

ABOUT THE BLADE

You can peel a variety of root vegetables and fruits with the Blade. For some products, we recommend a heavy-duty version of the machine for extra sustainability. The machine is also suitable for re-peeling steam-peeled potatoes (in case of defects or to remove the cooking ring).

The Blade can be fitted with 12 to 36 discs, depending on the required capacity. The discs carefully peel the product. This system ensures that the cell structure is kept intact, resulting in an end product with a longer shelf life and a hand-peeled appearance.

*The Blade is suitable for peeling the following products:
Brussels Sprouts - Butternut - Potatoes - Carrots - Celeriac -
Beetroot - Onions - Parsnips - Swedes - Turnips - Oranges -
Mandarins - Mangos*

HISTORY OF FINIS

Since 1924, Finis Foodprocessing Equipment B.V. has been one of the major players in the construction of machinery for the food processing industry. It was always the ambition of Aloisius van Raaij (known as Alois) to amaze the industry with a fresh take on technology with the fastest possible service.

Now a century and 4 generations later, this family business still has the same drive to help and support its customers. With the ambitions from the past, today's generation and solutions for the future, the entire Finis team provides cutting-edge solutions that enable the company's customers to stand out in today's market.

HISTORY OF EILLERT

Through the years, Eillert B.V. has developed into a renowned manufacturer of processing machines and complete production lines for the vegetable sector (potatoes, vegetables and fruit).

The machines and lines are supplied in a range of models and capacities to renowned processing companies worldwide, who in turn supply to supermarket chains, well-known fast-food chains, catering companies and the institutional market as well as the frozen food industry, vegetable dehydration companies, potato and onion peeling companies and other vegetable processing sectors. An extensive network of agents and dealers takes care of customer contact and distributes and services the machines.



COLLABORATION BETWEEN FINIS | | EILLERT

Finis and Eillert started working together in 2011. The complementary activities of the two companies have led to a complete line delivery program for the food industry, resulting in clear

advantages for our mutual clients. Finis specialises in processing technologies for onions, potatoes and other root products while Eillert concentrates on the processing technologies for (leafy) vegetables.

CONTACT

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BLADE

PEELING ROOT VEGETABLES



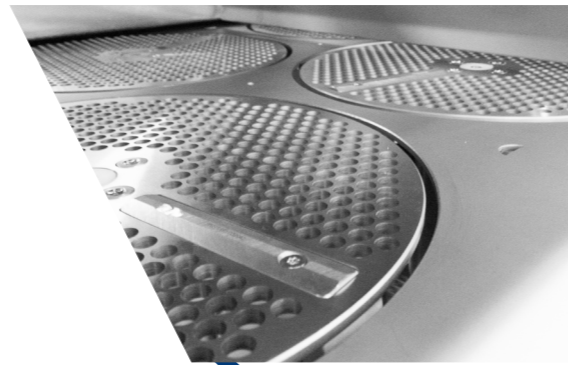
TURNKEY SOLUTIONS

We provide turnkey solutions based on your specific needs.

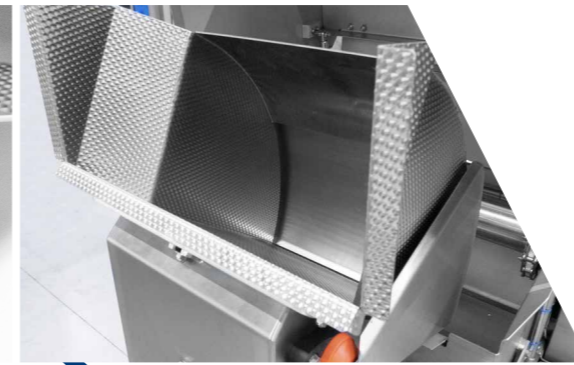


FEATURES

- Flexible peeling system for a wide range of root vegetables, fully adjustable with different peeling discs
- Full stainless steel interior and stainless steel peeling motors easily accessible for cleaning and changing discs
- 75% less water consumption compared to conventional peeling techniques
- Low maintenance costs compared to other knife peelers
- Perfect for re-peeling steamed peeled potatoes
- Heavy-duty execution for heavy vegetables or fruits



The Blade can be fitted with different types of discs



Feed belt and weighing system ensure consistently peeled vegetables

DISC TYPES



CAVITY PEELING DISC

Discs produce an abrasive peeling effect and can be used clockwise and counter-clockwise on 2 sides. Available in 5 different versions.

KNIFE PEELING DISC

Discs create the perfect end product with a hand-peeled appearance and a longer shelf life. Available in aluminium and stainless steel.



PEELING DISC WITH HARDENED KNIFE STRIPS

Stainless steel discs with durable hardened knife strips.

SPECIFICATIONS	BLADE-12	BLADE-18	BLADE-24	BLADE-36
Number of discs:	12	18	24	36
Infeed capacity*:	2,000 kg/h	3,000 kg/h	4,000 kg/h	6,000 kg/h
Installed power:	3.6 kW	5.3 kW	6.8 kW	9.8 kW
Infeed height:	2189 mm 86 ^{1/5} inches	2189 mm 86 ^{1/5} inches	2189 mm 86 ^{1/5} inches	2389 mm 94 inches
Outfeed height:	1178 mm 46 ^{2/5} inches	1178 mm 46 ^{2/5} inches	1178 mm 46 ^{2/5} inches	1378 mm 54 ^{1/4} inches
Dimensions (LxW):	840 x 3600 mm 33 x 141 ^{3/4} inches	840 x 4700 mm 33 x 185 inches	840 x 5800 mm 185 x 228 ^{1/3} inches	1160 x 5800 mm 45 ^{2/3} x 228 ^{1/3} inches

*Infeed capacity depends on the type, quality and calibration of root vegetables and the required peeling result.

HEAVY-DUTY VERSION FOR HEAVY PRODUCTS

All the Blade types are available in a heavy-duty version that has been specifically designed to process heavy products such as celeriac, sweet potatoes, swedes, turnips, butternut, etc.

OPTIONS

- Load cell weighing unit
- Waste pump
- Extended waste auger
- Special version for onions
- CIP system

