

Tomato Peeling System



The New Saturno™ peeler is able to peel large quantities of tomatoes by operating with diverse peeling conditions.



Tomatoes coming out of the extraction valve after scalding and vacuum cooling

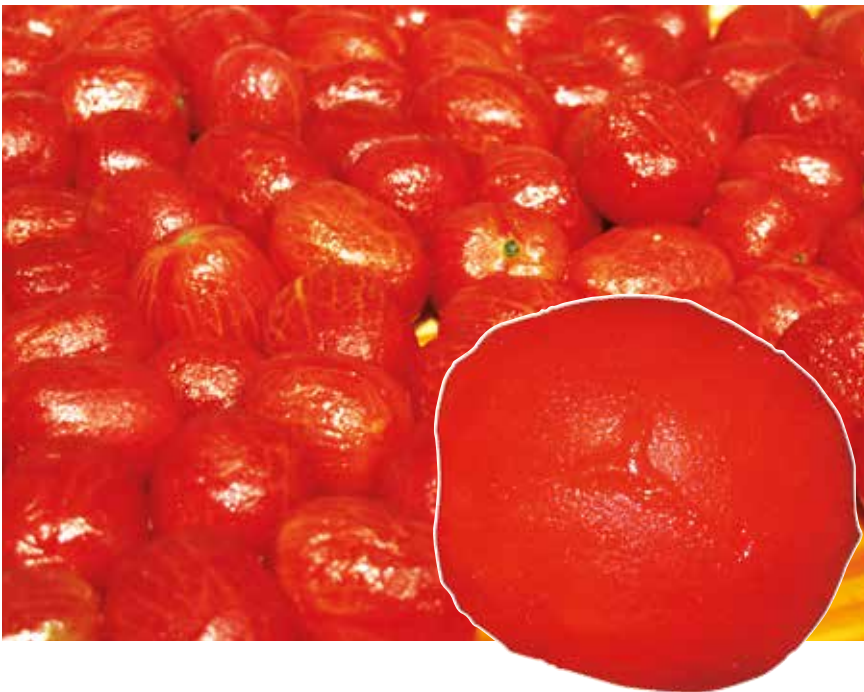
Tomato peeling system

The New SATURNO peeler peels large quantities of tomatoes by varying the scalding time according to the initial or final characteristics of the product. Moreover, it provides you the ability to peel under diverse conditions:

- Tomatoes are steam pressure scalded, immersed in overheated water and then vacuum cooled
- Tomatoes are steam-pressure scalded and then vacuum cooled
- Tomatoes are scalded through immersion in overheated water and then vacuum cooled

The choice among the three systems is made so as to optimize the peeling yield according to the type of tomatoes being processed.

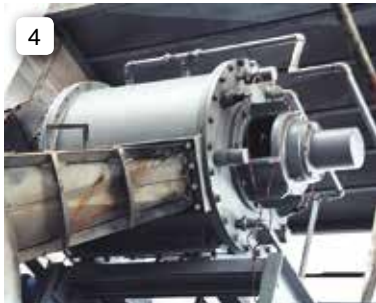
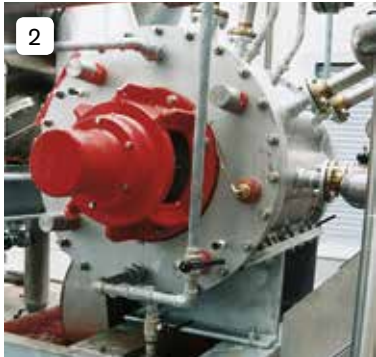
The removal of the skins still stuck to the fruits, if any, is achieved by special, highly effective peel separators located at the outlet of the vacuum cooling valve.



