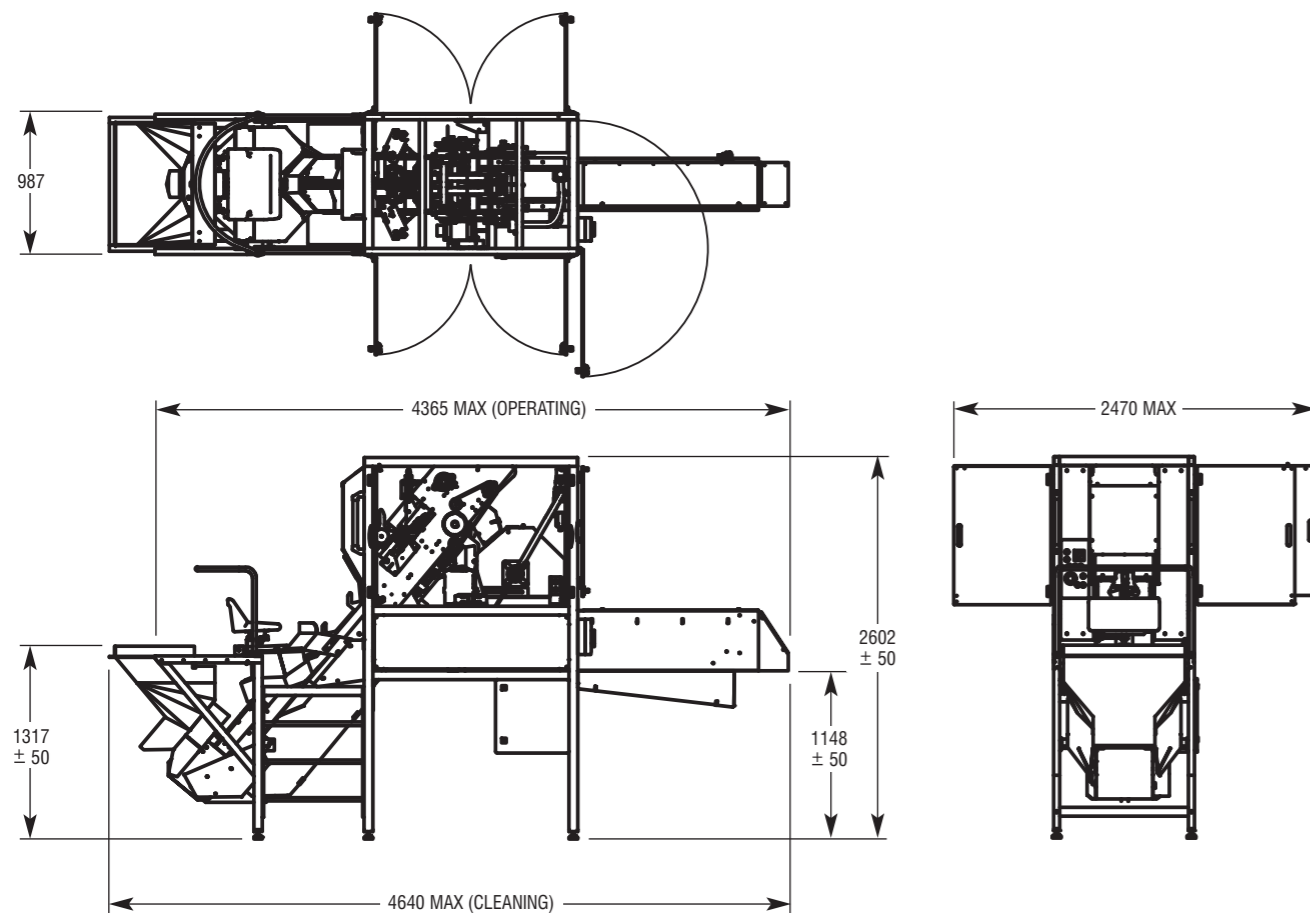




LARGE ONION PEELER

TECHNICAL DATA - LARGE MACHINE

Power required	0.75Kw 380V 3Ph. 50Hz
Air supply required	2.70m ³ /min @ 7Kg/cm ² (N.B. Figures quoted at machine)
Dimensions	4640mm Long x 987mm Wide x 2602mm High (including hopper)
Weight	1160 Kilos



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LARGE ONION PEELER



Onions come in different sizes and varieties. Preparing them for the many food industry applications can present a variety of problems.

M&P have been involved in the manufacture of food processing machinery for many years & have been supplying this pneumatic onion peeling system since the 1960's. A proven design for optimum efficiency and reliability.

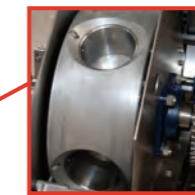
FEATURES

- Capacity - up to 110 onions per minute
- Tops, tails and pneumatically peels onions
- Manual orientation of onions
- Operator station with adjustable seat position for comfort
- Emergency stop pusher plate for operator safety
- Automatic pick up of onions from stainless hopper using chain driven carriers
- Continuous operation
- No Change Parts Required - Manual adjustment of top & tail knives and slitting knife
- Stainless steel framework
- Dry peeling process
- Variable Speed Drive with digital speed display
- Health & Safety Guarding to comply with CE Regulations



PRECISION
Knives for topping, tailing and slitting

EFFECTIVENESS
Removes skins with compressed air

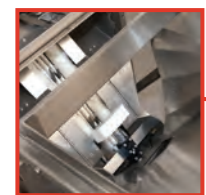


LARGE ONION PEELER



SAFETY
Emergency stop pusher plate

DELIVERY
Minimum waste maximum product



CONVENIENCE
Removable feed hopper



EFFICIENCY
Onions load automatically

ACCESSIBILITY
Easy access to electrics if required



BENEFITS

- No water usage, no waste slurry to deal with product remains dry
- Top & Tail Knives float to adjust position to size of onion reducing waste
- Slitting Knife adjusts position so depth of peel is consistent
- Waste separation scroll
- Separate discharge points for peeled onions and waste
- Can operate on a wide range of sizes and types of onions no change parts
- Pneumatics encased, for trouble free operation
- Low labour requirement
- Easy to maintain
- Simplicity of design and easy access for cleaning ensures minimum downtime
- Raw material input rate approx. 750kg/hour using onions 75-90mm diameter, 600kg/hour using onions 60-80mm diameter



This system offers a complete process for 45mm to 115mm diameter onions. It tops & tails the onions in one operation then slits the outer skin & removes it with compressed air. No change parts are required.

The onions are picked up from the hopper automatically & then positioned by the feed-operator so that the tops & tails are set horizontally across the carriers.

The machine has variable speed control that the feed-operator can adjust from their working position, as well as a digital display to monitor quantity output per minute. This machine can output up to 110 onions per minute.

There is also an emergency stop close to hand, along with the operator control station.



SMALL ONION / SHALLOT PEELER

This system offers a complete process for 18mm to 45mm diameter onions, designed specifically for small pickling shallot onions. The peeler principle is the same as the large machine but has a separate vibratory feed hopper.

This machine can output up to 130 onions per minute.

TECHNICAL DATA - SMALL MACHINE

Power required	0.2Kw 380V 3Ph. 50Hz
Air supply required	0.70m ³ /min @ 7Kg/cm ² (N.B. Figures quoted at machine)
Dimensions	3505mm Long x 1359mm Wide x 1674mm High (including hopper)
Weight	480 Kilos

OPTIONS

- Spares kit
- Packing & shipment
- Installation & commissioning
- Ancillary equipment; air compressor, receiver, filter regulator, refrigerant dryer