

After the automatic infeed, the whole peeled onions with dimensions from 60 mm to 140 mm will be orientated automatically by a vibrating system. In the second stage the onions will be cut in regular slices by means of rotating knifes. The thickness of the rings is easy to adjust to different sizes. This machine works excellent in combination with our FUAS onion peeling line, but is also suitable to operate as a standalone ring slicer. The FRGR will process 3.600 to 7.200 onions per hour.

The FRGR slices perfect natural onion rings. It will slice regular onion rings from 8 mm to 25 mm. Due to its sustainable design, cleaning and maintenance will be very easy.

IMPROVING YOUR FOOD PROCESSING