



PEELING

Carborundum Peeler 820



Suitable for



Root vegetables



Frozen fruit

Working principle

The Carborundum Peeler 820 is designed for continuous mechanical peeling of a variety of products including potatoes, carrots, onions, celeriac, cassava and partially frozen fruits such as oranges and pineapples. This versatile machine handles tubers, root vegetables and fruit with ease and offers a capacity of 2,500 to 5,000 kg per hour, depending on the product and degree of contamination.

16 peeling rollers, each 3,500 mm long and 105 mm in diameter, ensure thorough and efficient peeling. The rollers are fitted with adjustable carborundum grains to achieve the desired peeling intensity. The quick-change system for the peeling rollers and the adjustable speeds for both the rollers and the screw conveyor optimise the peeling results and reduce downtime.

Manufactured entirely from stainless steel, the Carborundum Peeler 820 is durable, hygienic and designed for efficient operation. It features variable speed gears, a frequency controlled control panel and adjustable water jets to clean peeling waste as required.

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Benefits

- Processes up to 5,000 kg/hour for consistent and reliable peeling of various produce.
- Adjustable roller speeds and grains ensure tailored peeling intensity for different products.
- Quick-change rollers and stainless-steel construction for minimal downtime.



TECHNICAL DETAILS

Total length	4520 mm
Total width	2260 mm
Total height	3725 mm
Input / Discharge height	2910 mm / 2000 mm
Capacity	2.500 - 5.000 kg (depending on product and dirt)
Number of peeling rollers	16
Diameter of peeling rollers	± 105 mm
Diameter worm conveyor	± 1500 mm

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