

Tomato Caustic Peelers

Model CA-30 and CA-50







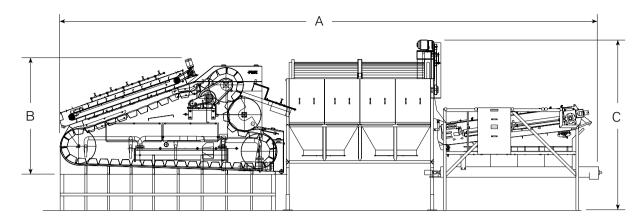
Consistently excellent quality with maximized yields

General Description

JBT Tomato Caustic Peelers provide precise, efficient peeling of all tomato varieties at 25-60 tons per hour. A bucket conveyor system carries the tomatoes through the caustic solution. The tomatoes are then transported to the peel remover. Variable bucket conveyor speed accommodates individual product requirements. Two circulation pumps maintain even caustic temperature throughout the tank.

Filters remove foreign matter from the solution. Fingertip control for immersion time, temperature, caustic concentration and density is standard.

| Product Feature | Processor Benefit |
|--|---|
| Automatic temperature and density controls | Consistently excellent quality with maximized yields |
| Complete immersion of product in the caustic bath | High peeling efficiency |
| Optional By-Product Recovery System | Minimizes operating costs, maximizes by-product value |
| Inverted bucket principle transports product while keeping it totally immersed | Gentle product handling retains high product quality |
| Optional Steam Preheater for Caustic Peelers | Increases capacity up to 20% or reduces caustic usage |



| DIMENSIONS | CA-30 WITH RCS AND 12' PINCH BED | CA-50 WITH RCS-HV AND 16' PINCH BED |
|------------|---|--|
| A | 42 ft. (12802 mm) | 53 ft. (16154 mm) |
| В | 9 ft. 8 in. Varies per installation (2946 mm) | 10 ft. 3 in. Varies per installation (3124 mm) |
| С | 15 ft. Varies per installation (4572 mm) | 16 ft. 6 in. Varies per installation (5029 mm) |

| TECHNICAL SPECIFICATIONS | CA-30 | CA-50 |
|--------------------------|---|--|
| Feed Height | 5 ft. 5-1/4 in. (1657mm) | 6 ft. (1829 mm) Varies per installation |
| Discharge Height | 7 ft. 6 in. (2286 mm) | 7 ft. 6 in. (2286 mm) Varies per installation |
| Width Overall | 7 ft. 3-1/4 in. (2216 mm) | 7 ft. 3-1/4 in. (2216 mm) Varies per installation |
| Water | 1 in. inlet (25.4 mm) | 1 in. inlet (25.4 mm) |
| Electricity | 29.2 kW | 31.0 kw |
| Air | 1 cfm at 50 psi (472 cu. cm at 35160 kg/m²) | 2 cfm at 50 psi (944 cu. cm @ 35160 kg/m2) |
| Steam | 1800 lbs/h (818 kg/h) | 2700 lbs/hr (1227 kg/hr) |
| Caustic Usage | 2.2 gal (8.3 liters) 50% NaOH liquid per ton of input product | 2.2 gal (8.3 liter) 50% NaOH liquid per ton of input product |
| Dipper Solution Capacity | 925 gal (3500 liters) | 1400 gal (5300 liters) |
| General Operating Range | 25-40 t/h (22-36 MT/h) | 45-60 t/hr (41-54 MT/hr) |

(All specifications are approximate)

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JBT's greatest value in PRoCARE® services comes from preventing unexpected costs through smart, purposeful, and timely maintenance based on unmatched knowledge and expertise. PRoCARE service packages are offered as a maintenance agreement in various service levels, depending on your production and cost management requirements.



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