

Steam peer



Product introduction

Steam peeling is the most efficient method of removing skin from fruit and vegetables. Lines processing between 1,000 kg/hr – 65,000 kg/hr can benefit from TINWING' s steam peeling equipment, resulting in significant raw material and energy savings. TINWING offers a range of peeling solutions for French fries, and food processing lines for various root vegetables such as potatoes, carrots, sweet potatoes, red beets, celeriac, swedes, pumpkins, peppers, chillies, and many others.

Application



Performance and Benefits

Compared with the 30% loss of traditional peeling methods, steam peeling can reduce the peeling loss to 4-7%, significantly improving the product yield.

Tinwing peelers are manufactured with the latest technologies, giving them a low energy consumption and robust performance.

Easy maintenance, smart connection with downstream and upstream machines.

Special vessel design for optimal steam spread and perfect treatment. complete stainless steel structure, easy for cleaning.