



fme.

FOOD MACHINERY EUROPE

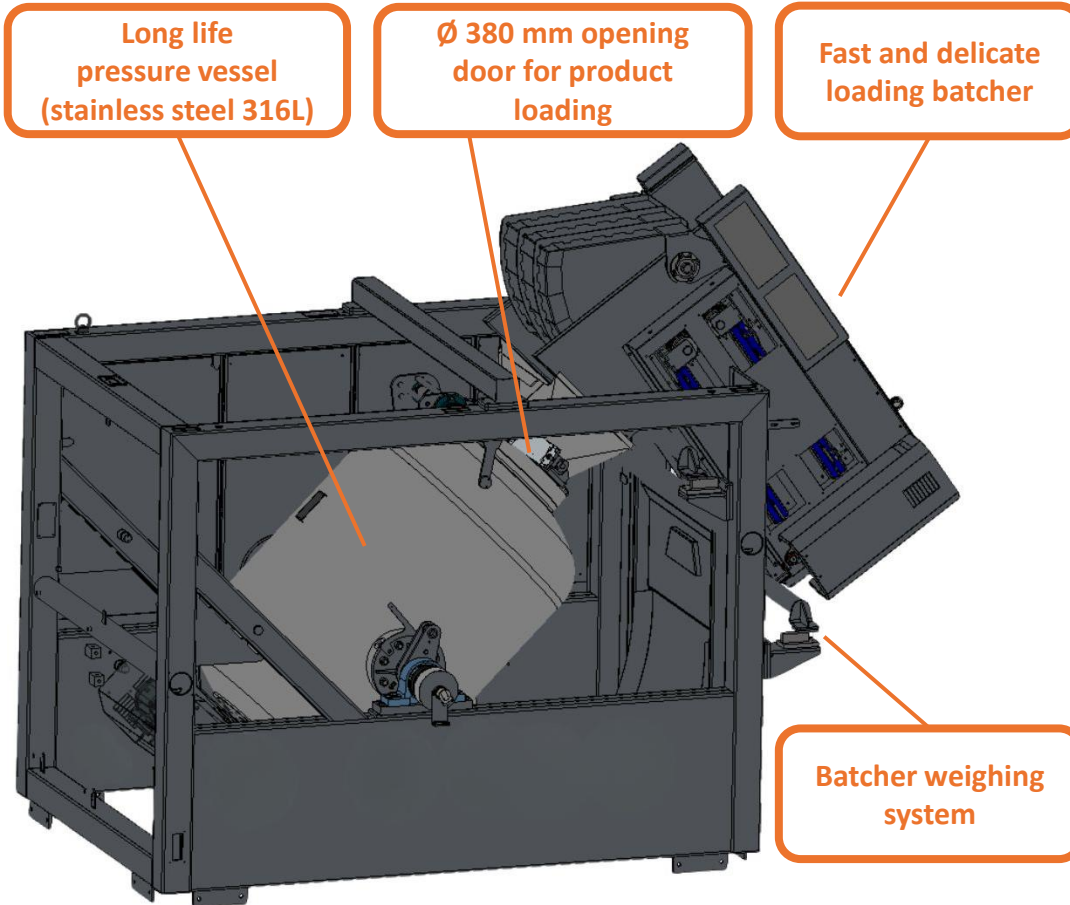
STEAM PEELER
“INTEGRIS”
SPB100 Series

A wide range of peelers



MODEL	Max production intended for peaches in input [kg/h]	Project pressure [bar]	Basket volume [litres]	Vessel material
SPB 135	5.000	20	200	AISI 316L stainless steel
SPB 165	10.000	20	680	AISI 316L stainless steel
SPB 175	15.000	20	950	AISI 316L stainless steel

Main features and advantages of our machines



BENEFITS:

- HIGH YIELD
- REDUCED CYCLE TIMES
- PRODUCT INTEGRITY
- ENERGY SAVING
- VERY FLEXIBLE
- LOW MAINTENANCE
- HYGIENIC DESIGN
- LONG LIFETIME
- SHORT PAYBACK
- EASY ACCESSIBILITY
- AUTOMATIC SYSTEM
- SAFETY ORIENTED



