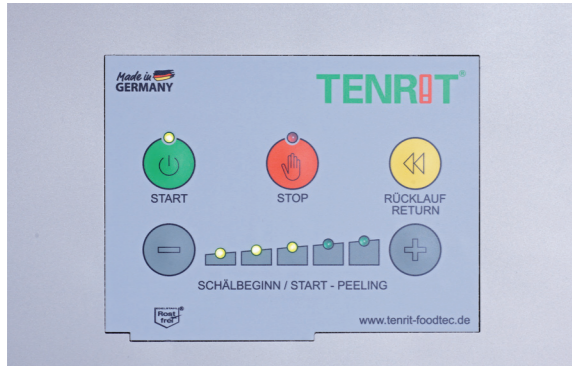




**4- Collecting**

- soft collecting in the water filled catch basin
- mountable delivery board



**Handling mobile** ★

- Peeling asparagus made easy: Simply connect power plug into socket and go!
- Specially designed control surface for mobile application allows easy and safe operation
- Shell collecting sieve with filter paper easily removable
- easy maneuvering of the machine by flexible castors - even on cobblestones



**Saving energy** ★★

- automatic standby operation with water shut-off
- Manufacturer's recommendation for optimal water pressure

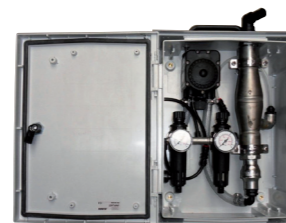
**TENRIT**<sup>®</sup>  
Foodtec



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Foodtec

**Asparagus-Peeling-Machine**  
**TENRIT SOLO A/M**

**Customized Solutions & Accessories**



**skumix - Cleaning device for optimized foam application**

- Optimized cleaning due creamy, homogeneous foam
- Available in different versions - mobile and stationary
- High working and application security with easy handling



**From the shell - in the tray: All around packaging of asparagus**

- Up to 10% longer life of peeled asparagus
- Faster sealing = more performance per hour
- Optimal asparagus presentation by clear transparent, recycled PET tray
- Trays can be used with all conventional sealing devices for the best price-performance result



**Peel carrots and cucumbers after the asparagus season**

- Extensibility of an asparagus peeler to a vegetable peeler
- Tenrit SOLO Vario has been proven worldwide in this field
- Simple modification through a few simple steps



**Increase in productivity through automation**

- Feeding belt, discharge conveyor and rotary table will complete your peeling machine to a fully automatic TENRIT asparagus peeling plant
- Allows the best productivity and low binding capacity of human resources
- Can be retrofitted for all popular models and brands

**Perfect peeling result**

**Minimal loss of peel**

**Optimal use**



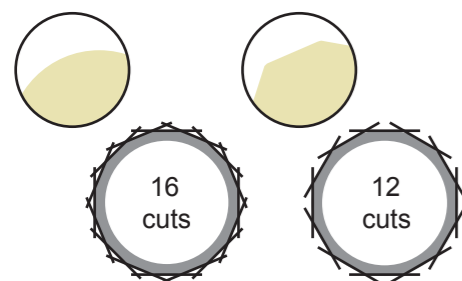
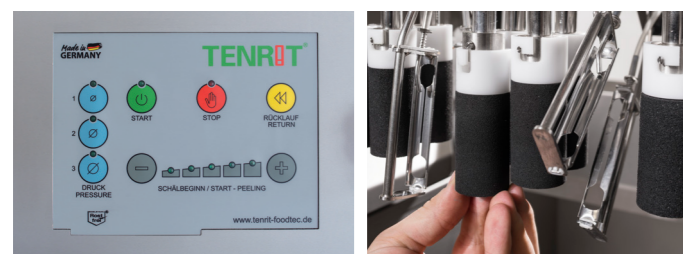
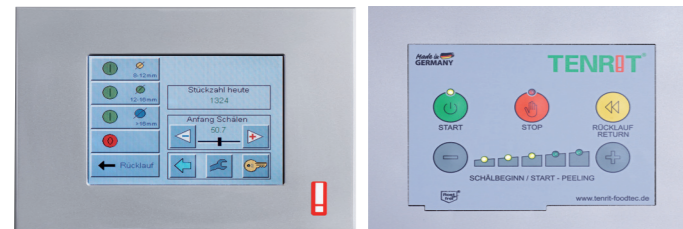
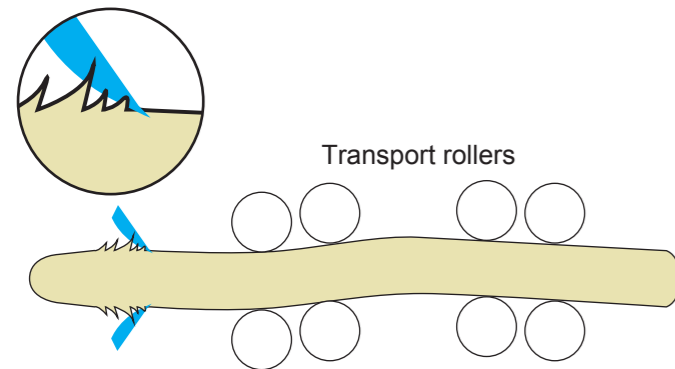
**Made in GERMANY**

