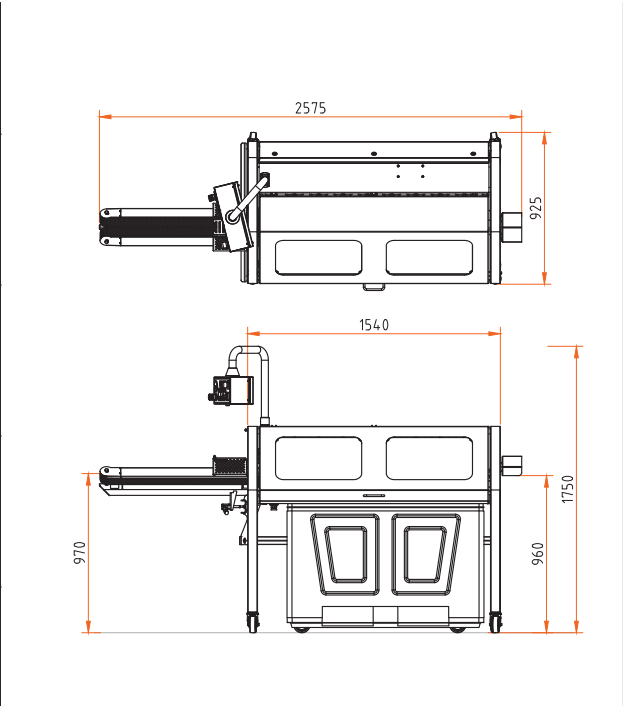


Product specification

The universal knife peeler UP bis suitable for processing carrots with diameters of between 20 and 65 mm. The length should be at least 150 mm. For the UP-8000, a minimum length of 160 mm is required.

Technical data

Type	UP-4000	UP-6000	UP-8000
Voltage	400 V, 3 ph, 50 Hz	230 V, 1ph, 50 Hz	230/400 V, 50/60 Hz
Installed power	0.8 kW	0.5 kW	1.2 kW
Dimension (LxWxH)	2,440 x 720 x 1,485 mm	2,575 x 925 x 1,750 mm	3,565 x 680 x 1,915 mm
Compressed air	8 bar	8 bar	8 bar
Capacity	5,000 pcs/h	6,000 pcs/h	8,000 pcs/h



Sormac B.V.

P.O. Box 419  
NL-5900 AK Venlo  
Huiskensstraat 68  
NL-5916 PN Venlo

T: +31 (0)77 351 84 44  
F: +31 (0)77 320 48 01  
info@sormac.nl  
www.sormac.nl

Subject to change

UP-NL2024/1

Knife peeler UP



Operating principle

The Sormac UP universal knife peeler is designed for peeling long products such as carrots, radish and cucumbers. The product is placed on the V-belt and moved onto the first set of transport rollers. No orientation of the product is needed, unless the product is extremely tapered.

The machine is equipped with transport rollers which convey the product horizontally through the machine. The product passes 8 peeling stations which completely peel the product.

The knife stations and the transport rollers are equipped with a quick release system, which allows easy removal for replacement or cleaning.

The peeling waste drops into bins on the underside of the machine.

Capacity

The capacity per type:

- UP-4000 - 5.000 pcs/h
- UP-6000 - 6.000 pcs/h
- UP-8000 - 8.000 pcs/h

Depending on the input.



# The difference is in the details...

### Gentle product handling

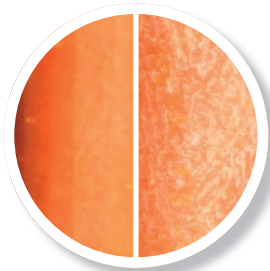
The air-filled transport rollers ensure gentle product handling. The transport rollers are made of food safe material.

### Quick-release system

The quick-release systems enable the peeling stations and the transport rollers to be removed for cleaning or maintenance within a matter of seconds.

### Knife-peeled for the best look

Using knives to peel carrots ensures that their attractive orange color lasts for several days. Knife peeled product also gives better yield compared to abrasive peeled.

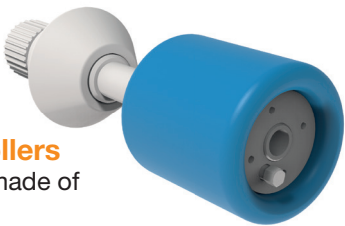


Left: knife peeled  
Right: abrasive

**Control panel**  
With 3-stage speed control.

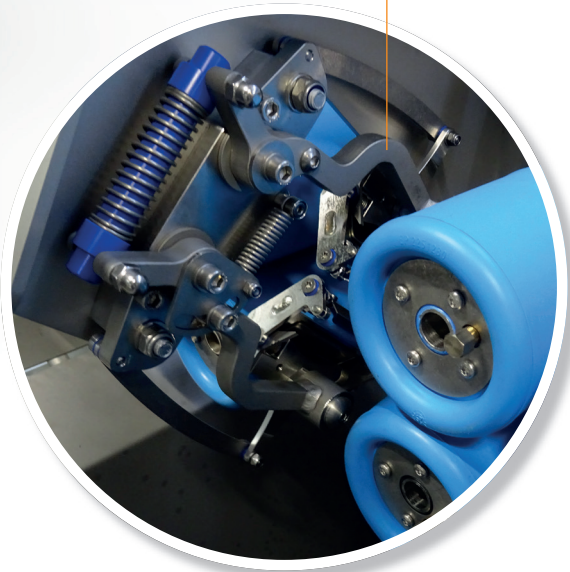


**Air-filled transport rollers**  
The transport rollers are made of food safe material.



**V-belt**  
The product is placed on the V-belt by hand or by a stepflow system (not included). The V-belt transports the product to the processing compartment. The belt angle can be adjusted.

**Perfect peeling quality**  
The flexible knife arms follow the contours of the product to achieve an optimum peeling result that resembles a hand-peeling effect.



**Peeling waste**  
The small amount of waste drops into bins on the underside of the machine.