Peeled tomatoes after peel separators

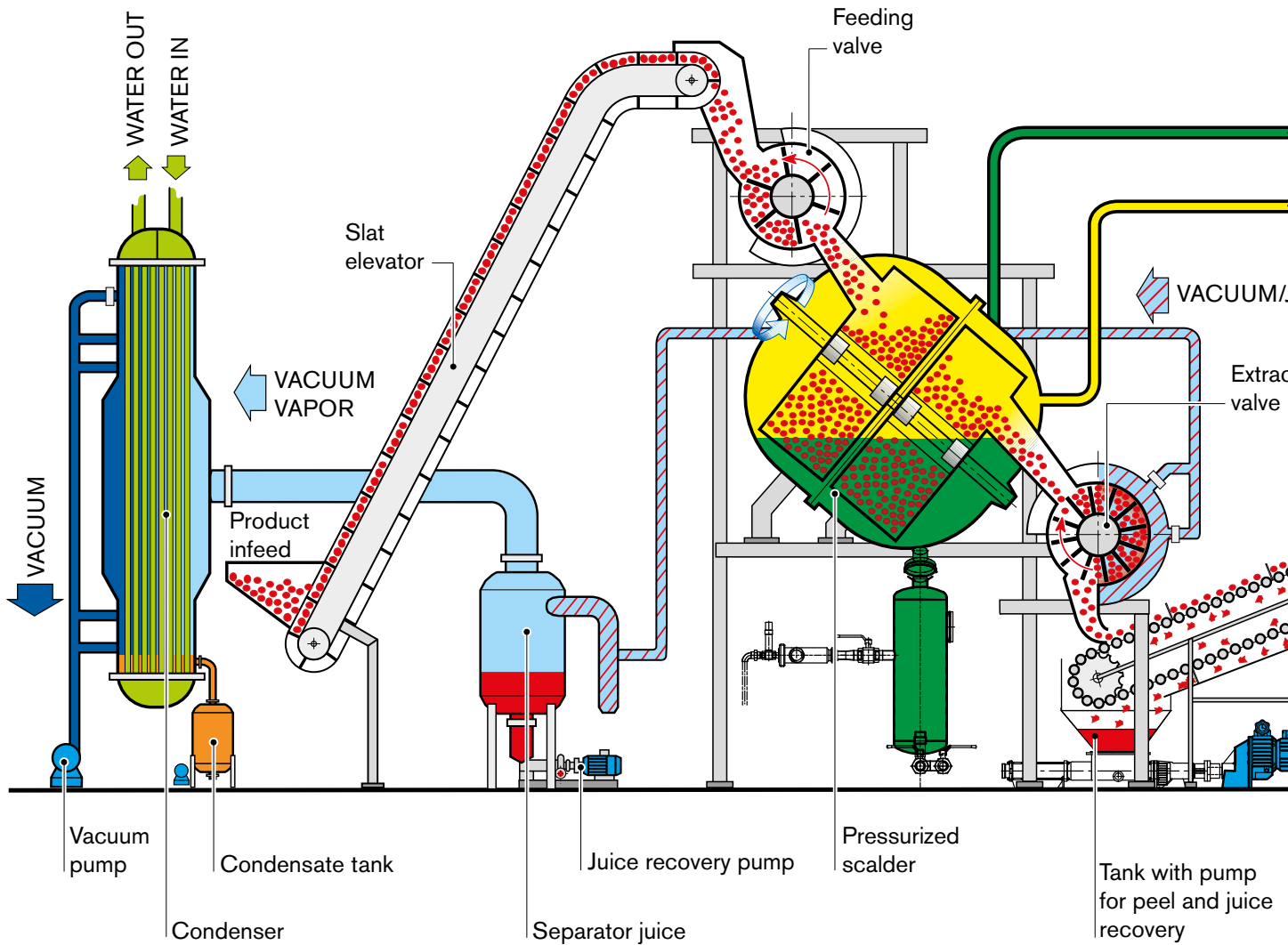
Features and benefits of SATURNO tomato peeler

- High peeling efficiency
- Excellent quality
- High capacity
- Flexibility and reliability
- Energy savings
- Low maintenance costs



1. Tomatoes coming out of the extraction valve after scalding and vacuum cooling
2. Extraction valve
3. Tomato washing before the scalding treatment
4. Feed valve with loading hopper to the scalding
5. Constant pre-washed tomatoes feeding to the feed valve
6. Tomatoes coming out of peel separators
7. Peeling line main panel board