Main features and advantages of our machines

Highest peeling performance and energy saving

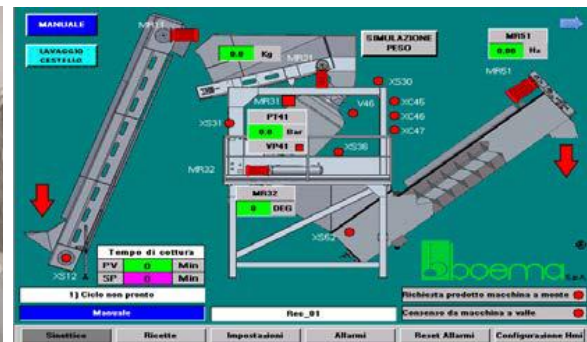


The double tank and the vacuum created before closing the pressure steam tanks allows the highest peeling performances with the lower steam consumption due to a better steam diffusion and a continuous separation product / condens.



Automatic & safety oriented system

The highest degree of automation, as well as backup safety systems make the FME a safe machinery and able to answer to highest standards requested by Food industry.

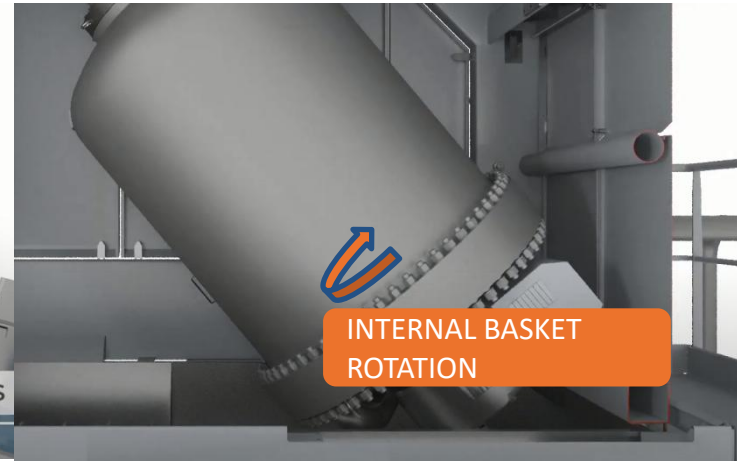


How it works?

PRODUCT LOADING BY A BATCHER



INTERNAL BASKET ORIENTATION AND ROTATION

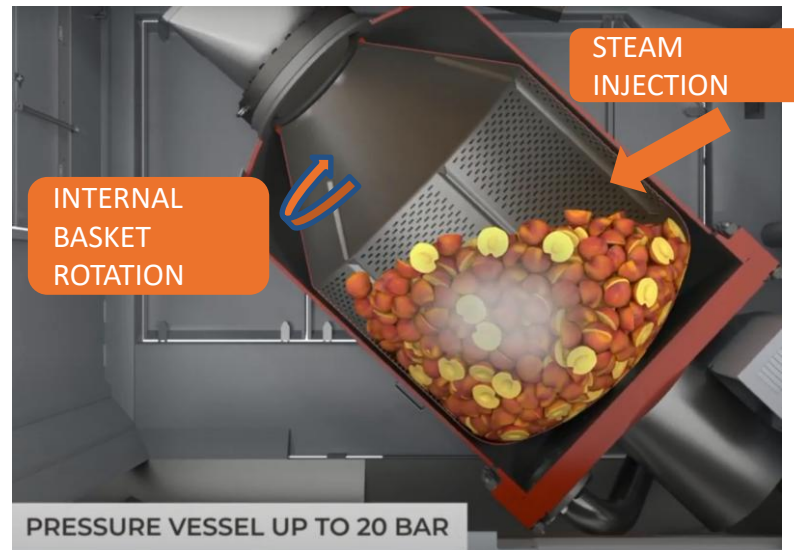


How it works?

