

VersaPeel delivers superior peeling control and simple, reliable performance.

Drastically reduce your potato costs, or get thousands of extra kilograms of chips without using more potatoes.

By reducing peel loss to under 0.5% on fresh potatoes and 3% on long term storage potatoes, the patented VersaPeel three-stage batch peeler can pay for itself in one year or less.

Automatic loading and unloading increases production efficiency. An optional weigh-in weigh-out feature lets you precisely monitor the yield of each batch.



With VersaPeel, you'll use fewer potatoes to meet your current production goals, or produce thousands of extra pounds of chips without using more potatoes.

For maximum peeling control, dwell times and the abrasive liners in each drum can be changed to suit specific potato characteristics.

Peeled potatoes have a smooth surface and retain their original shape. This greatly improves slicer yield and minimises scrap generation, so the cost of cleaning your entire line is also reduced.

GET MORE CHIPS FROM YOUR POTATOES.

VersaPeel can deliver thousands of kilograms of additional product each year from the same amount of potatoes you are now using. Compare Versapeel's savings at 3% vs 8% peel loss operating for one 8 hour shift per day, 5 days a weeks for 50 weeks, with a potato cost of 9 cents per round:

How does it work?

The VersaPeel progressively peels and polishes potatoes, rapidly removing peel - even from eyes and recesses. Product never "short circuits" or bounces to escape peeling, and flat spots are virtually eliminated.

A unique rotary abrasive disc at the base of the drums tumbles product for consistent peel removal.

Additional product with no added cost for potatoes	OR	Potato savings from reduced peel loss
1,000 lbs/hr		
112,380 lbs/yr	or	\$31,860/yr
2,100 lbs/hr		
235,998 lbs/yr	or	\$66,906/yr
4,200 lbs/hr		
471,996 lbs/yr	or	\$133,812/yr

Progressive Peeling

Stage 1

As potatoes enter Drum 1, the rotary disc slows to prevent product damage. When the disc accelerates to the pre-set peeling speed, product is tumbled against the coarse abrasive or brush drum liner to quickly break the skin. For maximum throughput, the feed hopper is pre-filled before each peeling cycle ends.

Stage 2

Drum 1 raises, exposing product to less abrasive brushes in Drum 2.

Stage 3

Drum 2 raises, exposing potatoes to fine brushes in Drum 3 which polish surfaces and recesses. The rotary disc slows and Drum 3 raises, gently discharging potatoes through a tangential outlet.



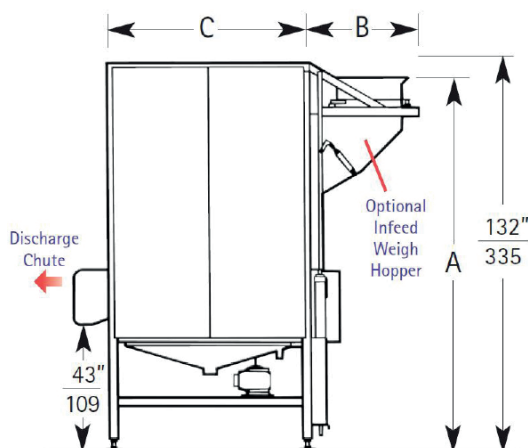
Stage 1

Stage 2

Stage 3



Product Specifications



Models	VP36	VP48
Diameter Peeling Drums	91 / 36"	122 / 48"
A Infeed Height	368 / 145"	323 / 127"
B Infeed Length	81 / 32"	94 / 37"
C Peeler Length	145 / 57"	175 / 69"
Peeler Width	155 / 61"	185 / 73"

* Dimensions shown for optional infeed weigh hopper. All dimensions are rounded to the nearest centimetre/inch.