

Continuous Peeler-Washer

Peeling + Washing

HEAT AND CONTROL

| Model CPW

Quickly peel and wash a continuous high-capacity flow of potatoes, beets and other produce.

Abrasive rolls, brushes or a combination of both are available in six, eight or ten roll configurations.



Abrasive rolls or brushes

Choose abrasive rolls, brushes or a combination of both. Six, eight or ten rolls are available in same-direction or counter-rotating configurations.

Superior control

An internal auger advances product for complete peel removal and maximum yield. Roll and auger speeds are independently adjustable. Product saver plate above rolls limits product bouncing for more thorough peeling.

Continuous rinsing

Full-length water spray bar washes away peeling debris, preventing build-ups in the peeler and downstream equipment.

Hydraulic drive

Self-contained stainless steel hydraulic power unit, oil reservoir, and all drive components are mounted outside the peeling zone, pre-piped, wired and ready for operation.

Easy cleaning

Seal-welded stainless steel construction and multiple access panels simplify cleaning. Drain pan with flanged outlet helps keep your floor clean.

Optional accessories:

Full or partial discharge auger |
Automatic lubrication system |
Digital tachometer | Air cooler

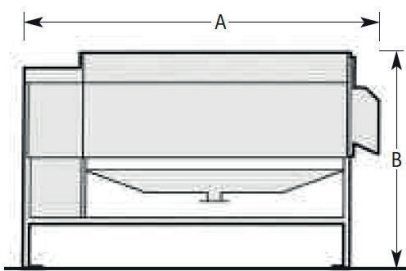
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Heat and Control, also manufactures batch peelers and the VersaPeel® 3-stage peeler, which limits peel loss to 1/2% -3% in most applications.



Hinged discharge end with recessed bearings allows quick roll changes.

Product Specifications



Models	Rolls	A Length	B Height	Width
CPW- 6	6	2.7m / 108"	81cm / 32"	173cm / 68"
CPW- 8	8	2.7m / 108"	891cm / 36"	173cm / 68"
CPW-10	10	2.7m / 108"	891cm / 36"	173cm / 68"

*Dimensions are rounded to the nearest centimetre/inch.

Constant improvement and engineering innovations mean these specifications may change without notice.