

UPDATE

Processing equipment for
POTATOES CARROTS ONIONS LEAFY VEGETABLES CUCUMBERS BELL PEPPERS

sormac 

In the coming months, Sormac will be attending the following trade fairs:

FRUIT LOGISTICA
 4-6 February, Berlin, Germany

FRUIT VEGETABLES LOGISTICS
 11-13 February, Kiev, Ukraine

MOLDAGROTECH
 4-7 March, Cishinau, Moldavia

BTA TECNOALIMENTARIA
 21-24 March, Barcelona, Spain

ANUGA FOODTEC
 24-27 March, Cologne, Germany

SEOUL FOOD
 12-15 May, Isan Seoul, Korea

BELAGRO
 2-7 June, Minsk, Belarussia

UNITED FRESH
 9-11 June, Chicago, USA

“I wanted the latest technology in peeling”



Kieran Doyle and Jason Ray



This quote, from Kieran Doyle, managing director and owner of **Doyles Veg Prep Ltd.**, is music to the ears of any supplier. **Doyles**, based in Dublin, is one of Ireland's premier suppliers of prepared and whole fruit and vegetables, as well as supplying dairy and other produce.

Kieran worked in close cooperation with Simon Bromley from our agents **FPS UK Ltd.**, to design the perfect peeling line to suit his requirements.

In his opinion, the possibility of peeling virtually without water offered a dual advantage: *“With rising water charges in Ireland, I needed to reduce my water consumption, and the peeling waste is dry. This does away with the need for a waste press and my peeling process is much cleaner”.*

Kieran aimed to launch a new product onto the Irish market – knife peeled vegetables instead of the more usual abrasive peeled products. The sharply increased sales reflect how highly the market appreciates this introduction.



NEW



Weighing machine with new controls at Doyles Veg Prep

The AFW weighing machine is available with a dry infeed chute or a wet infeed bunker. Several hundreds of this popular single head weigher can be found in operation all over the world.

The machine offers various options for cumulative weighing, automatic taring and creating specific recipes. To simplify operation, the touchscreen has a bright display and the operator is guided through the menu in an extremely user-friendly way. The number of operations required has been simplified.

The electronics have, of course, the highest protection class and are protected against high pressure water jets.

Sormac has also fully upgraded the machine, and devoted a lot of attention to aspects such as ease of cleaning and safety.



Weighing machine
AFW



The Sormac way to produce baby carrots

Tasty and healthy: baby carrots!

At schools and in canteens, but also at home after work, the search is on for healthy alternatives to unhealthy snacks. Vegetable processors have cleverly responded to this trend by offering aromatic and crispy baby carrots. And Sormac is ready to lend a hand by providing specialised equipment. Sormac lines currently produce many tons of baby carrots in Italy and France, Ukraine and Russia, Scandinavia and Canada, but also in South Africa and Israel – a list that will shortly be joined by Mexico. Producing baby carrots requires specialised machines for the various stages of the production process. These are:

- Cutting
- Grading
- Peeling
- Polishing
- Cooling

Cutting

Two methods are used to cut the commonly used, long, thin Emperor carrots: random cutting using the **WSS** process cutter and removing the small pieces.

The carrots are cut at random in the cutter, usually to a pre-determined size of 55 mm. Removing undersized pieces afterwards with a vibratory grader – or a piece remover – also removes the topped and tailed pieces.

In the **WOS-2A** the carrots are topped and tailed precisely, so that less waste needs sorting manually at a later stage.

Grading

The end product is more attractive if carrot prices of approximately an identical diameter are processed. Sormac therefore advises grading cut carrot pieces according to diameter.

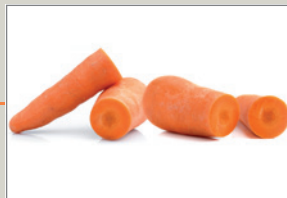
The roller grader **WRS** is ideal for this purpose. The **WRS** is one of the few machines on the market that is made entirely from stainless steel, and it is renowned for its robust design.

To retain the flavour characteristics it is essential to cool the graded carrots properly, so they enter the following stages of production as fresh as possible.

Carrot cutting- and grading line with **Process cutter WSS**



Roller grader WRS



Carrot topper/ piece cutter WOS-2A



Peeling/polishing

The carrot pieces assume their final shape during peeling. Using revolver peelers ensures the products remain in constant motion. The high quality construction of the machine means that Sormac can guarantee a distance of less than 4 mm between the rollers. This avoids even the smallest carrots becoming stuck between the rollers, which otherwise causes unnecessary waste and damages the surface.

Whereas peeling shapes the actual carrot, polishing creates an attractive surface.

The peeler and the polisher are basically identical, however a much finer grade carborundum is used on the rollers in the polisher to achieve the polishing effect.

Cooling

The friction caused by peeling and polishing warms the carrot up by a few degrees. After any unwanted pieces have been removed on an inspection table, or possibly by a vibratory grader, the carrots can be cooled to approximately 3° C. This process takes place in a hydrocooler, which Sormac can deliver with or without a cooling unit. The advantage of the hydrocooler is that any left-over peel can be rinsed away before the new-born baby carrots can be bagged clean, cool and unbeatably fresh!



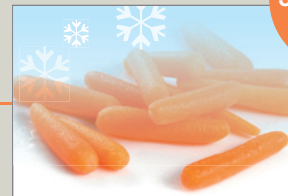
Revolver peeler
CRR



Revolver polisher
CRR



Hydrocooler
HC



Proven technique with a new twist

Every day, the Sormac Pulstar flotation washer for leafy vegetables provides good results to dozens of companies. The renewed Pulstar distinguishes itself by its 20 % lower water capacity and this leads to a considerable daily saving in water consumption. It also means that less time is spent on filling and emptying.

By constantly injecting air through alternately operating sections of the air pipes, the unique peristaltic system ensures that the dwell time of the leaves in the washer is very consistent. If desired, this can be programmed for up to two minutes. In the case of mixed salad leaves,



Salad washer
PULSTAR

NEW
hall 3.1
stand D-13



it also ensures that the different types of leaves are thoroughly mixed, saving the need for an extra mixing drum.

The process parameters, such as the dwell time for different products, can be easily automated because the washer is equipped with two frequency-driven pumps and does not have control valves.

Spiral roller grader: an innovative triumph

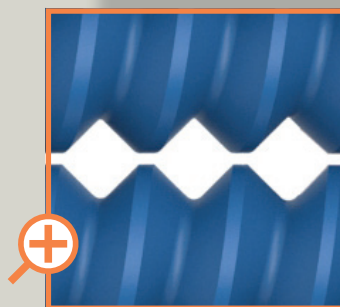
There are various ways of grading peeled potatoes. The most customary method uses a grading drum equipped with different mesh gauges. However, the drawbacks of this system are the fixed grading sizes that can only be altered by replacing the mesh, and the mechanical load experienced by the products in the revolving drum.

The new Sormac spiral roller grader SRS overcomes these disadvantages. The required grade can be easily set across the entire width from 35 to 65 mm using

adjustable separation plates underneath the increasingly deeper grooves.

The potatoes are gently transported over the grader and do not experience any mechanical loads.

By adding the V-profile Sormac has made the grader even more innovative. This groove ensures that, contrary to in a square-shaped groove, the potatoes are held between the sides of the square formed by the V-grooves and are not damaged in the opening between both rollers. Sormac supplies machines featuring 3, 4, 5 and 6 rollers for capacities up to approximately 4 tons/hour.



Spiral roller grader
SRS