DE-AERATION

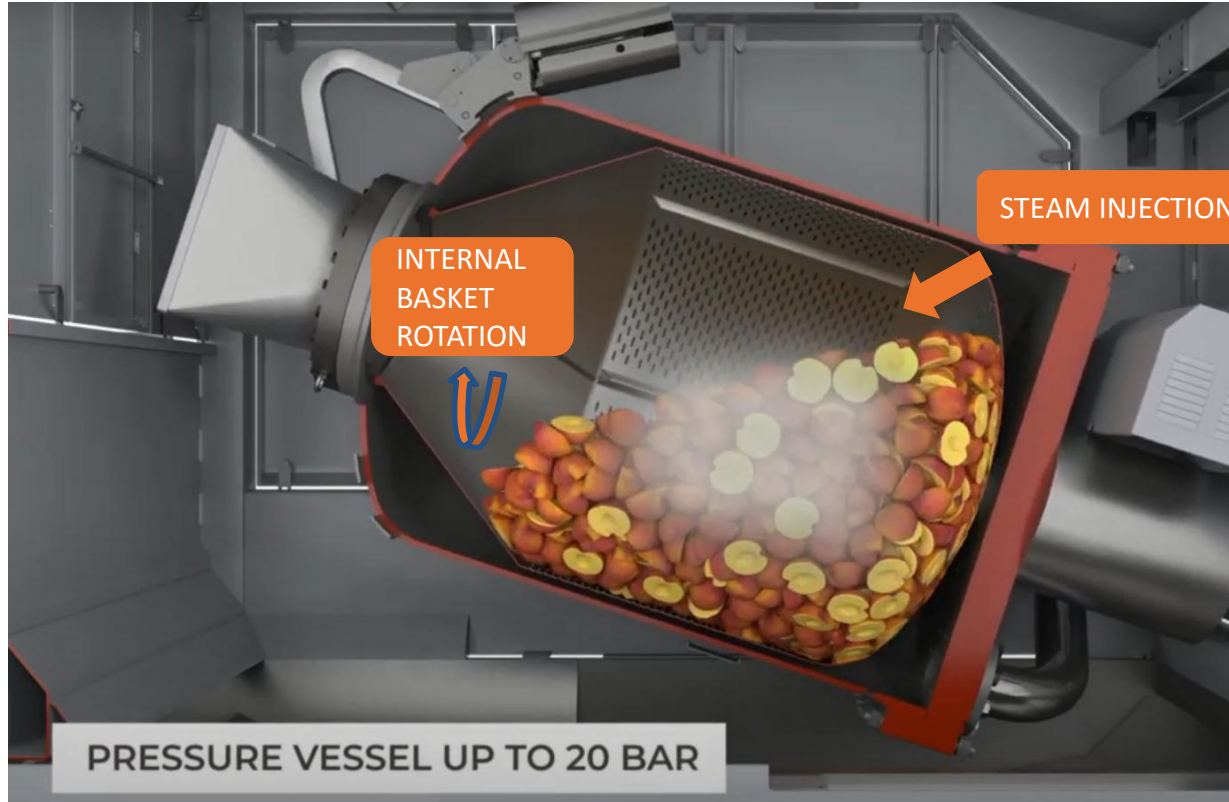


STEAM INJECTION FOR AIR-REMOVAL



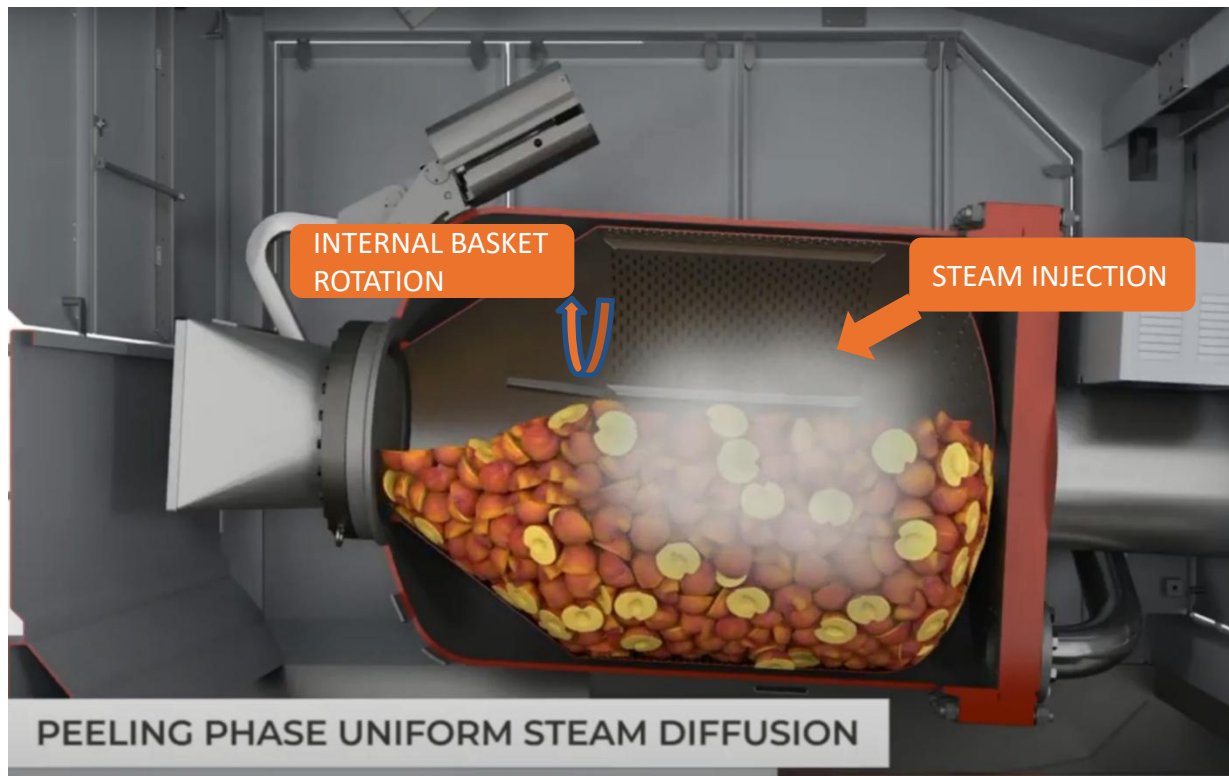
