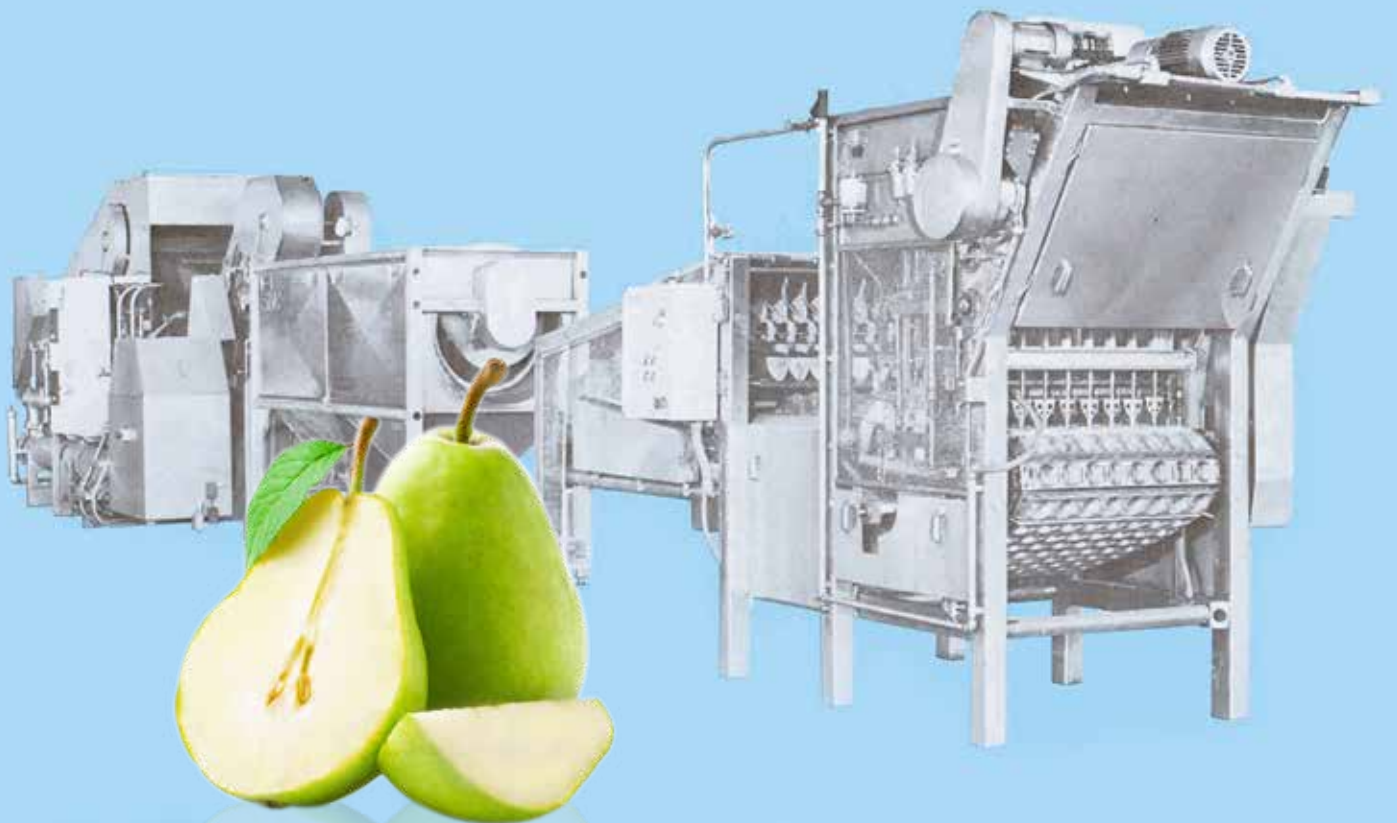




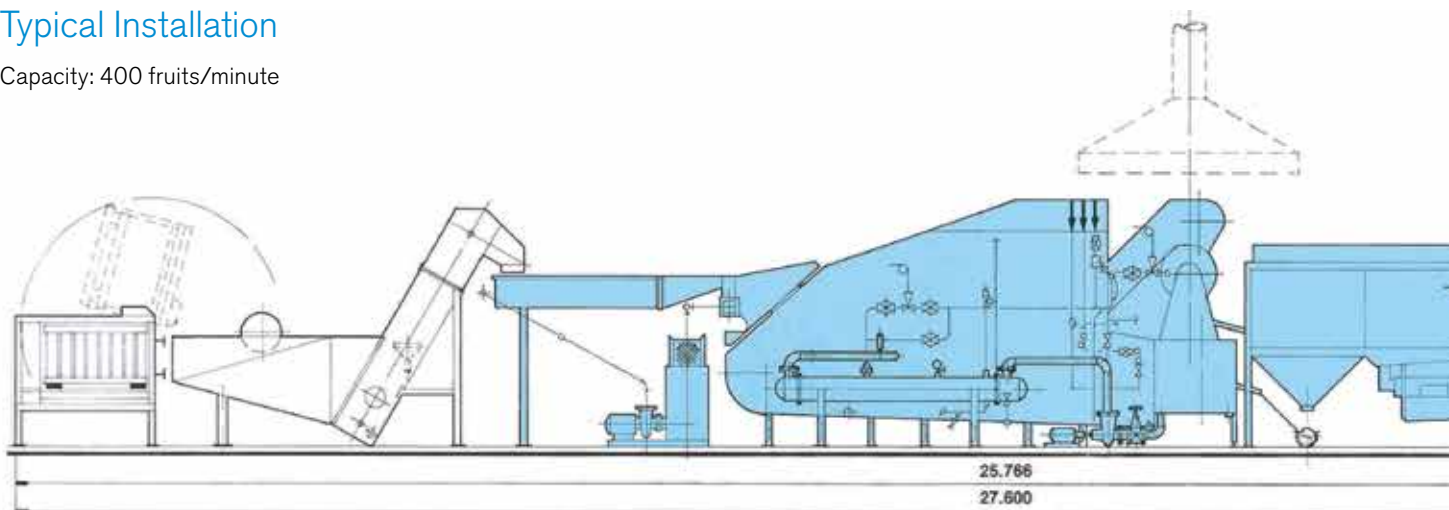
Pear Preparation System - C8P



Designed to peel, stem, seed cell and optionally slice pears, in a high speed, continuous operation.

Typical Installation

Capacity: 400 fruits/minute



Purpose

The JBT C8 Pear Preparation System is designed to peel, stem, seed cell and optionally slice pears, in a high speed, continuous operation. The System can be used interchangeably for canned cocktail and sliced pears.

Benefits/Features

Low Operating Costs - result from the substantial reduction or complete elimination of the need to pre-size the pears. Self adjusting flights and coring knives used in this System handle practically all sizes of pears, at random, with maximum yields.

Only two attendants are required to check fruit alignment, thereby saving most of the feed labor required with hand-fed knife peelers.

Maximum Yield - is achieved by caustic peeling, by which means only the skin is removed from the fruit. This technique eliminates the peeling away of the flesh, which is a characteristic of live knife techniques. Precise, self adjusting coring knives also contribute to maximum yield.

