



DESTONING  
WASHING  
POLISHING  
DRYING  
GRADING  
PEELING  
CUTTING  
TRANSPORTING  
WEIGHING

# DELIVERY PROGRAM

Processing equipment for POTATOES CARROTS ONIONS LEAFY VEGETABLES CUCUMBERS BELL PEPPERS

## POTATOES



### Knife peeler **MS**

A drum knife peeler with product appeal as if peeled by hand. Also very suitable to peel away black spots after roller- or steam peeling. Simple in construction and in operation. Also available in mini version and combined with abrasive pre-peeling.



### Roller inspection table **RLT**

A transport table that rotates the product. Waste and return chutes are included. Different lengths up to 5 metres available.



### Halving and quartering machine **DMA-60**

A potato positioning and cutting system with the capability to cut the potatoes into 2, 4, 6 or 8 pieces. Capacity up to 18,000 potatoes/hr.



### Weighing machine **AFW-40 DB**

Weighing machine available with wet infeed reception hopper. Computer controlled weighing system with multiple options.



### Grading drum **ST**

Grades the potatoes in predetermined sizes. The grading drum is available with rectangular or round holes, it may also be constructed with round bars at a predetermined gap.





## POTATOES / CARROTS

### De-stoners **SO + FO**

Screw and flotation destoners covering a wide range of products such as potatoes, carrots, celeriac and red beets.



### Roller peeler **CRP**

The robust U-shape carborundum roller peeler with 10 or with 12 rollers. Also available with individual controlled roller speed.



### Revolver peeler **CRR-25/250**

A roller peeler with a number of peeling rollers which form an elongated drum. Especially suitable for small products like e.g. baby carrots.



### Rotary brush polisher **BRR**

Consisting of 16 brush rollers forming an elongated drum. For washing / polishing root vegetables.



### Dipping tank **DT-140/120**

Enables a controlled contact time between the product and water with or without additives. Dwell times can be controlled between 1 and 5 minutes.



### Excenter waste pump **EAP**

The excenter waste pump is suitable for processing peeling waste.



# CARROTS



## Pre-soaking tank **VB-20**

A rectangular storage tank with air injection system for separating carrots, but also potatoes, celeriac, red beets from soil particles.



## Washing drum **WT**

The carrots are thoroughly cleaned in a drum with grooves. For very delicate products a water bath can be provided.



## Carrot topper **WO-1**

A basic machine with hand feeding and hand positioning of carrots. Cuts off the tops from the carrots at a capacity of 60 carrots per minute.



## Carrot topper / piece cutter **WOS-1A**

The carrots are fed by hand and are automatically positioned for topping as well as tailing. The cutting into pieces is optional.



## Carrot topper / piece cutter **WOS-2A**

For processing long carrots with a narrow diameter. Is especially suited to the Emperor type carrots used for the production of baby carrots.



## Carrot topper / piece cutter **WOA-3/4**

An industrial machine with automatic singulating and positioning of the carrots in 3 or 4 lanes. The carrots are topped, tailed and (optionally) cut into pieces.



## Process cutter **WSS**

For cutting large quantities (up to 5 tons/hr) at random. Maximum diameter up to 30 mm.



## Carrot sticks machine **WSM**

Cuts sticks at a capacity of 60 carrots per minute with specified length and cross section sizes. Different sizes are available.



# CARROTS



## Roller grader **RS-11/165**

The roller grader grades out a predetermined undersize small pieces from a product flow. The grading size is stepless adjustable.



## Roller grader **WRS**

This machine's distinctive feature is its robust construction and the wide range of grading sizes it can handle. The machine can be supplied in two grading ranges.



## Block grader **WBS**

The machine grades the product from big to small, so that a high capacity and accurate grading size can be reached. Modular construction.



## Vibratory grader **VLS**

for length-grading long-shaped products.



## Undersize grading drum **DST**

Removes small pieces from a flow of carrots after cutting or peeling. The size of the removed pieces is depending from the chosen cup size.



## Shufflo **PVW**

The automatic shufflo system singulates carrots or other long-shaped products for further processing. The KP-60/HS and WOS-1A are ideal machines to place behind this system.



## Carrot Flipper **CF-60**

This machine assesses the orientation and length of each individual carrot. Any carrots facing the wrong direction are rotated by 180°.



## Knife peeler **KP-60/HS**

A superb knife peeling system for long shaped products such as carrots, salad cucumbers, etc. Totally dry peeling with low waste and a perfect smooth product surface.



## ONIONS



### Onion peeler **USM-X60**

The basic model peeler. Onions are picked and positioned on the machine by hand. Peeling is done automatically at 60 onions per minute.