How it works?

TANK CLOSURE AND STEAM INJECTION



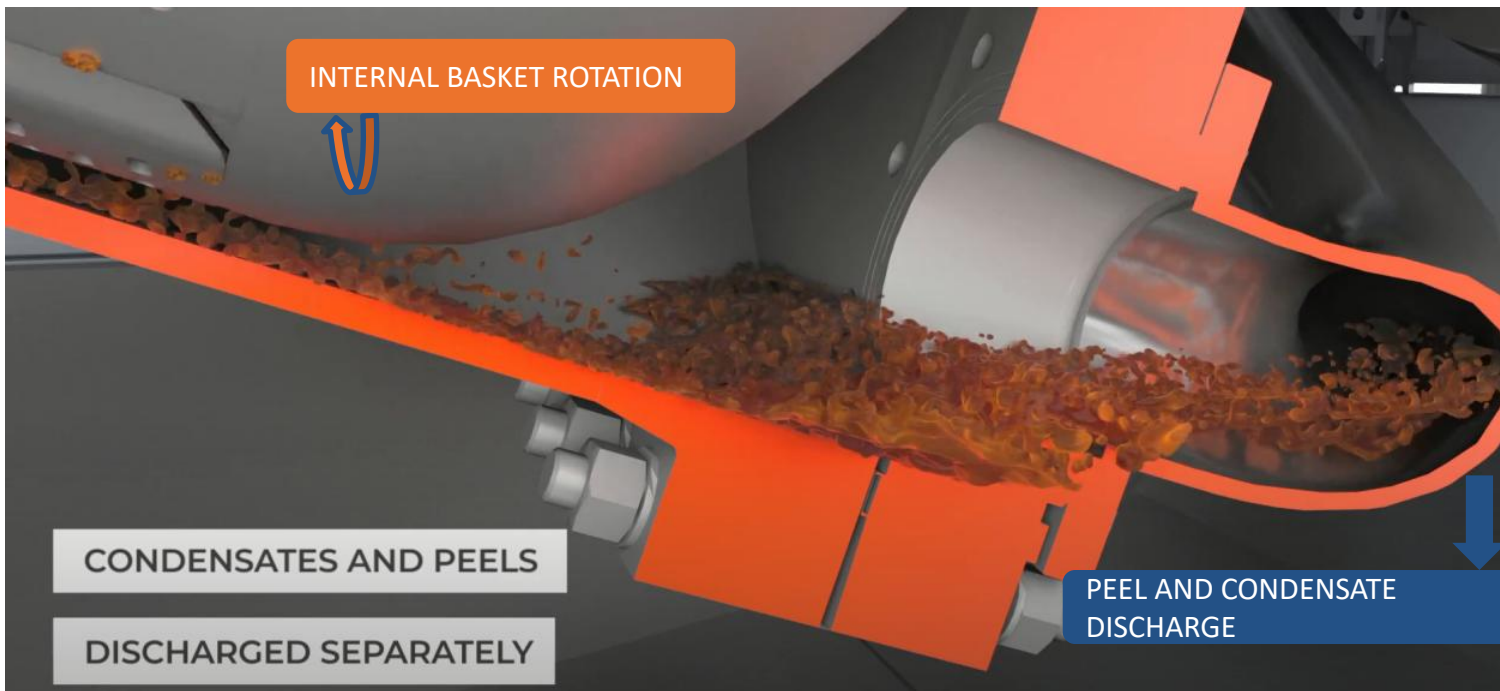
How it works?

