



Vegetable Peeling Machine

TENRIT SOLO C
TENRIT SOLO Vario

TENRIT®

Foodtec



The vegetable peeling machine **TENRIT SOLO C** is the market leader in innovation. It serves with an optimal peeling result for your carrots and cucumbers and all other long-round vegetables. The **Vario** allows for **maximum flexibility**.

Knives and transport of the vegetables

16 knives made of one piece of stainless steel with a quick-change system and a standing time of more than 6 tons. Transport wheels with pendulum hanging allow for the best peeling result, even with crooked vegetables.

Extensive standard equipment

Loading table, peel trolley, catch basin, foil keypad or touch with international user menu, service case.

Flexibility and Mobility

The Solo Vario allows to peel any vegetable in a single machine. Therefore you can peel the whole year everything with just one machine. The mobile version allows peeling without water and compressed air supply.

Easy to operate and control

TENRIT SOLO C Basic - with simple foil keyboard (Start, Stop, Reverse and adjustable start of peeling)
TENRIT SOLO C Best and Vario - with touchscreen - process safety, control and adjustment of the machine with international user menu. Quick-start with presettable peeling pressures for different diameters. Individually adjustable transport speed and suppressible peeling stations provide a minimum loss of peel.

Technical Data

	TENRIT SOLO C	TENRIT SOLO Vario
Capacity	max. 3600 pieces/h	max. 3600 pieces/h
Vegetable diameter	20-65 mm	8 - 65 mm
Vegetable length	min. 100 mm	min. 100 mm
Dimensions	1900 x 1150 x 1390 mm	1900 x 1150 x 1390 mm
Weight	295 kg	295 kg
Electric connection	230 V, 50/60 Hz, 1 kW	230 V, 50/60 Hz, 1 kW



TENRIT® - Your partner and system supplier for vegetable processing

Taylor-made solutions and equipment



TENRIT PLUS

The revolutionary peeling system built in modules allows the continuous adaption of capacity from > 7000 to > 14000 pieces per hour in one machinery system. A concept that has come to set standards.



Wide range of equipment

Various conveyor belts ensure a trouble-free infeed and discharge of the vegetables.



Fresh packaging

Semiautomatic sealing machine, and sealing foil and bowls in various sizes.



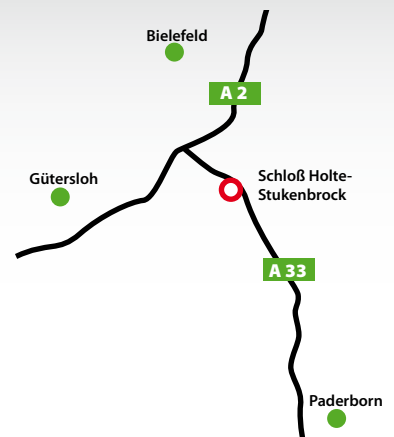
Foam Cleaner - especially for vegetable residues

The foam also adheres on smooth and vertical surfaces.
Optimum cleaning of strongly adhering plant remnants and residues.
The foam allows a very good visible control.

**Individual machines, special machines or complete processing lines
- the best solutions for your product. Call us: +49 (0) 52 07 91 87- 0**

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Technical data subject to change.

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