



Automatic onion peeling with coring system

The onions are fed into an orientation unit. Above this unit a camera shoots images continuously. A computer processes these images and locates the top and tail position of the onion. It then controls the orientation unit and the onion starts to rotate until it is orientated well. In total the 8 units orientate up to 8 onions within 1,5 seconds to feed the FAUP onion peeling machine. The FAUP peels up to 12.000 onions per hour.

The new coring system removes the top and tail of the onion. This new way of processing ensures a higher yield. Incorporating the automatic orientation unit a fully automatic peeling line without the use of manpower is obtained.

IMPROVING YOUR FOOD PROCESSING



The onions are fed by an automatic feeding belt and have to be orientated top-tail wise. By means of a transporting chain with indexing plates they are transported through the machine.

They are notched, topped and tailed and finally peeled with an air blowing system. The perfectly peeled onions not only have a good appearance, a good micro-biological state ensures a long shelf life.

With a minimum of labour, easy cleaning and low maintenance the machine is also very cost efficient.

The FUAS peels up to 12.000 onions per hour.

Onion processing efficiency

The FUAS from Finis has proven to be the most efficient, three stage, onion peeling machine.

Sustainable processing technology, with a maximum of productivity and reliability.

IMPROVING YOUR FOOD PROCESSING

Delivering solutions instead of just machinery



Finis is not just a supplier of peeling machines. Finis commits itself to facilitate her customers to fulfil their processing needs and wishes. Our sales managers are experienced product and process specialists and they help to determine the long term production goals and strategy.

Custom made installation

In a multidisciplinary project team led by one of our project managers we start to engineer a custom specific solution which most of the time is scale able for the future, in terms of capacity and product variations. In a detailed 3D layout not only all different product flows become clear, also routings for waste, staff and all services needed are discussed. Once the perfect fit between product and production requirements and the building is achieved, the actual project can start. A few months later our field engineers will install the project and train your staff. Our service department can give support for all needs that may arise and a service contract ensures the best possible maintenance and condition of the machines.



Flexibility as key item

Our onion processing lines can be set up to produce a wide range of onion products.

Some of the examples are:

- Whole peeled white and red onions
- Sliced and diced onions
- Natural regular onion rings up to 25 mm.

Partners

FINIS cooperates with partners for specialized machines to give our customer maximum flexibility and quality for their processing lines. Specialized machines are used for:

- In line inspection and grading of unpeeled onions
- Cutting machines for diced and sliced products
- Spinning machines for a perfect quality and longer shelf life
- Electronic sorting and metal detection
- Electronic weighing and packing machines
- Waste handling systems