High Quality - results from the fact that only the skins are removed, leaving the shape of the fruit in its natural contour. The coring knives also remove unsightly and tough textured stem fibres and seeds.

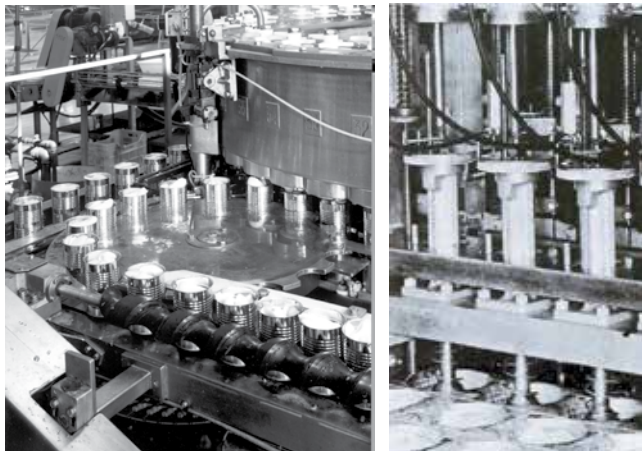
Construction/Operation

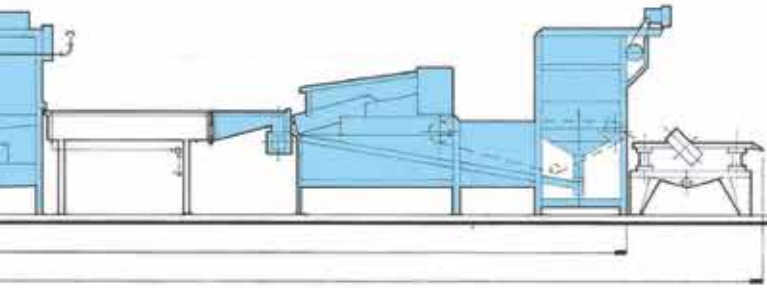
The C8 P System consists of four (4) components as follows:

- Caustic Applicator
- Transol* Steam Valve
- Peel Remover / Washer
- Coring Section which includes aligning, coring, seed-celling, and slicing.

In operation, pears of uniform ripeness are conveyed to the machine's feed station where they are shuffle-fed into a caustic applicator. The fruit remains in the caustic solution for a predetermined time which is variable. The holding period density and temperature of the solution are according to required peeling conditions. Emerging from the solution, the fruit is transferred to an elevator which carries it into a high pressure steam valve (Transol *). The steam pressure is easily adjusted by setting indicating controller.

