easily changed to suit product requirements.

Less floorspace

Compact design requires less floorspace than a continuous peeler. 660mm and 914mm diameter models are available for up to 3175kg/hr of potatoes.

Easy cleaning

All abrasive surfaces can be easily removed for cleaning. Batching hopper pivots for complete access to the peeler. Durable stainless steel construction features covers that remain in place during washdown.

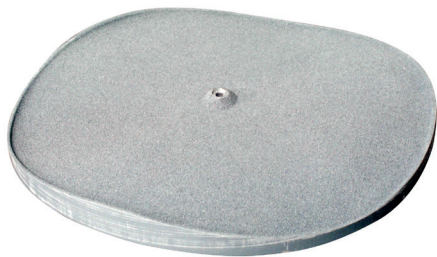
Optional accessories

- | Variable speed disc drive
- | Diverting/timing hopper for multiple peelers
- | Inspection and transfer conveyors
- | Custom designed peeling systems

Two-stage peeling

Using two Batch Peelers in tandem provides superior control with less scrap transferred to downstream equipment. Coarse abrasive in the first peeler rapidly removes peel.

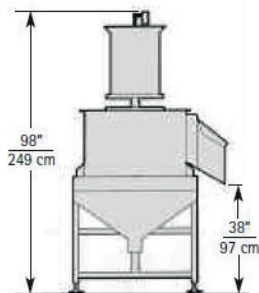
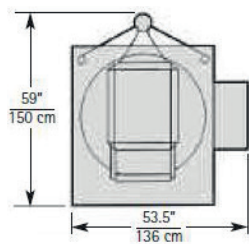
Fine abrasive in the second peeler polishes product surfaces to fewer fines are discharged and product absorbs less oil when fried.



Wave shape abrasive aluminum disc mobilises product for uniform peel removal.



Product Specifications



Constant improvement and engineering innovations mean these specifications can change without notice.