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Onion peeling machine



EILLERT onion peeling machine OSR-830

The latest machine in the delivery program of Eillert, which will be introduced shortly, is the onion peeling machine, type OSR-830.

The new, patented generation onion peeling machines characterizes itself by the large range of non-calibrated onions which can be processed. Another advantage is the higher capacity than existing techniques.

The advanced and patented peeling technique has been optimally improved which results in a perfect peeling result of the final product with a minimum waste percentage.

The application of the latest technical standards and the choice of the most modern materials has resulted in a hygienic compact construction and a very low maintenance machine. For the transport of the onions through the machine no chains, causing high wear and tear are used.

Because of the applied energy saving technique the production costs are significantly lower.

Advantages:

Feeding/singulating system

- New patented onion positioning system
- Because of the good positioning less handling is needed and higher capacities can be reached

Peeling machine

- Compact and solid construction in hygienic design
- Less rotating parts, less wear and tear and therefore less service needed, so more reliable
- Easily exchangeable knives by means of a unique quick change system
- Special cutting knives with a very long lifetime
- Because of the completely new peeling technique hardly any treatment is necessary afterwards
- Extremely low waste percentage
- Low production cost because of energy saving system



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General

Since the start up of the vegetable processing industry in 1929 Eillert has been successful in this line of business. Many of her customers started as greengrocers and developed themselves in leading food processors, supplying to food retail, fast food, catering, professional kitchens and specialised restaurants. Eillert machines and processing lines are exported all over the world.

Easy to operate

Vegetable processing still requires human skills. For that reason the use and easy operation of the processing machines and equipment is very important.

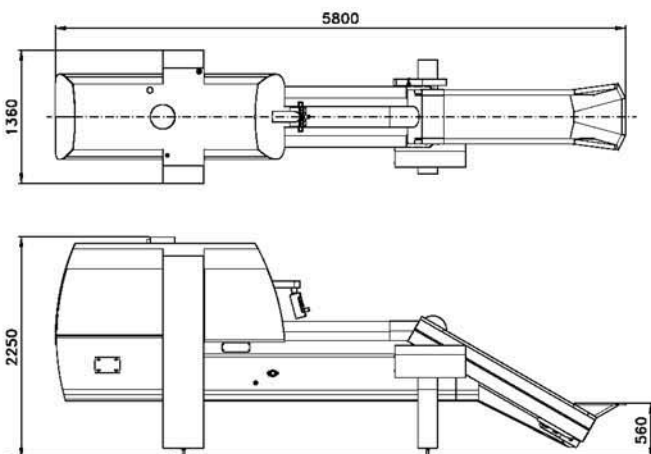
For many companies vegetable processing has developed into a 24/7 industry, in which ergonomics and a constant processing quality have become the most important issue. Product or component changes, cleaning or operation of machines must be performed as quickly, safely and constantly as possible. Lower production cost will lead to a higher profit. For this reason every Eillert machine is built with an easy to operate control system.

Quality and services

The choice for high quality components from reputable well-known brands with worldwide deliveries guarantees a good availability and assures a continuous functioning. The Eillert service team with experienced and skilled engineers can offer support or take care of service on site, if required.

Technical specifications:

Range of onions : 55-140 mm.
Capacity : approx. 100 pieces / minute
Electricity : 230-400 Volt, 50 Hz,
3 Phase+PE+PN, 4 kW



More machines for onion processing in the Eillert program:

Quality inspection tables – dicing machine (3-phase system) – centrifuges (manual in heavy duty construction and completely automatic systems)

Alterations reserved

PREPARING - SLICING - WASHING/MIXING - DRYING - TRANSPORTING - PEELING - TOTAL CONCEPTS

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