

ABOUT THE TOPNOTCH

The TopNotch peeler from Finis has proven to be the most efficient three-stage onion peeling machine on the market. It features sustainable processing technology, which ensures maximum productivity and reliability.

The onions are fed by an automatic feed belt and must be positioned top/tail-wise by hand or automatically with the new Vision technology. The onions are then transported through the machine by means of a transportation chain with indexing plates. They are notched, topped and tailed and finally peeled with an air blowing system. The perfectly peeled onions not only look good, their superb microbiological condition also ensures a long shelf life. Thanks to a minimum of labour, easy cleaning and low maintenance, the machine is very cost-effective.

The TopNotch peels up to 12,000 onions per hour.



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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NOTCHING, TOPPING & TAILING AND ONION PEELING

Small to large onions

TOPNOTCH SERIES



TOPNOTCH

NOTCHING, TOPPING & TAILING AND ONION PEELING



EFFICIENT
THREE-STAGE
ONION PEELING

TURNKEY SOLUTIONS

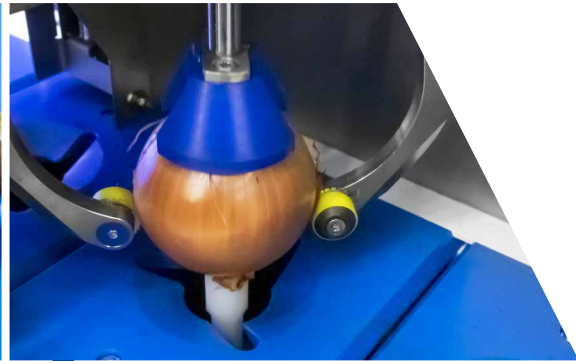
We provide turnkey
solutions based on
your specific needs.

FEATURES

- Calibrated onions are manually – or optionally – automatically positioned with vision technology
- Suitable for all types and shapes of onions, even the most flat varieties
- Fully independent peeling stations, adjusted to onion size and variety to optimise the peeling result
- Adaptive air control system for electronic control of air pressure to peeling stations for easy adjustment to onion quality and variety using operator panel
- Final product with longer shelf-life due to superb microbiological condition
- The onion skin is blown off with a minimum of compressed air



Infeed belt with special cups,
producing a 99-100% fill rate



Notching station with
adjustable depth



Unique upper and lower coring
system, increasing yield by up to 10%



Peeling station that uses
compressed air to remove skin

VISION TECHNOLOGY

The onions are fed into an orientation unit. Above this unit, a camera is constantly taking pictures. A computer processes these images and locates the top and tail position of the onion. It then controls the orientation unit and the onion starts to rotate until it is in the correct position.

SPECIFICATIONS	TOPNOTCH SO	TOPNOTCH RO	TOPNOTCH LO
Onion size:	45 - 60 mm 1 ^{3/4} - 2 ^{2/5} inches	50 - 110 mm 2 - 4 ^{1/3} inches	80 - 140 mm 3 ^{1/7} - 5 ^{1/2} inches
Number of lanes:	4	1, 4, 6 or 8	6
Infeed capacity*:	up to 18,000 onions/h	up to 12,000 onions/h	up to 7,500 onions/h
Installed power:	2 kW - 400 V - 50 Hz	10 kW - 400 V - 50 Hz	6 kW - 400 V - 50 Hz
Compressed air:	4,500 l/m at 8 bar	4,300 l/m at 8 bar	5,500 l/m at 8 bar

The infeed capacity depends on the type and quality of the raw materials and the desired end quality

OPTIONS

- Quick change system
- Tailor-made peeling
- Automatic orientation with vision technology