Tomato Peeling System





Self-lubrication



Complies with EC directives



Accident prevention guards



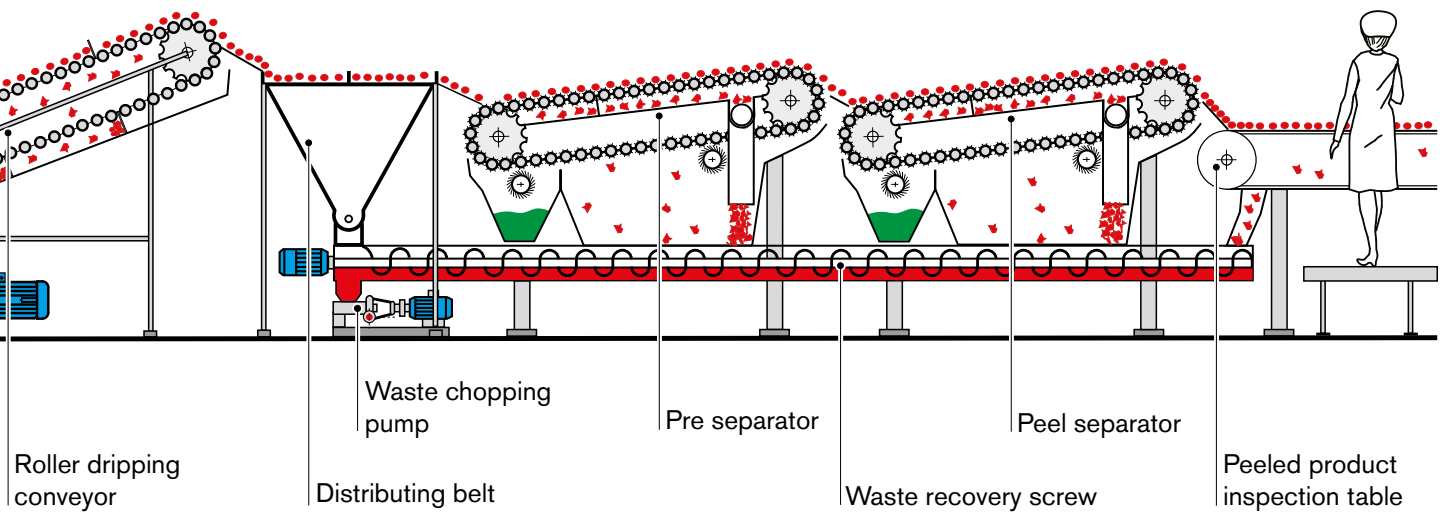
Low maintenance cost

← WATER FEED

← STEAM

← JUICE/VAPOR

ction



Tomato Scalding/Peeler

A feeding valve feeds fresh product coming from the feed elevator through a hopper.

The feeding valve transfers the fresh tomatoes into the pressurized scalding area accomplishing the following function:

- dosing a constant quantity of fresh product to the scalding
- keeping inner steam pressure by using radial and axial seals

By setting the optimal thermal cycle, the scalding can process different tomato varieties and maturities.

To achieve outstanding performance, the following scalding options are available:

- pressurized steam scalding up to 131 °C, with subsequent immersion in water at the same temperature
- pressurized steam scalding
- scalding through immersion in overheated water

The product, vacuum cooled into the extraction valve, is then discharged through a hopper onto a peel separator feed elevator.

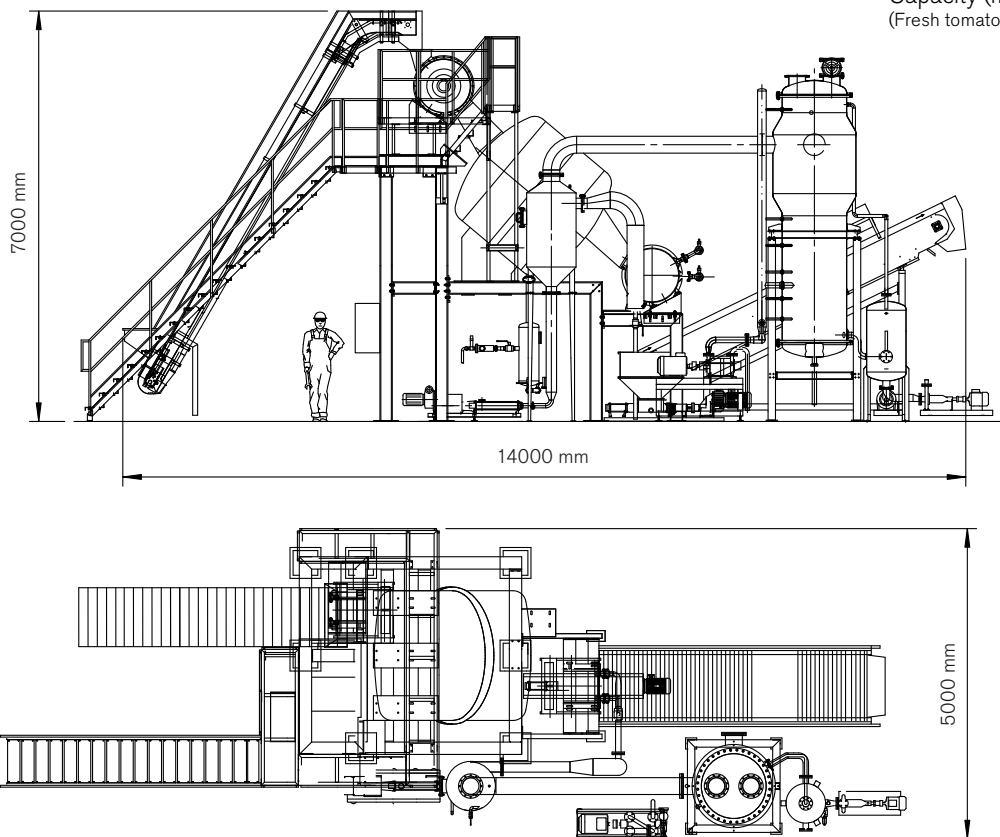


1. Steam and overheated water scalding with vacuum cooling
2. Details of a valve radial seal, easy to inspect and disassemble while keeping the valve closed



Approximate Specifications

Capacity (max) 50/55 t/h
(Fresh tomatoes input)



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