PEELING AND PREPARATION OF THE NEXT LOAD



How it works?

RAPID DISCHARGE OF CONDENSATION, PEELS AND INNER PRESSURE

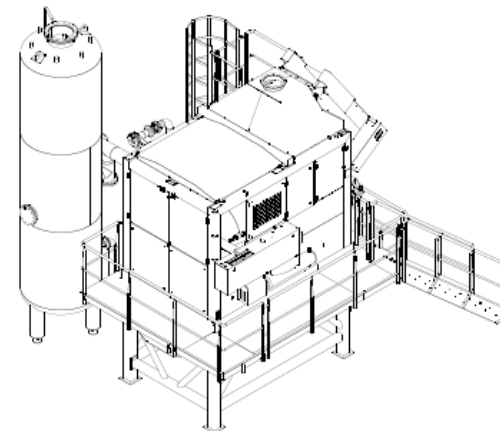
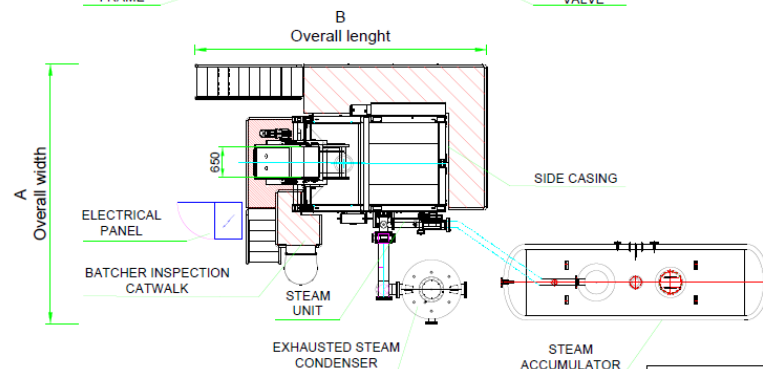
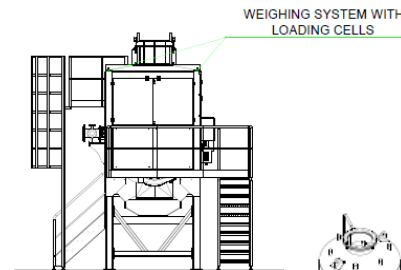
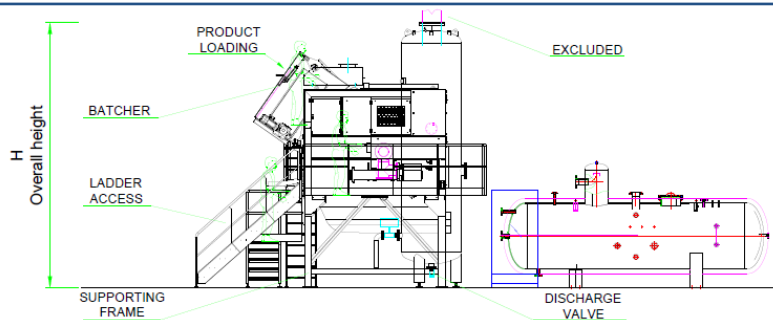


How it works?