### Onion peeler **USM-X100**

Onions are picked and singulated automatically. The positioning is done by hand. The capacity is 100 onions per minute.



### Automatic onion peeler **USM-X100A**

With this unique machine picking, singulating and positioning are done automatically. This machine offers a capacity of 100 onions per minute.



### Roller inspection table **RLT-L6/9**

The spiral roller inspection table offers an easy view on all sides of the rotating onions. Waste falls down through the rollers as well as the waste, which is dropped in the chutes.



### Segmenting machine **DMU-60**

Segments the onions into 2 or 4 pieces after these are positioned manually. The capacity is 12,000 onions per hour.



### Weighing machine **AFW-40**

Weighing machine available with dry infeed reception hopper. Computer controlled weighing system with multiple options.



## LEAFY VEGETABLES



### Trimming table **VBT**

A wide range of trimming tables with 2, 3 or 4 belts, possibly in combination with a platform. Different possibilities for infeed- or outfeed transport can be provided.



### Washer **PULSTAR**

A wide range of washers can be adapted to all requirements with options such as rotary small pieces removing drums, peristaltic air system and sieve drums.



### Centrifuge **SC 740**

A very hygienic centrifuge designed for delicate leafy vegetables. The drum has a completely smooth inner surface and no central axle.



### Air drying tunnel **LDT**

For the optimal appearance and extended shelf life time. The leaves are dried with dry cool air. Moisture levels lower than 1% can be obtained.



## CUCUMBERS



### Diverging chain grader **AS**

The classic grader, in use by hundreds of pickle processors. Available for different applications such as scalper, splitter or main grader and for capacities as high as 150 tons per hour.



### Drum brush washer **TBW**

A multi product washer, but specially suitable for gherkins. The brushes in combination with the rotary movement and same water, produce a very thorough cleaning action.



### Slab/spear cutter **SC 110**

The product, mainly gherkins, is cut into slabs or optionally spears at a capacity of 7,000 pieces per hour. Diameters of maximum 40 mm can be handled.



### Vibratory rotary filling machine **VRM**

For filling products such as cucumbers, baby red beets, cherries etc. in jars, bottles and containers. Capacities depend on type of product and size of container, but are typically around 4,000 containers per hour.



## BELL PEPPERS



### De-coring machine **PO-30**

Bell peppers are decored by means of vacuum. As an option the product can be topped, tailed and cut in segments. The capacity is 2,800 peppers per hour.



## GENERAL

### Belt washer **BW-60**

A flexible machine for washing of vegetables and fruit in small and medium sized quantities. A recirculation and a fresh water section are provided.



### Fruit washer **FW-100**

The combination of a water stream with a paddle system makes the washer suitable for floating as well as sinking products. An air agitation system intensifies the washing result.



### Transport belt **TB**

Transport belts in different forms are available with numerous options as quick release systems, drum motors, PVC open or closed or modular belts. These and other options are designed for clients individual requirements.



### Slide chain conveyor **GKT**

Can be used for a wide range of vegetable products and factory waste. Can also be designed to function as a dipping tank.



### Sliver remover **SR**

Removes small and misshaped pieces out of parallel shaped cut root vegetables. With adjustable inclination, roller speed and roller distance.



### Turning table **DRT**

Turning tables are used to accumulate, grade and inspect packed or unpacked products. Several options as raised edges and variable speed are available.



## PROCESSING LINES

### POTATO PEELING LINE

For potatoes Sormac supplies custom-made processing lines in capacities up to 6,000 kg/hr. consisting of e.g. roller peelers, knife peelers, roller inspection tables, weighers, dipping tanks and transport belts.



### CARROT LINE

Carrots require a special technology. Sormac manufactures special lines with hoppers, topping, tailing and cutting machines, peeling and polishing machines, graders etc.



### BABY CARROT CUTTING LINE

The carrots are cut to length and/or diameter graded. For peeling and polishing different machines can be assembled to a complete baby carrot peeling line.



### CARROT STICKS LINE

For processing carrot sticks. With carrot sticks machine, elevator belt, sliver remover and inspection table.



## PROCESSING LINES

### ONION PEELING LINE

For peeling onions Sormac. With infeed hopper, onion peeler, roller inspection table, slide chain conveyor and weighing machine.



### ONION PEELING LINE

The line consists of four onion peeling machines type USM-X100, with central dosing and dividing system.



### LEAFY VEGETABLE LINE

For leafy vegetables Sormac supplies various salad processing lines, entirely customized. For all essential parts such as preparation tables, washers, centrifuges and air drying advanced solutions are available.



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