# Cavity peeling, efficiency in peeling raw products

A new way of peeling raw products with up to 36 rotating peeling discs.
A perfect (pre)peeling result is combined with maximum flexibility, hygiene and very easy cleaning.
By simply changing the type of discs (cavity peeling and/or knife peeling) any required end quality can be achieved in only one machine.

**Following the great success of the new FINIS KGSCH knife peeling machine, Finis now introduces 'Cavity peeling' the clean, flexible and hygienic alternative for abrasive peeling.**

IMPROVING YOUR FOOD PROCESSING

**Finis Foodprocessing Equipment BV** ULFT The Netherlands 0031 (0)315 695569 sales@finis.nl www.finis.nl

# KGSCH
# cavity peeling

| TYPE | DISCS | INFEED KG. PER HOUR | DIMENSIONS (w x l x h) | POWER |
|---|---|---|---|---|
| KGSCH6 | 6 | 800 - 1.000 | 520 x 3.600 x 2.100 | 2 kW |
| KGSCH12 | 12 | 1.800 - 2.000 | 840 x 3.600 x 2.100 | 3,5 kW |
| KGSCH18 | 18 | 2.700 - 3.000 | 840 x 4.700 x 2.100 | 5 kW |
| KGSCH24 | 24 | 3.600 - 4.000 | 840 x 5.800 x 2.100 | 6,5 kW |
| KGSCH36 | 36 | 4.800 - 6.000 | 1.160 x 5.800 x 2.100 | 9,5 kW |

## Specifications KGSCH

- Variable, adjustable disc speed
- Variable, adjustable peeling time
- Suitable for fresh peeling and re-peeling of (steam-peeled) potatoes
- Including waste auger
- Easy accessible for both cleaning and maintenance
- Also suitable for big potatoes
- Cost friendly maintenance

## Survey of Finis delivery-program

- Complete processing lines for onions, potatoes, carrots, red beets, peppers, garlic etc.
- Halving and quartering machines for potatoes
- Profiling machines for potatoes and carrots
- Vegetable cutting, washing and packing machines
- Detection, sorting and inspection equipment
- Special elevators and transporting systems

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# Potato processing efficiency

The machine has up to 24 rotating knife discs that peel the product in a very careful way. Because of this system the cell structure is hardly damaged resulting in an end-product with a longer shelf-life and a hand peeled look. The peeling discs are individually driven by stainless steel motors with frequency converters. The peeling time is adjustable by changing the speed of the transport system.

**The KGSCH is a world class continuous knife peeling machine for potatoes and other root products for excellent quality and better yields.**

IMPROVING YOUR FOOD PROCESSING

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# KGSCH
# Knife peeling machine

| TYPE | DISCS | INFEED KG. PER HOUR | DIMENSIONS (w x l x h) | POWER |
|---|---|---|---|---|
| KGSCH6 | 6 | 800 - 1.000 | 520 x 3.600 x 2.100 | 2 kW |
| KGSCH12 | 12 | 1.800 - 2.000 | 840 x 3.600 x 2.100 | 3,5 kW |
| KGSCH18 | 18 | 2.700 - 3.000 | 840 x 4.700 x 2.100 | 5 kW |
| KGSCH24 | 24 | 3.600 – 4.000 | 840 x 5.800 x 2.100 | 6,5 kW |

## Specifications KGSCH

- Variable, adjustable disc speed
- Variable, adjustable peeling time
- Suitable for fresh peeling and re-peeling of steam-peeled potatoes
- Including waste auger
- 2 % to 8 % better yield due to improved peeling efficiency
- Easy accessible for both cleaning and maintenance
- Also suitable for big potatoes
- Cost friendly maintenance

## Survey of Finis delivery-program

- Complete processing lines for onions, potatoes, carrots, red beets, peppers, garlic etc.
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