

TENRIT[®]
Foodtec

Vegetable Peeling Machine **TENRIT SOLO C**



Perfect peeling result

Minimal loss of peel

High capacity

Greatest process reliability

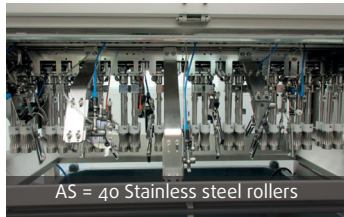
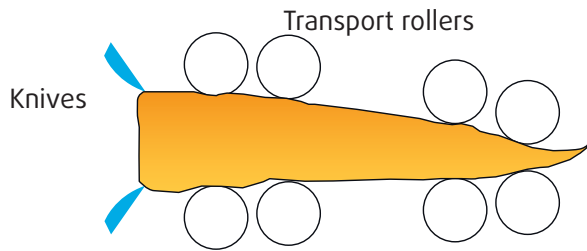


Made in 
GERMANY

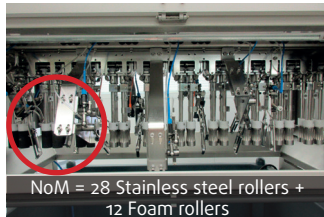
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TENRIT SOLO C

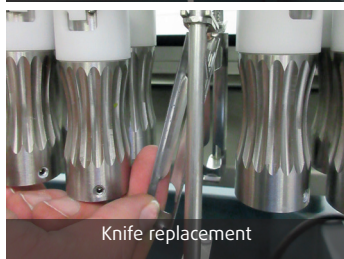
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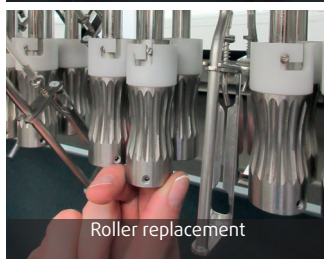
AS = 40 Stainless steel rollers



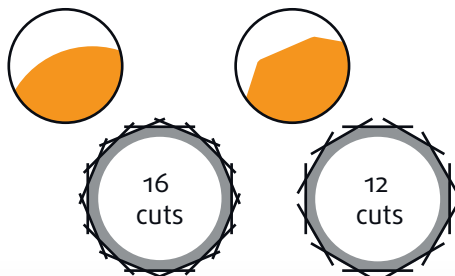
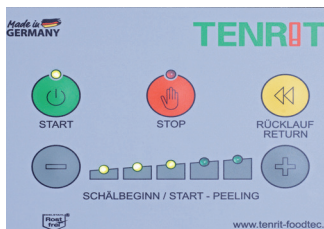
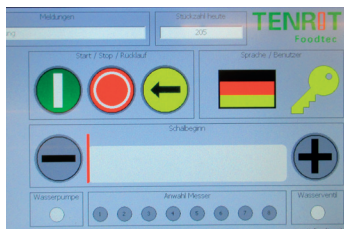
NoM = 28 Stainless steel rollers + 12 Foam rollers



Knife replacement



Roller replacement



Perfect peeling result

- 40 pendulum hanging transport rollers ensure process safety and best peeling results, even for curved vegetables
- Each 8 transport rollers are transporting the vegetables from one peeling station to another – without rotation and without jam
- Small distance between the transport roller pairs ensures the best peeling results with vegetables from 100 mm length
- Diameter from 8 to 45 mm stepless peelable
- 16 peeling knives ensure the optimal peeling result
- Avoidance of run marks at the vegetables by version NoM possible (12 foam rollers at the end of the peeling strand)
- Transport rollers & peeling knives can be replaced quickly