RAPID DISCHARGE OF PEELED PRODUCT



Main features



Construction in
AISI 304 and
316 L stainless
steel

N.B.:
the capacities indicated are
referred to product of good
quality and medium size
and the capacity changes
according to the type of
product transformed and to
its ageing.

Model	Production referred to peaches [kg/h]	Vessel material	Volume			Pressure			Overall dimensions			Installed electrical power [kW]
			geometric vessel [litres]	geometric basket [litres]	useful basket capacity [litres]	project [bar]	max. working [bar]	testing [bar]	A Width [mm]	B Length [mm]	H Height [mm]	
SPB135	until 5.000	AISI 316 L stainless steel	520	365	200	20	until 17	32,5	4.800	5.550	4.600	1,5
SPB165	until 10.000	AISI 316 L stainless steel	1.325	942	680	20	until 17	33,5	5.350	6.550	5.800	3,0
SPB175	until 15.000	AISI 316 L stainless steel	1.780	1.238	950	20	until 17	30,5	5.600	7.100	5.800	3,0

Feeding system solution for fruit



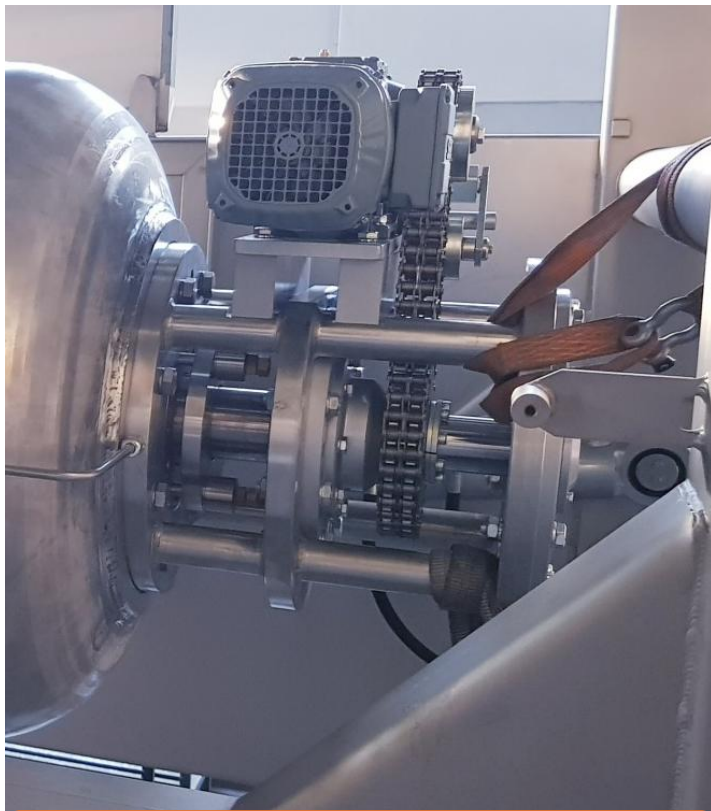
BLUE BELT FOR LOADING ELEVATOR AND BATCHER FOR PRODUCT FEEDING TO THE PEELER, SOLUTION FOR FRUIT PROCESSING

Dosage system



**DOSAGE SYSTEM BY LOADING CELLS FOR WEIGHING
THE PRODUCT TO BE PEELED**

Rotary basket



MOTORIZATION OF INNER ROTARY BASKET



INTERNAL STAINLESS STEEL BASKET



Catwalks for complete inspection of the machine



ACCES LADDER IRONS FOR BATCHER

LADDERS FOR INSPECTION AND WASHING FOR THE LOADING AND DISCHARGING ELEVATORS

