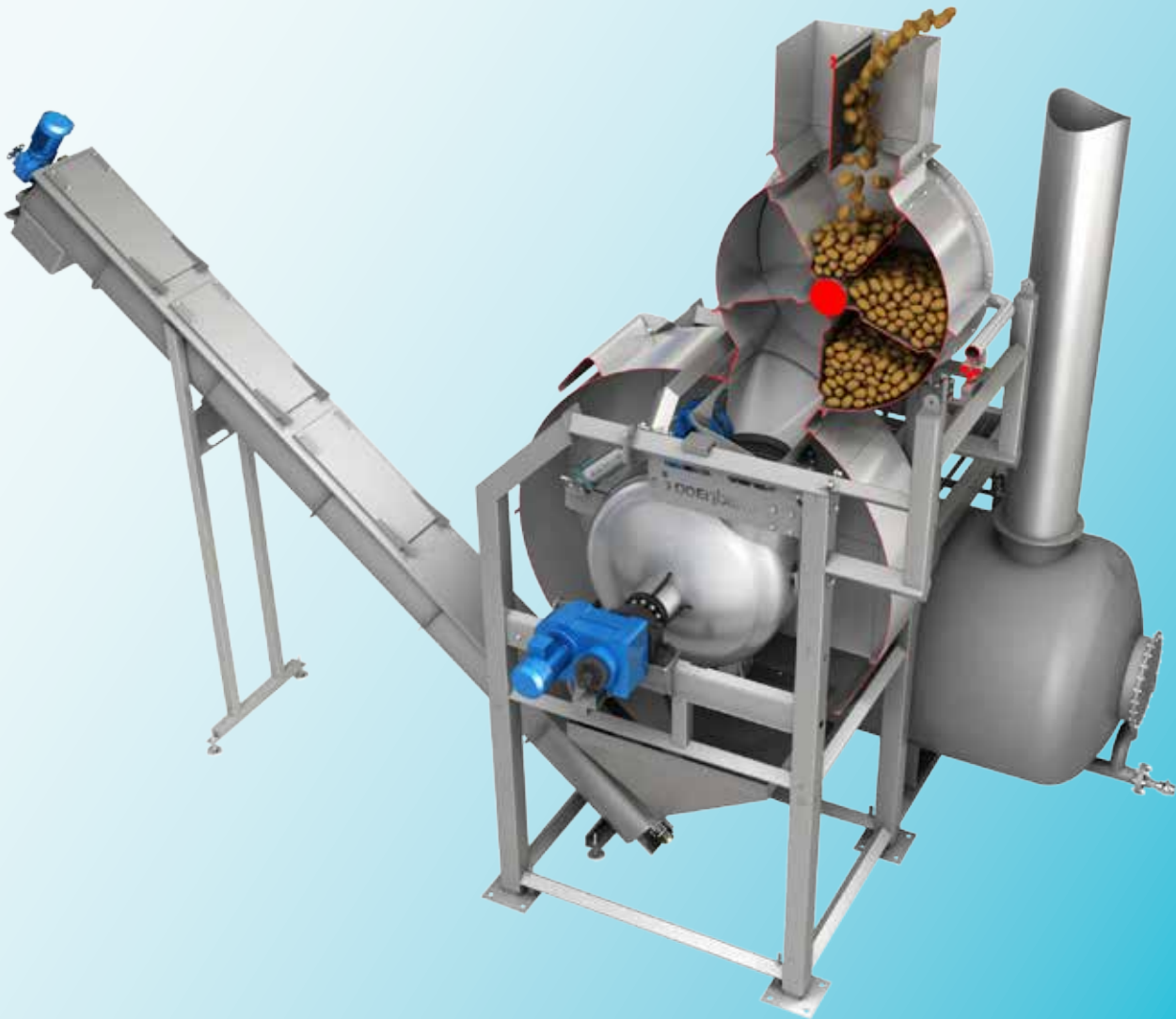


# ODENBERG ECO STEAM PEELER



TOMRA Sorting's latest development and innovation in peeling technology is the ODENBERG Eco steam peeler. The Eco steam peeler has been in development for a number of years and today there are units operating in major processing plants in the USA and Europe. The peeler has confirmed the "Eco" label and demonstrated major reductions in steam usage and yield savings. With over 35 years' experience we have focused on continuously improving the science and performance of steam peeling and today circa 75% of the world's French Fries are processed by TOMRA Sorting/ODENBERG equipment with all the major food companies trusting our technology.