Simple operation / Minimal spare parts requirement

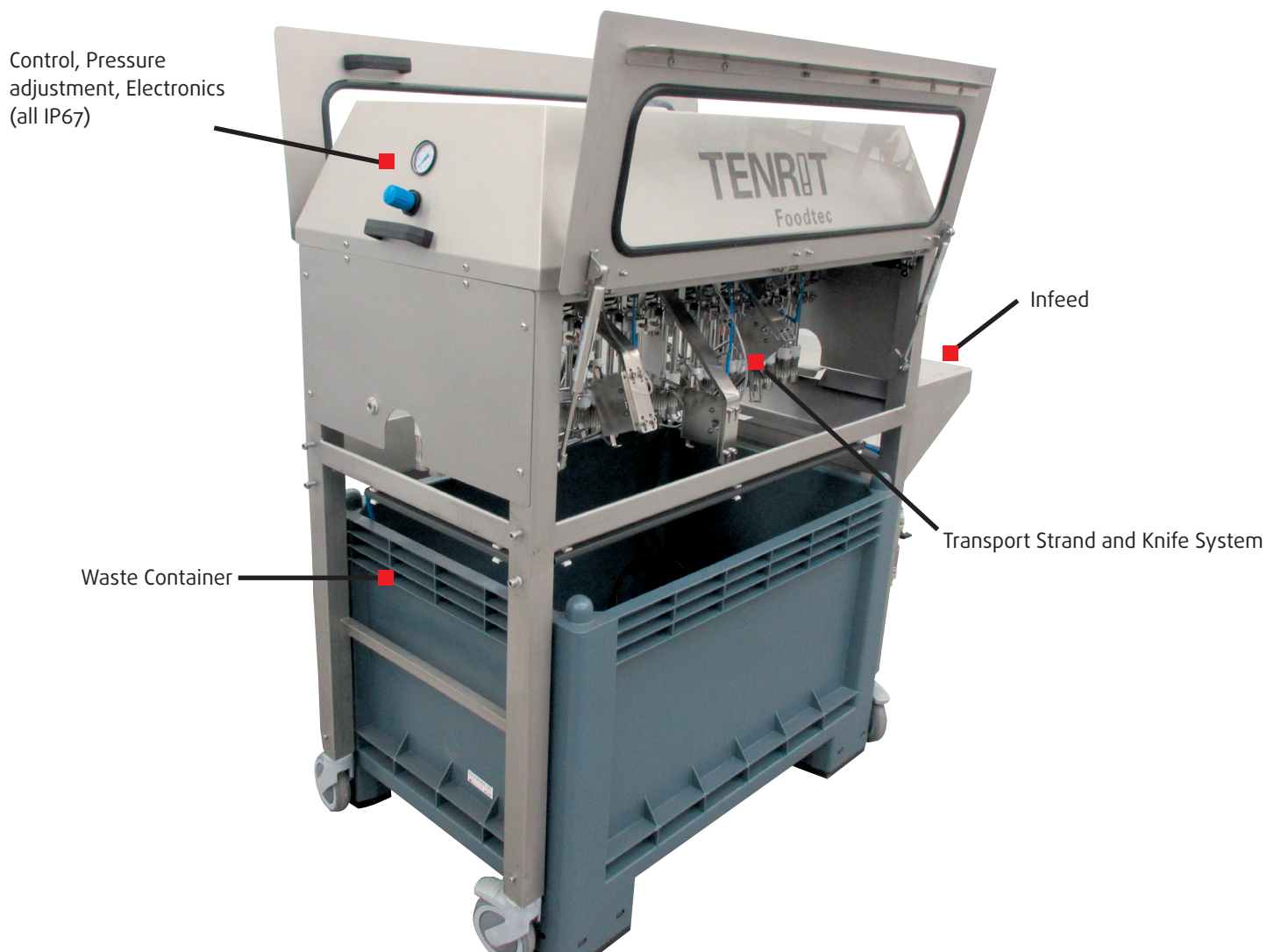
- Choose between touch screen and foil keypad
- Adjustable start of peeling for all vegetable diameters and qualities
- Peeling pressure steplessly adjustable and programmable for all vegetable diameters and qualities
- Transport speed individually adjustable
- International user guidance

Minimal loss of peel

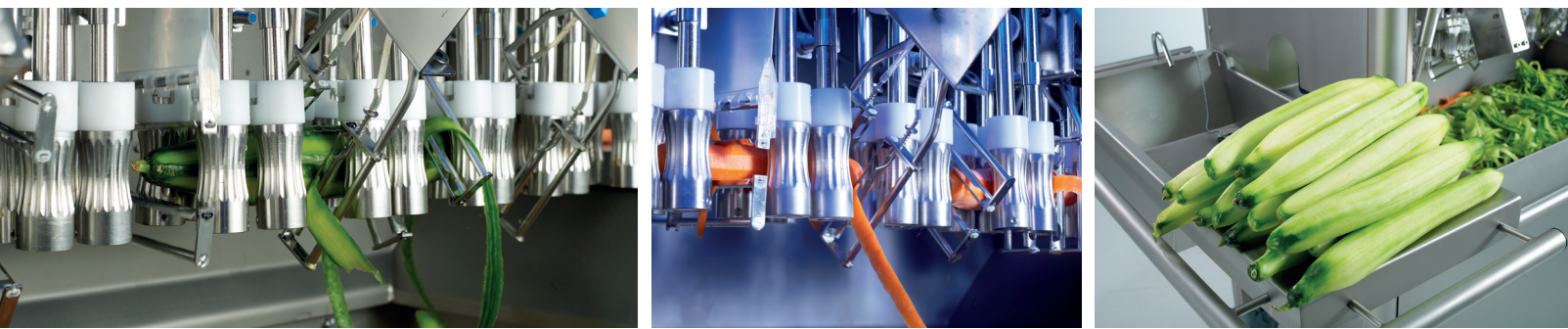
- 16 knives are peeling better than 12 knives
- Better peeling result – because rounder and less angular
- Less peel loss due to low cutting surface

Maximum capacity through automation

- Automate the product feed through the TENRIT stepflow system STEP and a V-Belt
- Efficiency and increase of productivity through full automation
- Low space requirements



Technical Data	TENRIT SOLO C
Capacity	
Vegetable-Diameter / Vegetable-Length	20 - 65 mm / min. 100 mm
Capacity	max. 4.000 pieces/h
Loss of peel	approx. 10 - 20 % •
• Depending on the vegetables and machine settings	
Dimensions	
Total length / Total width / Total height (mm)	1.471 / 700 / 1.450
Total weight	215 kg
Connection values	
Total power	1 kW
Line voltage	230 V/50 Hz
Compressed air connection	6 - 10 bar
Consumption values	
Compressed air consumption	19 l/min
Power consumption	300 W/h



Customized Solutions & Accessories



From the shell – into the tray: All around packaging of vegetables

- Longer life of peeled vegetables through sealing or vacuuming
- Faster sealing = higher performance per hour



Cutting technology for further processing

- Cutting peeled vegetables into sticks or cubes
- Different stick and cube sizes possible



Productivity increase through automation

- In connection with STEP and V-belt, our Top-, Tail- and Piece-Cutter completes your peeling machine to a fully automatic TENRIT vegetable peeling line
- Allows best productivity and low binding of human resources
- Individual optimization possible – Please contact us!



TENRIT - Cleaning device for optimized foam application

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

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