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# TENRIT SOLO A/M



## Perfect peeling result

- 40 pendulum hanging transport rollers ensure process safety and best fit to each form of asparagus
- Each 8 transport rollers are transporting the asparagus from one peeling station to another - without rotation and without breakage
- Small distance between the transport roller pairs ensures the best peeling results also with asparagus from 100 mm length
- Diameter from 8 to 45 mm stepless peelable
- 16 peeling knives ensure the best peeling result
- Coloured asparagus can be peeled, starting directly behind the head of the asparagus
- Transport rollers & knives can be replaced quickly

## Optimized operation

- Choose between touch screen and various membrane keypads
- Adjustable start of peeling for all asparagus diameters and qualities
- Peeling pressure steplessly adjustable and programmable for all asparagus diameters and qualities
- Transport speed individually adjustable
- Peeling stations can be switched individually on and off
- International User guidance in over 8 languages

## Minimal loss of peel

- 16 knives are peeling better than 12 knives
- Better peeling result - because rounder and less angular
- Less peel loss due to low cutting surface
- Shut off peeling-stations while peeling thin asparagus, to save additional

## Maximum mobility

- The mobile version TENRIT SOLO A / M provides maximum flexibility at various locations
- Integrated water pump with automatic shut off and with quiet compressor
- Easy cleaning with accessories: hose and water sprayer



Technical Data	TENRIT SOLO A	TENRIT SOLO A/M
<b>Capacity</b>		
Asparagus-Diameter / Asparagus-Length	8 - 45 mm / min. 100 mm	8 - 45 mm / min. 100 mm
Capacity	max. 3.600 pieces/h . approx. 180 kg/h	max. 3.600 pieces/h approx. 180 kg/h
Loss of Peel	approx. 20 - 30 %	approx. 20 - 30 %
• depending on asparagus diameter and machine settings		
<b>Dimensions</b>		
Total length / total width / total height (mm)	1.900 / 1.150 / 1.390	1.900 / 1.150 / 1.390
Total weight	285 kg	305 kg
<b>Connection values</b>		
Total power	1 kW	1 kW
Line voltage	230 V 50/60 Hz	230 V 50/60 Hz
Compressed air connection	6 - 10 bar	6 - 10 bar
Water supply / water discharge	1/2"	1/2"
<b>Consumption values</b>		
Water consumption*	5,5 l/min	Closed water circuit
Compressed air consumption	19 l/min	19 l/min
Power consumption	300 W/h	900 W/h
* Manufacturer's recommendation - can be changed individually		

# PROCESS



## 1. Control

- Centralized control of all machine parameters at the touch screen / keypad
- Individual adjustment of start of peeling and pressure for peeling depending on diameter and quality
- Monitoring the number of pieces at one glance
- Automatic fault diagnosis and elimination



## 2. Loading of asparagus

- Placing the asparagus into the peeling-strand
- Special groove facilitates centered insertion of asparagus
- Mountable delivery board



## 3. Peeling process

- 40 transport rollers ensure a peeling process without rotation and without breakage
- Perfect peeling in 8 knifestations with 16 onepiece stainless steel knives
- Peeling possible from 100 mm length