## WHAT'S NEW ?

- + New smaller vessel for same capacity/batch size.
- + New parallel motion vessel door.
- + New process control software.
- + New steam control and software.
- + New pressure transmitters.
- + New lifter size/number & configuration.
- + New vessel design features.
- + New diagnostic package.

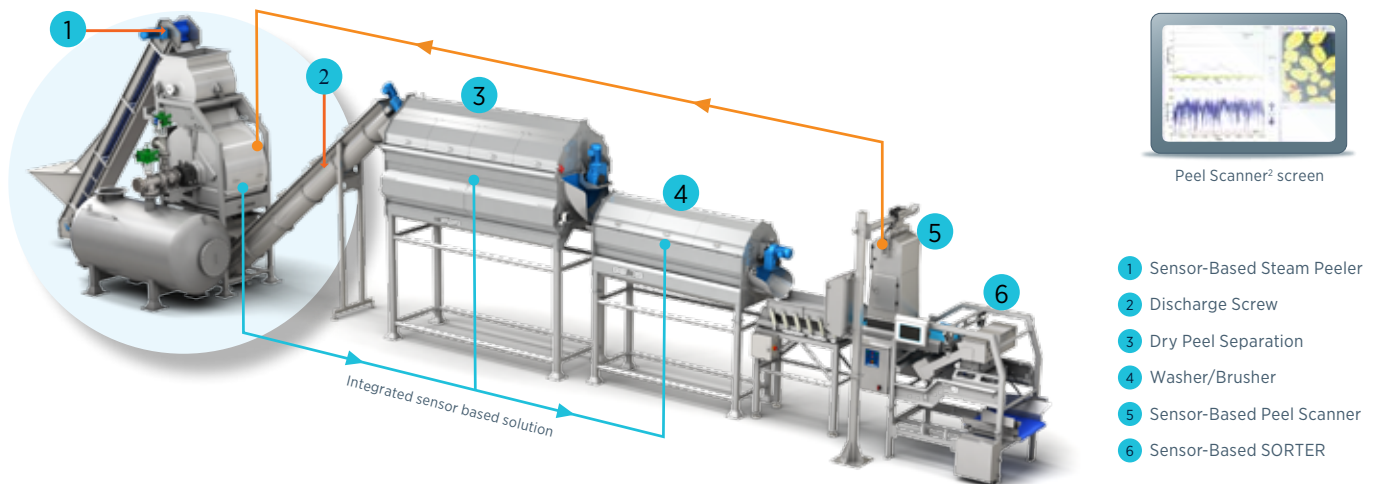
## ECO STEAM PEELER

The new Eco technology changes the nature of the steam peeling process from fixed steam supply to a new controlled steam management system. The result is a substantial improvement in processing efficiency and major savings in steam.

The new Eco steam peeler also includes a new peeling vessel design with the ODENBERG patented design features. The new high pressure vessel includes an innovative product mixing design that enables rapid heat transfer from the steam to the surface of each potato. The vessel is also equipped with a new unique parallel motion vessel door. These new design features allow for even better process control and shorter steam times. The addition of a completely new process sequence combined with the above features results in lower peel loss.

Steam valve technology is another crucial part of the process. The ODENBERG XPT valve that was launched in 2012 has demonstrated real savings in this area and continues to outperform other valves on the market.

## ODENBERG STEAM PEELING MODULE



- 1 Sensor-Based Steam Peeler
- 2 Discharge Screw
- 3 Dry Peel Separation
- 4 Washer/Brusher
- 5 Sensor-Based Peel Scanner
- 6 Sensor-Based SORTER

## BENEFITS

- + **Reduced Energy Costs**
- + **Increased Yield**
- + **Reduced Maintenance Costs**
- + **Enhanced Diagnostics**

## PRODUCT RANGE; CAPACITY AND DIMENSIONS

	<b>ECO PEELER 600I</b>	<b>ECO PEELER 800I</b>	<b>ECO PEELER 1000I</b>	<b>ECO PEELER 1150I</b>	<b>ECO PEELER 1250I</b>
<b>Capacity</b>					
Up to (kg/Hr)	20,000	27,000	35,000	40,000	44,000
<b>Dimensions</b>					
Length (mm)	4150	4150	5380	5380	5380
Width (mm)	3890	3890	4820	4820	4820
Height (mm)	4810	4810	5880	5880	5880

\*Capacities are shown for indication purposes and are broadly based on French fry potatoes (End of season); contact us with your requirements.