Upon completion of this steam exposure cycle, the fruit is discharged to a rotary rubber cord washer that removes the loosened skins from the fruit.





The washer employs an internal spiral which moves the fruit gently through the drum as it rotates. The walls of the drum are constructed of molded rubber cords spaced at 1" (25.4 mm) centers.

The softened peel is removed from the fruit by the combined action of rubbing against the rubber cords and other pears. Approximately 95% of the peel is removed in the first half of the washer and drops through the rubber cords to a chute where it can be collected and removed as a solid waste. In the second half of the washer 10-12 gpm (38-45 l/min.) of water is used to rinse any remaining lye from the surface of the fruit. This water is kept completely separate from the solid waste material.

CORING HEADS remove cores and stems from pears held stem down in individual cups. Seed celling and slicing steps follow.

From the washing section, the peeled pears are flumed or conveyed to a shuffle-feeding device that meters them into the aligner.

The aligner gently drops the fruit, 8 at a time, onto the coring section conveyor. Each flight has 8 plastic cups which are formed to accept the fruit in a stem-down position.

An orifice is provided at the bottom of each cup for refuse removal. The cups are in an open position as the fruit is fed into them.

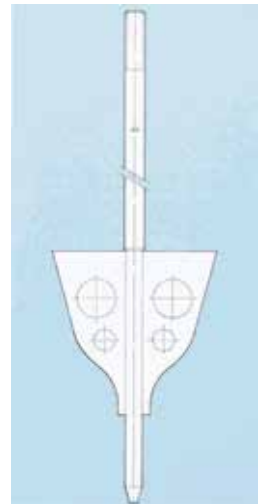
Upon receipt of the fruit, the cups automatically adjust to the fruit size and close sufficiently to cradle it, thus placing the fruit in proper alignment for coring and stemming operations.

WEIGHT APPROX

C8 COMPLETE	7892 kg
PEELING SECTION	1814 kg
STEAMER VALVE	2268 kg
WASHER	1360 kg
CORING SECTION	2450 kg

UTILITY - REQUIREMENTS ELECTRICAL

kW	19
HP	26
Volt	380
Hz	50
Lye	3,78÷8 l/h 50% NaOH-H2O
Steam	314 kg/h - 6÷8 bar
Air	30÷60 l/min. - 6÷8 bar
Water	38÷45 l/min. - 4 bar



Slicing Knife Assembly

Two operators, one on either side of the aligner conveyor, are sufficient to orient any fruit that may be off center.

The conveyor operates continuously at the rate of 50 flights per minute, giving a total through-put of 400 pears a minute.

Indexing with the travel of the flight conveyor is a coring/ stemming section.

As each flight enters this section, stemming tubes enter the inverted pears at the butt end and discharge the stems through the orifices of the plastic cups.

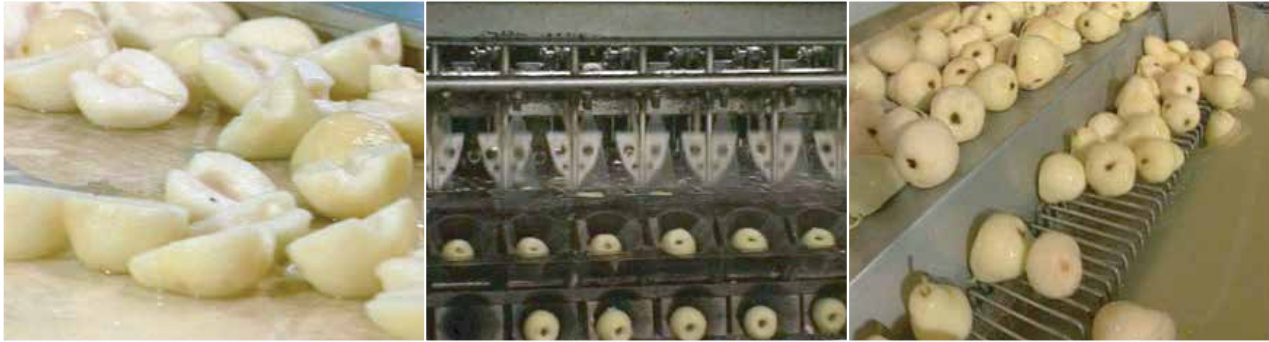
At a subsequent station, in this same section, the pears are automatically measured for length by the coring assembly after which, the core is removed by a live knife that self-adjusts for the depth of the core.

The calyx cut is made simultaneously and the refuse is flushed out of the fruit by a water spray.

The flight then travels to the slicing section where the fruit may be halved, quartered or sliced by means of overhead knives.

In a cocktail operation, the fruit is generally left whole.

Most processors provide for final trimming and inspection after the coring section.



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